

DINNER



SNACKS

Ajo Blanco & Focaccia 7.5
Toasted almonds, grapes

Montgomery Cheddar Doughnuts 7.5
Spiced fig relish

Steak Tartare 12
Beef dripping toast

STARTERS

Prawn Cocktail 12
Bread & Netherend Farm Butter

Half-Shell Scallop 7.5 ea
XO Butter

Lamb Croquettes 11
Pomegranate, preserved lemon yogurt

Maldon Rock Oysters
Shallot Vinegar or Nahm Jim
one 4 // three 11.5 // six 21 // twelve 39

Staithe Smokehouse Salmon 12
Horseradish crème fraîche, dark rye

Beef Carpaccio 12.5
Black garlic mayo, capers, parmesan

Salt Baked Heritage Beetroot 10.5
Old Winchester, walnuts, sherry vinegar

Korean Chicken 10
Crispy noodles, spring onions, chilli, yuzu mayo

MAINS

Cotswold White Chicken Supreme 23.5
White bean & smoked bacon cassoulet

Honey & Chilli Glazed Salmon 23.5
Sticky coconut rice, yuzu mayo

Lobster & Prawn Tortelloni 28
Bisque butter sauce & caviar

Priors Hall Farm Pork Belly Ribs 22.5
Chilli & lime glaze, kohlrabi slaw

Mibrasa Roasted Aubergine 18
Pomegranate molasses, yogurt, harissa couscous

Red Thai Curry 18.5
Okra tempura, oyster mushroom, vermicelli noodles

MIBRASA CHARCOAL OVEN

Grass-fed British beef aged for 28 days & served with frites

Priors Hall Farm Pork Chop 24
Apple & calvados ketchup

Hermitage rd. Cheeseburger 18.5
Smoked bacon, American cheese, secret sauce
dill pickle, crispy fried onions

Whole King Prawns 29
Garlic, chilli & lemon butter

220g Flat Iron Steak 24.5

255g Ribeye 35

Cornish Lamb Chops 33.5

PRIME CUTS

Heritage beef reared in Cairngorms National Park from Millers of Speyside

Sirloin on the Bone 11.5 per 100g

Prime Rib on the Bone 13.5 per 100g

T-Bone 13.5 per 100g

These steaks are priced per 100g, with availability subject to current stock.

They are substantial in size, typically no less than 500g, making them ideal for those with a hearty appetite or suitable for sharing between two people.

Whole king prawn 6 / Roasted bone marrow 8.5

SAUCES 4

Chimichurri // Bearnaise // Peppercorn // Bone Marrow // Garlic Butter

SIDES

Triple Cooked Chips/Frites 5.5
Hot Honey Carrots, Parsley & Lemon 6
Truffled Parmesan Frites & Aioli 6.5

Creamed Leek Gratin 5
Garlic & Herb Flatbreads 5
House Salad 6

Tenderstem Broccoli & Confit Shallot 6.5
Sauté Mushrooms & Spinach 6
Tempura Courgettes, XO mayo 6.5

Please let your server know if you have any allergies or intolerances. A full allergen menu is available via the QR code.
A discretionary service charge of 12.5% is added to your bill.





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.

Saffron Ice Cream Company / Saffron Walden

Honey – The Farmhouse at Redcoats / Hertfordshire

Pork – Priors Hall Farm / 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

Prime cuts – Millers of Speyside / Cairngorms

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 for more information.



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