



hermitage rd.
BRUNCH

BOTTOMLESS BRUNCH

UNLIMITED

prosecco / bloody mary's /

mimosas / bottles of sol

£35 per person for the table

set nibbles, your choice of signatures & pud

t&cs: tables & bottomless drinks poured for 1.5hrs, whole table must partake and dine, id required (challenge 21 applicable). at hermitage rd we support responsible drinking, our staff reserve the right to refuse.

NIBBLES

nibbles included in the bottomless brunch pp price

tortillas & dips (v) 7
house cut, flash fried, warm cheesy corn tortillas, guacamole, tomato & jalapeno salsa, homemade chimichurri, pinto bean & adobo chilli hummus

(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

SIGNATURES

bottomless brunch diners choose your dish from below, priced per dish for à la carte

- | | |
|--|------|
| smashed avocado on sourdough toast, applewood smoked bacon, soft poached free-range egg. | 9.5 |
| eggs benedict, applewood smoked back bacon, toasted muffin, soft poached free range egg, hollandaise, truffle & parmesan fries (v) | 10 |
| eggs royale, staithe smokehouse smoked salmon, toasted muffin, soft poached free-range egg, hollandaise, truffle & parmesan fries | 12 |
| crispy buttermilk chicken sandwich, xo mayo, jalapeno slaw, skin on fries | 12.7 |
| grass fed british steak burger, brioche bun, burger sauce, romaine lettuce, pickle, skin on fries | 12.2 |
| katsu tofu burger, vegan bap, curried cashew & black onion seed mayo, romaine lettuce, skin on fries (pb) | 12.7 |
| staithe smokehouse hot-smoked salmon, romaine lettuce, caesar dressing, herb crumbs (gf) | 13 |
| xo fried rice, crispy pork belly, spring onions, kimchi, free-range fried egg (gf) | 13.5 |
| 28-day aged flat iron steak, 2 sunny side up free-range fried eggs, chimichurri, hash browns (gf) | 14 |
| bang bang jackfruit & cauliflower rice, toasted peanuts, papaya & lime salsa (pb) | 11 |
| chicken milanese, free-range fried egg, slow roast tomatoes, parmesan & wild leaves (gf) | 12 |

FEELING FANCY?

for just £20pp upgrade your bottomless brunch to British sparkling Nyetimber & we will throw in a bowl of Brancaster rock oysters for good measure.



PUDS

bottomless brunch diners choose your pud from below, priced per dish for à la carte

- | | |
|--|-----|
| nutella & rice krispie rocky road chocolate brownie, marshmallow, honeycomb, cookies & cream ice cream (v) | 6.5 |
| vegan new york baked coconut & vanilla cheesecake, papaya & passion fruit salsa (pb) | 7 |
| hermitage rd knickerbocker glory 99 - for 2 to share ice creams of your choice, whipped cream, 99 flake, hundreds & thousands meringue (v) | 12 |
| 3 scoops of ice cream of your choice raspberry & white chocolate, clotted cream & vanilla, triple chocolate (v) | £6 |

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.



©Harden's



We are part of the Sustainable Restaurant Association with a two 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

Burtens 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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