



THE
Hummingbird







Step into the dazzling world of The Hummingbird in Hertford, where culinary magic and celebration come together in one fabulous venue!

Nestled within a stunning grade II listed building in the heart of Hertford, The Hummingbird is the perfect place to make memories that will last a lifetime. Whether you're toasting a milestone birthday, commemorating a special occasion, or simply indulging in a night out with your favourite people, we have everything you need for a truly unforgettable celebration.

Get ready to savour the finest British fusion cuisine, made with the finest global ingredients, will tantalize your taste buds with bold and delectable flavours. And sip on bespoke cocktails that are nothing short of divine.

Step into sophistication, where the chic cherry blossom decor, striking Opake Artwork, and a variety of private and semi-private spaces set the tone for an unforgettable experience. From an intimate private dining room to semi-private tables, the front lounge and even full venue hires, we've got you covered for all your celebration needs. So let us set the stage for your next celebration, whether it's a birthday, baby shower or just a night out in style!





The Private Dining Room

Get ready for a dining experience unlike any other at The Hummingbird's Private Dining Room in Hertford! Tucked away in a breath-taking Grade II listed building, this room will leave you and your guests in awe. Invite up to 14 guests to enjoy a family-style sit-down meal and experience the magic of The Hummingbird.

Perfect for celebrations, intimate dinner parties, and more, this private dining room can also accommodate up to 25 guests for a lively buffet. So come on up to the top floor and let The Hummingbird's Private Dining Room elevate your next dining occasion!

When you book the private dining room at The Hummingbird in Hertford, you're in for a truly exclusive experience! Guests have exclusive access to the room for 4 hours, with the option to extend the time if desired.

There is no hire charge for the room, a minimum spend applies for the following days.

Thursday Day £300 | Evening £400

Friday Day £500 | Evening £600

Saturday Day £700 | Evening £800

Sunday Day £700

*The minimum spend includes both food & drink.
A card pre-authorisation of the minimum is required to secure the room.*





Dinner & Dates

The Semi-Private Dining Tables

The Hummingbird Semi-Private Dining Tables are perfect for groups of up to 20 or 30 guests, with all of the spectacular of the restaurant surroundings but with just enough privacy for your exclusive lunch or dinner.

*There is no minimum spend for the semi-private dining tables.
Only a card pre-authorisation of £10 per person is required to secure the area.*





Love and Luck



Exclusive Hire of The Front Lounge

Step into a captivating world of vibrant cherry blossom trees, electrifying neon lights, and stunning Opake artwork. Immerse yourself in a feast for the senses with our tantalizing Modern British Fusion cuisine, expertly crafted bespoke cocktails, and a wine list to delight any palate. Let's create an unforgettable event that exceeds all expectations.

Host a stylish cocktail party for up to 60 guests in the entire front lounge or a more intimate gathering of up to 30 guests on one side. Reserve this breathtaking space exclusively for your special occasion

There is no hire charge for the exclusive use of the area, a minimum spend applies for the following days.

Thursday Evening £500 / £1000

Friday Evening £1000 / £2000

Saturday Evening £1500 / £3000

Sunday £750 / £1500

*The minimum spend includes both food & drink.
A card pre-authorisation of the minimum is required to secure the room.*



The background features a dark teal color with a faint, light-colored hummingbird silhouette. Two detailed hummingbirds are shown: one in the top right and one in the bottom left, both with iridescent green heads and pink chests. The scene is decorated with pink cherry blossoms and buds on dark stems, scattered around the hummingbirds.

Group Dining & Drinks Menus





Indulge in the art of modern British fusion cuisine with our expertly curated menu selection. Our Head Chef has handpicked the finest ingredients to create an unforgettable dining experience. These menus have been meticulously crafted to suit all tastes & occasions.

All the dishes are delivered to your table and served in sharing style.

We are happy to cater for guests with specific dietary requirements



Our group dining menus are each named after rare Hummingbirds and are perfect for groups of 14 or more.

Bahama Woodstar

£40 per head

Starters

Mouse Shot of Vichyssoise Soup (GF)

Golden Snippets, Chicken Liver Parfait, Hasselback Shallots and Quince Chutney.
Served With Warm Breads and Oils.

