

# LUNCH



## SNACKS

Pecorino Doughnuts 7  
Trufflennaise \*\* v

Bazlama Flatbreads 7.5  
Rose harissa hummus ve

Crispy Calamari 8.5  
Shichimi, yuzu mayo

## STARTERS

Oysters, Shallot Vinegar or Vietnamese Dressing \*  
one 3.6 // three 10 // six 18 // twelve 34

Parma Ham Tartine 11  
Mozzarella, honey, figs, balsamic onions \*\*

Staithe House Smoked Salmon 11  
Toasted rye bread, red onion, lemon & dill crème fraiche \*\*

Korean Chicken 8.5  
Gochujang sauce, chilli, spring onions, sesame \*

Charcoal Roasted Scallops 16.5  
White port & garlic butter \*\*

King Prawn Cocktail 10  
Vodka Bloody Mary, sourdough crisps \*\*

Burratina 11  
Rocket pesto, Brulée figs, Fig leaf oil \*\* v

## MAINS

Smashed Avocado On Toasted Sourdough 12.5  
Dukkah toasted seeds, sun blush tomatoes, poached egg \*\*  
Add feta 2.5 / add smoked salmon 5 / add bacon 2.5

Gochujang & Honey Chicken 21.5  
Sticky coconut rice, fried Asian greens, yuzu mayo \*

Crab, Chilli & Garlic Linguini 20.5  
Cherry tomatoes, lemon & parsley

Seared Seabass 24  
Nuoc cham dressing, sweet potato, red pepper, napa cabbage & coriander \*

King Prawn Jambalaya 20  
Coal roasted peppers & salsa verde \*

Oyster Mushroom Risotto 20.5  
Winter black truffle & 24 month aged parmesan \* vo

Sundried Tomato Mac n Cheese 15  
Black olive & pecorino crumb v

Fish & Chips 17  
Battered haddock, mushy peas, tartare sauce

Hermitage Beef & Pork Burger 18  
Emmental, streaky bacon, red pepper relish, mustard mayo,  
sesame brioche bun \*\*

Sweet Potato, Lentil & Coconut Curry 17  
Okra fritters & black onion seed flat breads \*\* ve

Norfolk Smoked Haddock Thermidor 22  
Crispy new potatoes, confit fennel, tenderstem broccoli \*

Herefordshire Bavette Steak 22.5  
Skin on fries & chimichurri sauce \*

## SIDES

Skin on Fries 4.5 \*\*

Balsamic Roasted Carrots 4.5 \* ve

Hermitage Winter Salad 5 \* ve

Triple Cooked Chips 5 \*\* ve

Garlic Butter Flatbreads 5

Tempura Courgettes 5.5 ve

Sauté Mushrooms & Spinach 4.5 \* v vo

Miso BBQ Hispi Cabbage 4.5 v

Lemon & Garlic Broccoli 5 \* ve

Mac n Cheese 5 v

White Truffle & Pecorino Fries 6 \*\*

\* non gluten containing ingredients \*\* dish can be altered to non gluten containing ingredients v vegetarian ve vegan vo vegan option available  
Please let your server know if you have any allergies or intolerances. A full allergen menu is available via the QR code.  
Set menu not available in December.  
A discretionary service charge of 12.5% is added to your bill.

scan for full  
allergens  
breakdown



# LUNCH SET MENU

Set menu – Two course 20 / Three course 24

Available Monday to Friday 12 to 2.30pm

(Not available in December)

## STARTERS

Crispy Calamari  
Shichimi, yuzu mayo

Korean Chicken  
Gochujang sauce, chilli, spring onions, sesame

Bazlama Flatbreads  
Rose harissa hummus

## MAINS

Bavette Steak  
Skin on fries & chimichurri sauce

Brancaster Moules Frites  
White wine & parsley cream

Sundried Tomato Mac n Cheese  
Black olive & pecorino crumb

## DESSERTS

Any dessert from our dessert menu

£3 supplement for cheese board



hermitage rd.  
— BAR AND RESTAURANT —

## 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.

## 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  
Oysters – Brancaster Staithe, Pinneys Of Orford & Maldon Rock  
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  
Cobble Hill Vineyard – Docking / Norfolk  
Lyme Bay Winery – Axe valley / Devon  
Turner Hardy & Co Tomato Juice – Isle of Wight

We are part of the sustainable restaurant association  
& pride ourselves on sourcing responsibly  
& locally using seasonal & British produce where possible.  
Visit [www.thesra.org](http://www.thesra.org) for more information.

Follow us

