

# DINNER



hermitage rd.  
BAR AND RESTAURANT

## SNACKS

Pecorino Doughnuts 7  
Trufflenaise \*\* v 230kcal

Bazlama Flatbreads 7.5  
Rose harissa hummus ve 470kcal

Crispy Calamari 8.5  
Shichimi, yuzu mayo 480kcal

## RAW

Oysters, Shallot Vinegar or Vietnamese Dressing  
one 3.6 \* 33kcal // three 10 \* 99kcal // six 18 \* 198kcal // twelve 34 \* 396kcal

Smoked Salmon Tartare 10  
Rice paper cracker, spicy mayo \* 235kcal

Rare Breed Beef Carpaccio 11.5  
Balsamic, parmesan, rocket \* 282kcal  
Sesame Crusted Yellowfin Tuna 12.5  
White radish, soy & wasabi crème fraiche \* 241kcal

## STARTERS

Parma Ham Tartine 11  
Mozzarella, honey, figs, balsamic onions 385kcal  
Staithe House Smoked Salmon 11  
Horseradish cream, shallots, capers & rye bread \*\* 403kcal  
Korean Chicken 8.5  
Gochujang sauce, chilli, spring onions, sesame \* 470kcal

Charcoal Roasted Scallops 16.5  
White port & garlic butter \*\* 421kcal  
King Prawn Cocktail 10  
Vodka bloody mary, sourdough crisps \*\* 360kcal  
Burratina & Veduja 11  
Isle of Wight tomatoes, basil & olive oil crostini \*\* v 635kcal

## MAINS

Gromer Crab Linguine 20.5  
Cherry tomatoes, chilli, garlic, lemon & parsley 580kcal  
Oyster Mushroom Risotto 20.5  
Black truffle & 24 month aged parmesan \* 698kcal  
Gochujang & Honey Chicken 21.5  
Sticky coconut rice, fried Asian greens, yuzu mayo \* 904kcal  
King Prawn Jambalaya 20  
Coal roasted peppers & okra \* 521kcal

Sweet Potato, Lentil & Coconut Curry 17  
Okra fritters & black onion seed flat breads \*\* 1173kcal  
Baked Cod Supreme 24.5  
Gnocchi alla romana, mussels & saffron cream 1160kcal  
Priors Hall Farm Pork Belly Ribs 21.5  
Sticky sweet chilli & lime glaze, skin on fries to garnish \*\* 1833kcal  
Seared Seabass 24  
Nuoc cham dressing, sweet potato, red pepper napa cabbage & coriander \* 544kcal

## MIBRASA CHARCOAL OVEN

All steaks grass fed British beef aged for 28 days in Himalayan salt aged & served with skin on fries

Hermitage Beef & Pork Burger 18  
Emmental, streaky bacon, red pepper relish, mustard mayo,  
sesame brioche bun 1584kcal  
220g Bavette Steak 22.5  
Highly flavoured flat cut & best served medium \*\* 882kcal

285g Sirloin 34  
Marbled & tender cut from the hindquarter \*\* 1113kcal  
255g Ribeye 33  
Richly marbled fat, full flavour & succulent \*\* 1006kcal

## TO SHARE

565g Chateaubriand 79  
Centre cut fillet, tender & lean  
with a buttery texture \* 666kcal

900g Porterhouse 90  
Fillet & sirloin on the bone, often referred to  
as the king of the steak house \*\* 1296kcal

900g Côte De Boeuf 79  
Our signature thick cut rib of beef  
on the bone \*\* 1172kcal

## SAUCES

Chimichurri \* 165kcal // Bearnaise \* 114kcal // Peppercorn \* 123kcal // Garlic Butter \* 207kcal 3 each

## SIDES

Skin on Fries 4.5 \*\* 354kcal  
Balsamic Roasted Carrots 4.5 \* ve 117kcal  
Feta, Tomato, Mint, Olive Oil 5  
\* v 181kcal  
Triple Cooked Chips 5 \*\* ve 420kcal

Miso BBQ Hispi Cabbage 4.5 v 290kcal  
Lemon & Garlic Broccoli 5 \* ve 89kcal  
Mac n Cheese 5 v 364kcal  
White Truffle & Pecorino Fries 6 \*\* 452kcal

Garlic Butter Flatbreads 5 386kcal  
Blue Cheese Wedge Salad 4 \* v 363kcal  
Tempura Courgettes 5.5  
Sweet chilli dip v 481kcal  
Sauté Mushrooms & Spinach 4.5 \* v vo 221kcal

\* 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.  
Calorie information may fluctuate and we cannot guarantee the absence of all allergens. Adults need around 2000kcal a day. Set menu not available in December.  
A discretionary service charge of 12.5% is added to your bill.

scan for full  
allergens  
breakdown



# DINNER SET MENU

Set menu – Two course 20 / Three course 24  
Available Monday to Friday 5.30pm to 6.45pm

## STARTERS

Crispy Calamari  
Shichimi, yuzu mayo

Korean Chicken  
Gochujang sauce, chilli, spring onions, sesame

Bazlama Flatbreads  
rose harissa hummus

## MAINS

Bavette Steak  
Triple cooked chips & chimichurri sauce

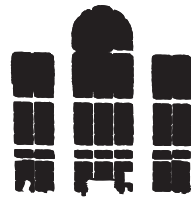
Fish & Chips  
Battered haddock, mushy peas, tartare sauce

Sundried Tomato Mac n Cheese  
Black olive & pecorino crumb

## DESSERTS

Any dessert from our dessert menu

£3 supplement for cheese board



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## EAT BETTER ETHOS

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

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

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  
Mrs Middleton's cold pressed rapeseed oil – Barton Hill 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 with a three star rating & 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