Pressed Finest Mushroom and Thyme Terrine (Vg/DF/GFA)

Sourdough Chestnut and Garlic Emulsion

Infused Cured Sea-Cuterie (GF/DF)

Cured Salmon, Potted Shrimp, Smoked Haddock Terrine, Smoked Trout and Mussels

Mains

Bourbon And Whiskey Smoked Barbary Duck (GF/DF)

Purple Potato Charred Tenderstem, Floweret of Cauliflower and Broad Bean Chopped Garlic Mint Sherry Reduction.

Court Boullion Poached Seabass (GF/DF)

Pickled Fennel and Star Anise, Charred Baby Gem

Vegan Asian Marinated Banana Blossom (Vg/DF)

Super Green Salad, Burnt Sautee Morning Glory, Roast Parmentier Potato and Baby Coconut

Desserts

Caramalised Banana Parfait (GF)

Biscoff Crumb Homemade Honeycomb

Japanese Yuzu Posset (GF)

Spiced Fruits and Shortbread Biscuit

Chocolate and Cherry Cheesecake (VG/GF)

Allergens key V – vegetarian VA – vegetarian available Vg – vegan VGA –
vegan available GF – gluten-free GFA – gluten free available DF – Dairy Free
DFA – Dairy Free Alternative

Ruby-Topaz

£50 per head

Starters

Babaganoush Spiced Cashew Nut Hummus (Vg/GF)
Charred Sourdough

Poached Sea Trout (GF/DFA)
Crème Fraiche, Warmed Crumpet and Pressed Roquet, Infused with Herb Oil

House-Smoked Chicken Breast (GF/DF)
Papaya And Mango Salsa, Dried Leaves and Crostini

Mains

Pan Seared Fillet of Salmon (GF/DF)
Asian Broth and Udon Noodles

Cornfed Chicken Coq Au Vin (GF/DFA)
With Wilted Spinach and Pine Nuts

Gochujang Cauliflower Steak (Vg/GF/DF)
Served with Artichoke, Tomato Fondue, Baba Ganoush & Chickpea

Desserts

The Hummingbird Trifle (GF)
Soaked in Diplomatico Reserva Rum

Buntingford Cheese Board (V)
La Bouse
Isle of Mull Cheddar
Red Fox
Gran Noir
Served with Cranberry and Port Jelly

Allergens key V – vegetarian VA – vegetarian available Vg – vegan VGA – vegan available GF – gluten-free GFA – gluten free available DF – Dairy Free DFA – Dairy Free Alternative



Celebration Cakes

Cakes available for pre-order to elevate your celebration at The Hummingbird, priced at £49.95 each. The cake is presented during the event before being served. If the host would like to provide their own cake, there is an additional charge of 5 per person.

Chocolate Fudge (VGA)

A large chocolate fudge cake with 3 layers of moist chocolate cake layered with chocolate fudge butter cream and caramel, decorated with chocolate fudge butter cream.

Raspberry Ripple Cake

A delicately light sponge marbled with pink swirls and filled with buttercream & raspberry jam. Topped with buttercream, raspberry & white chocolate shards and pink coloured streaks.

Classic Red Velvet

Three layers of red sponge, filled and masked with cream cheese flavour frosting. Decorated with a sprinkle of diced raspberry pieces.

Speculoos Triple layered Cake

A frozen sponge cake baked, filled with a speculoos spread and buttercream and covered with buttercream and finished with swirl blobs of buttercream, drizzle of speculoos spread and speculoos crumb.

Blueberry & Lemon Triple Layer Cake

A baked sponge with blueberries, filled with blueberry sauce and lemon buttercream, covered in lemon buttercream and finished with white chocolate shavings and freeze dried blueberries.

Elderflower & Lemon Cake (GF) (DF)

A double layer lemon sponge, filled with lemon syrup, lemon frosting and lemon cream. Topped and coated with lemon frosting and hand decorated with rosettes of elderflower flavoured frosting. Finished with a sprinkle of dried rose and cornflower petals.

Celebration Cakes must be pre-ordered 3 days in advance.

