



hermitage rd.

SUNDAY

SUNDAY
12-4

OYSTERS, BREAD & OLIVES

marinated harlequin olives (pb, gf)	3.5
focaccia, aged balsamic & cold pressed rapeseed oil (pb)	2 p/p
pinneys of orford oysters	three 10 // six 19
natural or vietnamese dressing	dozen 36

STARTERS

salt & pepper crispy squid, yuzu aioli, toasted sesame, red chilli flakes	8.5
butter milk fried chicken wings, buffalo hot sauce, chive sour cream, pickled celery	8
maple & five spice bbq glazed cauliflower nuggets, aioli & crispy onions (pb)	7.5
beetroot, apple, walnut & rocket salad, whipped ricotta & black garlic ketchup (v)	8.25
burrata with balsamic onions, fig jam, rocket & pecorino pesto on toast (v)	10
staithe house smoked salmon, capers, pickled shallots, dill dressing	10
grilled king prawns on toast, nduja, garlic & parsley butter	12

(pb) plant based (gf) gluten free (v) vegetarian. please let your server know if you have any allergies or dietary requirements. a full allergen menu is available on request. all dishes are made fresh in house & we cannot guarantee the absence of allergens in our dishes, due to being produced in a kitchen that contains allergens. a discretionary service charge of 10% is added to your bill.

SUNDAY ROASTS

all served with garlic & thyme roast potatoes, red wine gravy, seasonal vegetables & Yorkshire pudding

roast loin of priors hall farm pork, apple sauce & crackling	19
free range roast norfolk chicken supreme	19
28 day aged roast sirloin of herefordshire beef	21
wild mushroom, truffle & spinach wellington (v)	17.5
hermitage tear & share slow roast shoulder of lamb	43
cauliflower cheese (v)	3.5

SIGNATURES

aubergine, apricot, harissa, squash & chickpea tagine, turmeric & flaked almond cous cous (pb)	14.75
chilli & lime banana blossom with coconut, soba noodles, pak choi, sesame & ginger (pb)	14.75
soy & miso glazed salmon, asian greens, mango salsa, yuzu & lime	19
king prawn & clam linguini with garlic, chilli, parsley & lemon	19
Steak of the day, triple cooked chips, peppercorn sauce	p.o.a

SUNDAY ROAST SET MENU

2 courses 25 // 3 courses 30

STARTERS

chicken wings // crispy squid // cauliflower nuggets (pb)

MAINS

roast pork // roast chicken // roast beef +2 /
wild mushroom, truffle & spinach wellington (pb)

DESSERT

sticky toffee pudding // crumble of the day
vegan raspberry & chocolate tart (pb)

SIDES

tender stem broccoli, cornish sea salt, rapeseed oil (pb)	5
parmesan & truffle fries (v)	5
creamed spinach (v)	4
hermitage caesar salad (v)	4
buttered english greens (v)	4
honey roasted root vegetables (v)	4
garlic & thyme roast potatoes (pb)	3.5
cauliflower cheese (v)	3.5



EAT BETTER ETHOS

All our menus are designed around sustainable British produce, celebrating local suppliers & seasonality. We believe in eating better.

Better for our environment: sourcing as much as possible from local & sustainable producers, so we access fresh produce with a smaller carbon footprint.

Better for our communities: we are proud to be part of the vibrant Hitchin community; supporting local charities, forging lasting relationships with local suppliers & colleges.

Better for us: creating nourishing dishes that pack a punch on taste & never cut corners on quality.



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We are part of the Sustainable Restaurant Association with a three star rating & pride ourselves on sourcing responsibly & locally using seasonal & British produce where possible. Visit www.thesra.org for more information.

SUPPORTING INDEPENDENT PRODUCERS

These are just a handful of the food & drink heroes who share our commitment to quality & sustainability.

Honey – The Farmhouse at Redcoats / Hertfordshire

Pork belly ribs – Priors Hall Farm / Essex

Burtons butchers – Saffron Waldon / Essex

Lamb - Woodview Farm / Bedfordshire

Mrs Middleton's cold pressed rapeseed oil – Barton Hill Farm / Bedfordshire

Oysters – Brancaster Staithe / Norfolk

Smoked salmon – Brancaster Staithe Smokehouse / Norfolk

Cromer crabs – CA Seafoods / Norfolk

Jonny Cubic wild salad leaves – New Farm Barn / Norfolk

Leaves – Nurtured in Norfolk / Norfolk

Havensfield free range eggs - Birch Farm / Suffolk

Pork - Dingley Dell Farm / Suffolk

Dairy – Marybelle Dairy / Suffolk

English sparkling wine – Nyetimber / Sussex

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