

DINNER



SNACKS

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

STARTERS

Korean Chicken 10.5
Crispy noodles, spring onions, yuzu mayo

Iberico Ham 10
House truffle crisps

Half Shell Scallop 7.8ea
XO butter

Beef Carpaccio 13.5
Black garlic mayo, capers, parmesan

White Crab
Sourdough Crumpet 12.5
Green apple, chicory

Salt Baked
Heritage Beetroot 11.5
Old Winchester, walnuts, sherry vinegar

Staithe Smokehouse
Salmon 12.5
Horseradish crème fraîche, dark rye

XO Oyster
Mushrooms 11.5
Cauliflower, charred leeks

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

Slow Roasted Aubergine 18.5
Pomegranate molasses, yoghurt, harissa couscous

Seafood Platter for Two 60
Maldon rock oysters, crevettes, smoked salmon, dressed crab, crayfish cocktail, focaccia

MIBRASA CHARCOAL OVEN

Whole King Prawns 25
Garlic butter, lemon, caper gremolata

220g Mibrasa Flat Iron 19.5

Cornish Lamb Chops 33.5

Herb Crusted Poussin 23.5
Charred lemon

PRIME CUTS

Heritage beef reared in Cairngorms National Park from Millers of Speyside

Sirloin on the Bone 12 per 100g

Prime Rib on the Bone 14 per 100g

T-Bone 14 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, Parsley & Lemon 6
Truffled Parmesan Fries & Aioli 6.5

Tomato & Caper Salad 6
Coal Fired Flatbread 6.8
House Salad 6

Braised Green 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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