Blossomcrown

Only served on a Sunday

£40 PER HEAD

Starters

Beef Fillet Carpaccio (GFA)

Served with Caramelised Shallot Purée & Garlic Emulsion

Risotto ai Funghi (DF) (GF) (V) (Vg)

Served with Wild Mushroom, Thyme, Vegan Feta & Sunflower Seeds

Beetroot and Gin Cured Scottish Salmon (GF) (DFA)

Served with Rocket, Candied Beetroot & Melba Toast

Mains

Overnight Slow Roasted Pulled Shoulder of Lamb

21 Day Matured Slow Roasted Topside Angus Beef

British Maize Fed Roasted Chicken

Lentil, Wild Mushroom &
Candied Cranberry Wellington (Vg) (V)

All Served with

Rosemary & Garlic Roasted Potatoes, Seasonal Vegetables, Yorkshire
Pudding & Rich Gravy (GFA)

Desserts

The Hummingbird Trifle (GF)
Soaked in Diplomatico Reserva Rum

Buntingford Cheese Board (V)

La Bouse

Isle of Mull Cheddar

Red Fox

Gran Noir

Served with Cranberry and Port Jelly

Metaltail

Fork Buffet | Minimum 20 Guests

Choose 6 items £30

Choose 8 items £40

Sumac, Pomegranate Hummus with Flatbread (Vg)

Smoked Aubergine, Pepper and Walnut Salad and Pomegranate Dressing (Vg) (V) (DF)

Harissa Roasted Cauliflower

Served with Artichoke, Tomato Fondue, Baba Ganoush & Chickpea (Vg) (V) (GF) (DF)

Beef Fillet Carpaccio and Caramelised Shallot Purée & Garlic Emulsion (GFA)

Ham Hock Terrine

Served with Popcorn Crackling & Whole Grain Mustard Dressing (GF) (DF)

Bourbon And Whiskey Smoked Barbary Duck (GF/DF)

Beetroot and Gin Cured Scottish Salmon

Served with Rocket, Candied Beetroot & Melba Toast (GFA) (DFA)

Infused Cured Sea-Cuterie

Cured Salmon, Potted Shrimp, Smoked Haddock Terrine, Smoked Trout and Mussels (GF/DF)

Tempura Cod

Served with Minted Pea Puree (DFA)

Chocolate Fudge Cake (VGA)

The Hummingbird Trifle (GF)

Soaked in Diplomatico Reserva Rum

Buntingford Cheese Board (V)

La Bouse

Isle of Mull Cheddar

Red Fox

Gran Noir

Served with Cranberry and Port Jelly





Cocktails

Welcome to the world of hand-crafted cocktails at The Hummingbird. Our bespoke cocktail menu is the result of endless creativity and passion, expertly crafted to provide an unforgettable experience. Each cocktail is a unique masterpiece, carefully designed to tantalize the taste buds and stimulate the senses.

Whether you're in the mood for a classic cocktail with a twist or a bold, new creation, our menu has something for everyone. We use only the finest ingredients and blend them with innovative techniques to bring you a collection of cocktails that are both delicious and visually stunning. So, sit back, relax, and let us transport you to a world of unparalleled taste and sophistication

Aperitif | Cherry & Vanilla Bellini £9

Ripe Black Cherry, Floral Sweet Vanilla Liqueur & Sparkling Brut

Floral | Cherry Blossom £13

Mancino Sakura Vermouth | Roku Gin | Guava | Homemade Hibiscus Syrup | Marasquin Maraschino | Homemade Fuji Bitters

Free O | Gulab Sour £9

Seedlip Spice 94 | Homemade Cardamom & Rose Syrup | Lime | Rhubarb & Hibiscus Tonic

Fragrant | Clarified Colada £12

Duppy Share Aged Rum, Duppy Share Spiced Rum, Coconut Rum | Taylors Velvet Falernum | Homemade Clarified Solution | Pineapple | Coconut | Homemade Demerara Syrup | Lime

Fruity | Love Is... £13

Wild Berry Gin | Crème De Framboise | Raspberry | Lillet Rose Vermouth | Lemon | Vanilla | Prosecco

Feisty | Sangre Del Diablo £12

Cazabel Blanco Tequila | Mezcal Verde | Amaro Montenegro | Grapefruit | Lime | Blood Orange Syrup | Honey Syrup | Homemade Habanero Tincture

Fresh | Lilibet £12

Cazabel Blanco Tequila | Butterfly Pea Pod | Italian Elderflower Liqueur | Italicus Rosolio di Bergamotto | Homemade Lemongrass Syrup | Vanilla | Homemade Rhubarb Syrup | Toasted Pecan Butter Bitters | Lemon

Classic | Porn Star Martini £12

Vanilla Vodka | Passoa | Passionfruit Puree | Lime | Prosecco

White Wine

La Famille Lacasse Sauvignon Blanc, France 12.5% £6.50 | £25

Dry with crisp citrus fruit notes and a clean acidity.

