

DINNER



hermitage rd.
BAR AND RESTAURANT

SNACKS & SHARERS

Steak Tartare 4.5ea Beef dripping toast
Jalapeño Cheese Doughnut 2.5ea Tomato relish
Confit Garlic Focaccia 5 Miso & poppy seed butter
Maldon Rock Oysters 4.8ea Shallot vinegar or nahm jim
Iberico Ham 10 House truffle crisps

STARTERS

Korean Chicken 10.5 Crispy noodles, spring onions, yuzu mayo
Half Shell Scallop 7.8ea XO butter
XO Oyster Mushrooms 11.5 Cauliflower, charred leeks
Herefordshire Beef Carpaccio 13.5 Black garlic mayo, capers, parmesan
Cromer Crab Sourdough Crumpet 12.5 Green apple, chicory
Salt Baked Heritage Beetroot 11 Old Winchester, walnuts, sherry vinegar
Staithe Smokehouse Salmon 12.5 Horseradish crème fraîche, dark rye

MAINS

Heirloom Tomato & Burrata Gnocchi 19 Olive oil
Lobster & Crayfish Risotto 28 Lemon, dill
Priors Hall Farm Pork Belly Ribs 23 Mango salsa, kohlrabi slaw, fries
Honey & Chilli Glazed Salmon 24 Sticky coconut rice, yuzu mayo
Hermitage rd. Cheeseburger 19.5 Smoked bacon, house pickle, crispy onions, fries
Coal-fired Aubergine 17 Pomegranate molasses, yoghurt, harissa couscous
Seafood Platter for Two 60 Maldon rock oysters, prawns, crevettes, smoked salmon, dressed crab, crayfish cocktail, focaccia

MIBRASA CHARCOAL OVEN

Whole King Prawns 25 Garlic butter, lemon, caper gremolata
220g Mibrasa Flat Iron 27 Fries
Cornish Lamb Chops 33.5 Fries
Herb Crusted Poussin 23.5 Charred lemon

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.

SAUCES 4

Chimichurri // Béarnaise // Peppercorn // Bone Marrow // Garlic Butter

SIDES

Triple Cooked Chips / Fries 5.5
Hot Honey Carrots 6
Truffled Parmesan Fries & Aioli 6.5
Tomato & Caper Salad 6
Coal-fired Garlic Flatbread 6.8
House Salad 4.5
Braised Peas & Pancetta 7
Sautéed Mushrooms & Spinach 6
Tempura Courgettes, XO mayo 7

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 awarded 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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