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SNACKS

Bazlama Flatbreads 7.5 Rose harissa hummus ve

Pecorino Doughnuts 7 Trufflenaise ** v

RAW

Yellowfin Tuna Tartare 12.5 Vietnamese dressing, pickled ginger, crispy shallots *

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

STARTERS

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 *

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Charcoal Roasted Scallops 16.5 White port & garlic butter ** King Prawn Cocktail 10 Vodka Bloody Mary, sourdough crisps ** Burratina 11

Rare Breed Beef Carpaccio 11.5

Pickled walnut, trufflenaise, parmesan *

Crispy Calamari 8.5

Shichimi, yuzu mayo

Rocket pesto, brulée figs, fig leaf oil ** v

MAINS

Crab, Chilli & Garlic Linguini 20.5 Cherry tomatoes, lemon & parsley Oyster Mushroom Risotto 20.5 Winter black truffle & 24 month aged parmesan *vo Gochujang & Honey Chicken 21.5 Sticky coconut rice, fried Asian greens, yuzu mayo * King Prawn Jambalaya 20 Coal roasted peppers & salsa verde *

Sweet Potato, Lentil & Coconut Curry 17 Okra fritters & black onion seed flat breads ** ve Norfolk Smoked Haddock Thermidor 22 Crispy potatoes, confit fennel, tenderstem broccoli Priors Hall Farm Pork Belly Ribs 21.5 Sticky sweet chilli & lime glaze, skin on fries ** Seared Seabass 24 Nuoc cham dressing, sweet potato, red pepper, napa cabbage & coriander *

MIBRASA CHARCOAL OVEN

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

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

285g Sirloin 34 Marbled & tender cut from the hindquarter **

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255g Ribeye 33 Richly marbled fat, full flavour & succulent **

TO SHARE

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

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

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

SAUCES

Chimichurri * // Bearnaise * // Peppercorn * // Garlic Butter * 3 each

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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 ** scan for full



* 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.

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A discretionary service charge of 12.5% is added to your bill.

DINNER SET MENU

Set menu – Two course 20 / Three course 24 Available Monday to Friday 5.30pm to 6.45pm (Not available in December)

STARTERS

Korean Chicken Gochujang sauce, chilli, spring onions, sesame

MAINS

Brancaster Moules Frites White wine & parsley cream

Desserts

Any dessert from our dessert menu £3 supplement for cheese board Bazlama Flatbreads Rose harissa hummus

Sundried Tomato Mac n Cheese Black olive & pecorino crumb

hermitage rd.

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.

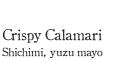
Honey – The Farmhouse at Redcoats / Hertfordshire Pork belly ribs – Priors Hall Farm / Essex Burtons Butchers – Saffron Waldon / Essex Lamb – Woodview Farm / Bedfordshire Oysters – Brancaster Staithe, Pinneys Of Orford & Maldon Rock Smoked salmon – Brancaster Staithe Smokehouse / Norfolk Cromer crabs – 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 for more information.





Follow us



Bavette Steak Skin on fries & chimichurri sauce