Little Cricket Cruner Veltiner, Hungary 12% £7.50 | £30

A delicate wine with aromas of white pepper and citrus on the palate.

Pinot Grigio Matri Vernacoli, Italy 12.5% £8 | £32

Delicate green apple characters and a crisp, zesty finish.

Picpoul De Pinet Levre Piquante, France 13% £8 | £32

Weighty and ripe but remains fresh and saline.

Land of Malbec White, Argentina 11% £8.75 | £35

Rounded and smooth on the palate with refreshing balancing acidity.

Pinot Gris Michel Leon, France 13% £10 | £40

Quite full and rich with a lovely, perfumed nose.

11th Hour Chardonnay, USA 12% £40

Crisp tropical citrus flavours. A clean, smooth and well-balanced profile.

Babich Sauvignon Blanc, New Zealand 2022 13% £50

Ripe gooseberry and citrus fruit with a refreshing mouth feel and a lingering aftertaste.

Gavi Di Gavi Nuovo Quadro Araldica, Italy 2021 12.5% £55

Fresh and delicately aromatic with citrus fruit and pear character.

Vire Clesse Domaine Chanson, France 2017 13% £65

Pale gold in colour with refreshing aromas of citrus and honey.

Chablis L'Onciale, France 2020 12.5% £75

A clean & dry with good balance and natural appeal.

Meursault Domaine Bouchard Pere et Fils 'Les Clous', France 2019 14% £100

Very aromatic nose, with fruit and floral notes.

Red Wine

La Famille Lacasse Cabernet Sauvignon VDP, France 12.5% £6.50 | £25

Blackcurrants and damsons with good intensity and a pleasant finish.

Pinot Noir Jean Balmont France 12.5% £7.50 | £30

A light to medium bodied with wonderful aromas of small red fruits, spices and vanilla.

Tuscante Rosso Toscana IGT, Italy 13.5% £8 | £32

Ruby red intense and bright, with floral & ripe red fruit aromas, prominent cherry notes.

Heilan Coo Shiraz Mataro, Australia 14% £9 | £35

Fresh brambly, cherry-red fruit that leads to a gentle spicy finish.

Scotto Lodi Old Vine Zinfandel, USA 14.5% £11 | £40

Full bodied and silky, rich in cherry and chocolate flavours.

Quara Special Selection Malbec, Argentina 13.5% £11.50 | £45

Full bodied with fruity aromas, subtle notes of plum, black pepper and spices.

Pepe Porter Mencia, Spain 2021 13.5% £50

Clean and bright, predominance of raspberry, currant, and black plum with elegant florals.

Rioja Manoso Gran Reserva, Spain 2014 14.5% £60

Ruby red in colour with an abundance of red fruit and mahogany on the nose.

Chateauneuf Du Pape Dom. Fargueirol Vieux Chemin, France 2020 14.5% £70

Medium to full bodied with spicy, gamey flavours, prune, raspberry, and leathery notes.

Barolo Castagni Revrdito, Italy 2016 14% £75

Powerful and sophisticated with incredible depth of fruit and velvety texture.

Clos Du Val Cabernet Sauvignon, USA 2016 14.5% £98

Deep blackcurrant aromas with a hint of clove. Flavours of blueberry, toast & espresso.

Chateau Bellefont-Belcier St. Em. Grand Cru Classe, France 2009 13.5% £115

Dark, fleshy & voluptuous, with dark stone fruit, smoke, tobacco, incense and leather notes.

Rosé

La Famille Lacasse Rose VDP, France 11% £6.50 | £25

Ripe red fruit with a hint of spice and lifted red fruit character.

Chateau De Berne Esprit IGP Mediterranee Rose, France 12% £9.50 | £38

Powerful, fresh and generous aromas of crunchy fruit.

Ultimate Cotes De Provence Rose, France 12.5% £14 | £55

Layers of raspberry, strawberry jam in the nose invite you to a gorgeous yet spicy palate.

