

# DINNER



## SNACKS

Ajo Blanco & Focaccia 7  
Toasted almonds, grapes \*\* vo

Montgomery Cheddar Doughnuts 7.5  
Red onion marmalade \* v

Kimchi Bhajis 7.5  
Coriander yoghurt, lime vo

## STARTERS

Tempura King Prawns 11  
Nahm jim, coriander, lime

Maldon Rock Oysters  
Shallot Vinegar or Nahm Jim \*  
one 3.8 \* // three 11 \* // six 20 \* // twelve 38 \*

Beef Carpaccio 12.5  
Black garlic mayo, capers, parmesan \*

Half-Shell Scallop 7 ea  
Bacon jam, BBQ leeks, piccata sauce \*

20g Exmoor Royal Beluski Caviar 65  
Blinis, crème fraiche, Clarence Court egg \*\*

Brancaster Staithe 11  
Smokehouse Salmon  
Gribiche sauce, lemon oil \*

Cromer Crab on Toast 12  
Cherry tomato, remoulade \*\*

Korean Chicken 10  
Gochujang, crispy noodles, chilli, spring onions, sesame \*

Burrata & Roasted Peach 12  
Mint pesto, chipotle \* v

## MAINS

Red Thai Curry 18  
Okra tempura, oyster mushroom, vermicelli noodles \*\* ve

Priors Hall Farm Pork Belly Ribs 22.5  
Sticky sweet chilli & lime glaze, skin on fries \*

Gochujang & Honey Salmon 23  
Sticky coconut rice, fried Asian greens, yuzu mayo \*

Roasted Chicken Supreme 23.5  
Potato gnocchi, smoked bacon, English peas

King Prawn & Clam Fettuccine 22.5  
Lobster bisque, sea purslane

Whole Roasted Aubergine 17.5  
Pomegranate molasses, yoghurt, harissa couscous \*\* vo

Norfolk Chicken Caesar Salad 21  
Baby gem lettuce, anchovies, parmesan, crispy chicken skin \*\*

## MIBRASA CHARCOAL OVEN

Grass fed British beef aged for 28 days in Himalayan salt & served with frites

Hermitage Rd Cheeseburger 18  
Smoked bacon, American cheese, secret sauce,  
dill pickle, onions \*\*

Blythburgh Pork T-bone 24  
Exceptional tenderness, rich & bold flavour \*

255g Ribeye 35  
Richly marbled fat, full of flavour & succulent \*

King Prawns 20  
Garlic butter, chilli, lemon \*\*

Cornish Lamb Chops 33.5  
Tender, robust & best served medium

565g Chateaubriand (to share) 85  
Centre cut fillet, tender & lean with a buttery texture \*

220g Flat Iron Steak 24  
Highly flavoured flat cut & best served medium rare \*

285g Sirloin 36  
Marbled & tender cut  
from the hindquarter \*

900g Porterhouse (to share) 95  
Fillet & Sirloin on the bone, often referred to  
as the king of the steak house \*

Add whole king prawns \* 8 / Add roasted bone marrow \* 8.5

## SAUCES

Chimichurri \* // Bearnaise \* // Peppercorn \* // Bone Marrow \* // Garlic Butter \* 3.7 ea

## SIDES

Triple Cooked Chips/Frites 5 \* ve

Heirloom Tomatoes & Caper Salad 6 \* ve

Tenderstem Broccoli & Confit Shallot 6 \* ve

Hot Honey Carrots, Parsley & Lemon 6 \* vo

Garlic & Herb Flatbreads 5 \*\* v

Sauté Mushrooms & Spinach 5.5 \* v

Truffled Parmesan Fries & Aioli 6.5 \*

Waldorf Salad 6 \*\* v

Tempura Courgettes, Sweet Chilli 6 ve



\* 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 is not available in December.

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

scan for full  
allergens  
breakdown





## 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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## 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

Oysters – 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

Clarence Court free range eggs – Lacock / Oxfordshire

Aubrey Allen Butchers – Coventry

English sparkling wine – Nyetimber / Sussex

Cobble Hill Vineyard – Docking / Norfolk

Lyme Bay Winery – Axe Valley / Devon

Turner Hardy & Co Tomato Juice – Isle of Wight

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We are part of the Sustainable Restaurant Association & been award 3 stars in the 2025 Food Made Good Standard.

We pride ourselves in sourcing responsibly & locally, using seasonal & British produce where possible.

Visit [www.thesra.org](http://www.thesra.org) for more information.



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