

# DINNER



hermitage rd.  
BAR AND RESTAURANT

## SNACKS

Montgomery Cheddar Doughnuts 7  
Red onion jam \* v

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

Bone Marrow 8.5 ea  
Crispy onions, sourdough \*\*

## 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 Smoked Salmon 11  
Pickled red onion, celeriac remoulade \*

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

Garlic & Chilli Butter Whole King Prawns 12  
Toasted sourdough \*\*  
Burrata 11  
Wild mushroom duxelles, rose harissa \* v

## MAINS

Seafood Fettuccini 22  
King prawns, clams, sea greens  
Brown Butter Gnocchi 17  
Roasted squash, fried sage v  
Gochujang & Honey Chicken 21.5  
Sticky coconut rice, fried Asian greens, yuzu mayo \*  
BBQ Chicken or Oyster Mushroom Jambalaya 21  
Salsa verde \* vo

Thai Red Curry 17  
Okra tempura, oyster mushroom, vermicelli noodles \*\* ve  
Confit Gressingham Duck Leg 22  
Braised puy lentils, smoked bacon \*  
Priors Hall Farm Pork Belly Ribs 22  
Sticky sweet chilli & lime glaze, skin on fries \*  
Seared Seabass 24  
Provincial Vegetables, Artichoke, Basil oil \*

## MIBRASA CHARCOAL OVEN

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

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

Cornish lamb chops 33  
Tender, robust & best served medium \*

Blythburgh Pork T-bone 24  
Exceptional tenderness, rich & bold flavour \*  
220g Flat Iron Steak 23  
Highly flavoured flat cut & best served medium rare \*

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

Add whole king prawns 8

## SAUCES

Chimichurri \* // Bearnaise \* // Peppercorn \* // Bone Marrow \* // Garlic Butter \* 3.5 ea

## SIDES

Triple Cooked Chips/Skinny Fries 5 \* ve

Pomme purée 4.5 \* v

White Truffle & Parmesan Fries 6.5 \*

Tempura Courgettes 5.5 ve

Sauté Mushrooms & Spinach 5.5 \* v

Garlic Flatbreads 5 \*\* v

Lemon & Garlic Broccoli 6 \* ve

Creamed Jalapeno Corn 5 v

Roasted Carrots & Baby Onions 5 \* vo

\* 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





## 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

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

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We are part of the sustainable restaurant association & pride ourselves on sourcing responsibly & locally using seasonal & British produce where possible.

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

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