Magnum of Ultimate Cotes De Provence Rose, France 13% £110

Great acidity & brightness that lends notes of winter citrus, spice with a warming finish.

Sparkling

La Fornarina Prosecco DOC, Italy 11% £7 | £35

Delicate, slightly smooth and particularly fruity.

La Fornarina Rose Prosecco DOC, Italy 11% £7.50 | £40

A fine and fragrant nose of fruity and floral aromas.

Harlot Brut, England 12.5% £11 | £60

Bursting with aromas and flavours of English elderflower, pears, and ripe apricots.

Harlot Brut Rose, England 12.5% £12 | £65

Bursting with aromas and flavours of English pears, red apples and strawberries.

Champagne

Louis Pommery Brut, England 12% £12 | £65

Red fruits, gooseberry with hints of citrus and a spicy finish.

Pommery Brut Royal, France 12.5% £15 | £85

Elegant and lively. It has a rounded, rich yet delicate flavour that lingers.

Rose Pommery Brut, France 12.5% £19 | £105

A delicate pale rosé with lightly salmon pink colour, appreciated for its freshness & vivacity.

Pommery Apanage Blanc De Blanc, France 12.5% £24 | £125

Light & fresh. Indulge in aromas of hay and freshly cut grass.

Magnum of Pommery Brut Royal, France 12.5% £160

Citrus & white flowers combined with small berry notes. Elegant, vibrant.

Premium Spirits

Cognac

Courvoisier VSOP Cognac, France £4.50 | £7

Floral violet with spicy hints of gingerbread dark chocolate, coffee bean & vanilla.

Martell VSOP Cognac, France £4.50 | £7

Caramelised dried fruits & prunes with oak notes.

Remy Martin 1738 Accord Royal Cognac, France £6 | £10

Mellow & rich flavours, that are smooth & well-balanced.

Hine Rare VSOP Cognac, France £7 | £12

Heavy vanilla & jasmine character, with light & sweet oaky tones.

Remy Martin XO Cognac, France £18 | £24

A velvety texture, with floral, fruity & spicy aromas.

Rum

El Dorado 8yo, Guyana £4 | £6

Light spices, ripe fruit, smoke & wood, with a nutty finish.

Doorly's 3yo White Rum, Barbados £3.50 | £5

A fruity, aromatic Bajan white rum.

Diplomatico Reserva Exclusiva, Venezuelan £5 | £8

Rich dark chocolate sauce, with sweet vanilla & caramel notes.

Plantation Barbados Grande Reserve 5yo, Trinidad and Tobago £5 | £8

A subtlety spicy & tropical 5 year Barbados rum that undergoes a double cask maturation

Eminente Reserva, Cuban £6 | £8

Fresh, fragrant, & floral, light body, just a touch of sweetness, some pepper, then toffee, chocolate and coffee swing in

Ron Zacapa XO, Guatemala £12.50 | £17

Warm nose, elegant, complex and balanced.

Tequila

1800 Blanco Silver, Mexico £4 | £6

Smooth & supple entry with sweet prune & roasted pepper.

Patron Reposado, Mexico £6 | £8

Fresh agave & oak with notes of fruit, citrus & honey.

1800 Añejo Tequila £5.50 | £8

Wood & Spicy with generous dried fruits & nuts, caramel, chocolate & roasted agave.

Don Julio Reposado, Mexico £7.50 | £11

Its grassy notes lead to flavours of stewed fruits, caramel, & baking spice.

Fortaleza Añejo, Mexico £15 | £20

100% stone crushed agave tequila. Handcrafted, artisan product, unequalled in taste & smoothness



Contact

To enquire, please contact our reservations team
Email: reservations@welovethehummingbird.com
or call 0333 344 6495

Book directly online

www.welovethehummingbird.com

130 Fore Street, Hertford SG14 1AJ

Terms & Conditions

Age Restrictions:

Evening Reservations are not accepted for birthdays or celebrations for the ages 24 or under

Dog Policy:

We are a dog-friendly venue and accept well-trained & friendly dogs until 5pm. Any damage to furniture or secretion stains will be billable to the card on file.

Entertainment:

DJs & other live musical entertainment can be provided upon request which will be charged at an additional fee and not included in the minimum spend. Only available for private dining & full venue hires.