

DINNER



hermitage rd.
BAR AND RESTAURANT

SNACKS

Montgomery Cheddar Doughnuts 7
Red onion jam * v

Ajo Blanco & Focaccia 7
Toasted almonds & grapes ** v vo

Jalapeno Cornbread Toast 8
Crème fraiche & caviar

SEAFOOD

Oysters, Shallot Vinegar or Vietnamese Dressing
one 3.8 * // three 11 * // six 20 * // twelve 38 *

Coal Roasted Scallop 6 ea
Masala sauce & Bombay crumb **

Korean Fried Oyster 4 ea
Citrus mayo

STARTERS

Beef Carpaccio 11.5
Black garlic mayo, capers, parmesan **
Staithe Smokehouse Smoked Salmon 11
Lemon crème fraiche, rye bread **

Korean Chicken 9.5
Gochujang sauce, chilli, spring onions, sesame *

Garlic & Chilli Butter Whole King Prawns 12
Toasted sourdough **
Burrata 11
Marinated beef tomatoes, black olives, basil pesto * v

MAINS

Cromer Crab & Clam Linguini 22
Chilli, garlic, lemon & parsley
Risotto 'Primavera' 18
English peas & greens, whipped feta * vo
Gochujang & Honey Chicken 21.5
Sticky coconut rice, fried Asian greens, yuzu mayo *
BBQ Chicken or Oyster Mushroom Jambalaya 21
Salsa verde * vo

Sweet Potato, Lentil & Coconut Curry 17
Okra fritters & black onion seed flat breads ** ve
Smoked Salmon Nicoise 19
Green beans, potatoes, black olives, soft boiled egg
Priors Hall Farm Pork Belly Ribs 22
Sticky sweet chilli & lime glaze, skin on fries *
Seared Seabass 24
Crispy potatoes, black olive, red pepper & tomato dressing *

MIBRASA CHARCOAL OVEN

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

Hermitage Cheeseburger 18
Smoked bacon, American cheese, secret sauce,
dill pickle, onions **
220g Flat Iron Steak 23
Highly flavoured flat cut & best served medium rare *

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

285g Sirloin 34
Marbled & tender cut from the hindquarter *
255g Ribeye 33
Richly marbled fat, full flavour & succulent *

TO SHARE

565g Chateaubriand 82
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 *

SAUCES

Chimichurri * // Bearnaise * // Peppercorn * // Garlic Butter * 3.5 ea

SIDES

Triple Cooked Chips/Skinny Fries 5 * ve
Roasted Carrots & Baby Onions 5 * vo
Caesar Salad 5 * v

Tempura Courgettes 5.5 ve
Sauté Mushrooms & Spinach 4.5 * v
Garlic Flatbreads 5 ** v

Lemon & Garlic Broccoli 5 * ve
Creamed Jalapeno Corn 6 v
White Truffle & Parmesan Fries 6.5 *

* 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.

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

scan for full
allergens
breakdown





hermitage rd.
— BAR AND RESTAURANT —

DINNER SET MENU

Set menu – Two course 22 / Three course 26
Available Monday to Friday 5.30pm to 6.45pm
(Not available in December)

STARTERS

Ajo Blanco & Focaccia
Toasted almonds & grapes ** v vo

Korean Chicken
Gochujang sauce, chilli, spring onions, sesame *

Roasted Organic Chorizo
Yuzu mayo

MAINS

Risotto 'Primavera'
English peas & greens, whipped feta * vo

Fish & Chips
Beer battered haddock, mushy peas, tartare sauce

220g Flat Iron Steak
Skin on fries, chimichurri sauce

DESSERTS

Any dessert from our dessert menu
£3 supplement for cheese board

EAT BETTER ETHOS

All our menus are designed around sustainable British produce,
celebrating local suppliers & seasonality.
We believe in eating better.

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 our environment: sourcing as much as possible
from local & sustainable producers, so we access
fresh produce with a smaller carbon footprint.

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

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

Havensfield free range eggs – Birch Farm / Suffolk

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

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.

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