

WINTER 2018

LUSSMANN'S

SUSTAINABLE FISH & GRILL

WHITE	175ml	Carafe	750ml
Corney & Barrow House White Gascony, France (Colombard and Ugni Blanc) <i>vegan</i>	£5.20	£13.00	£18.20
Garganega, Il Barroccio Veneto, Italy <i>vegan</i>			£18.90
Sauvignon Blanc, Whale Point Western Cape, South Africa <i>vegan</i>	£5.80	£14.60	£20.25
Chenin Blanc, Backsberg Estate Cellars Paarl, South Africa <i>carbon neutral / vegan</i>	£6.05	£16.30	£23.25
Pinot Grigio, Portenova Veneto, Italy <i>vegan</i>	£6.65	£17.35	£24.25
Viognier, Viento Aliseo, Dominio de Punctum La Mancha, Spain <i>organic / biodynamic / vegan</i>			£25.25
Picpoul de Pinet, Sel et de Sable Languedoc, France <i>vegan</i>	£7.00	£19.35	£27.30
Sauvignon Blanc, Mont de Joie, Henri Bourgeois Loire, France <i>vegan</i>			£28.30
The Southerly Chardonnay South Eastern Australia <i>vegan</i>			£29.25
Gavi, Tenuta Neirano Piedmont, Italy (Cortese) <i>vegan</i>			£30.30
Sauvignon Blanc, Wairau River Wines Marlborough, New Zealand <i>sustainable production / vegan</i>	£8.25	£24.05	£32.25
Riesling, Homer South Island, New Zealand <i>sustainable production</i>			£34.30
Albariño, Pazo la Maza, Adegas Galegas DO Rias Baixas, Spain <i>sustainable production / vegan</i>	£9.45	£27.60	£38.80

RED	175ml	Carafe	750ml
Corney & Barrow House Red Languedoc-Roussillon (Carignan, Grenache and Merlot) <i>vegan</i>	£5.20	£13.00	£18.20
Carmenere, Casa Felipe Valle Central, Chile <i>vegan</i>			£19.80
Merlot, Panul Valle Central, Chile <i>vegan</i>	£5.80	£14.60	£20.80
Malbec, Chamuyo Mendoza, Argentina <i>vegan</i>	£6.35	£16.60	£24.10
Montepulciano d'Abruzzo Riserva, Tor Del Colle Abruzzo, Italy <i>vegan</i>			£25.25
Vega Tinto, DFJ Vinhos Douro Valley, Portugal (Tinto Roriz, Touriga Franca, Touriga Nacional) <i>vegan</i>	£6.55	£18.30	£25.80
Côtes du Rhône, Vignobles Gonnet Rhône, France (Syrah, Grenache and Cinsault) <i>vegan</i>			£27.80
Fleurie Grand-Pré, Dom Lathuilière Gravallon Beaujolais, France (Gamay) <i>vegan</i>	£7.45	£20.05	£29.30
The Southerly Shiraz South Eastern Australia <i>vegan</i>			£30.05
Rioja Crianza, Azabache, Bodegas Aldeanueva Spain (Tempranillo, Garnacha, Graciano) <i>organic / vegan</i>	£7.75	£21.10	£30.30
Malbec Reserve, Finca Sopenia, Tupungato Mendoza, Argentina <i>vegan</i>	£9.05	£24.85	£35.80
Château La Courolle Montagne-Saint-Emilion, France <i>v</i>			£36.80
Pinot Noir, Eradus Marlborough, New Zealand <i>sustainable production / v</i>			£40.30

ANDREI'S WINTER FAVOURITE

Magnum, Rioja Crianza, 'Torno', Hacienda El Ternero Rioja Alta, Spain			1500ml
			£55.00
<p>Top quality producer Hacienda El Ternero dates back to 1077 AD and their 60 hectares of vineyard are some of the most sought after in the Rioja Alta, sitting at an altitude of 650m. Made from 100% Tempranillo, this fantastic Crianza was aged for 12 months in French oak barrels before resting in bottle. The nose is perfumed with violets and cherries. The palate is fresh and structured with notes of black fruits with spices and hints of caramel from the oak influence on the finish.</p>			

CHAMPAGNE	1/2 bottle	Bottle	Magnum
Guy de Chassey Grand Cru Brut NV Champagne, France <i>vegan</i>	£30.80	£58.30	£105.00
Veuve Clicquot Brut NV Champagne, France		£75.30	£140.00

SPARKLING	125ml	750ml
Pinot Noir Rosé Spumante, Le Monde Friuli-Venezia Giulia, Italy <i>vegan</i>	£7.25	£36.25
Prosecco Cecilia Beretta NV Treviso, Italy	£7.05	£29.80
Cornish Sparkling Elderflower Wine Polgoon vineyard, Penzance, Cornwall		£36.00

ROSÉ	175ml	Carafe	750ml
Petit Ballon Gascony, France (Cabernet blend) <i>v</i>	£6.15	£14.10	£19.55
Pinot Grigio 'Ramato', Il Barco Veneto, Italy <i>vegan</i>	£6.95	£18.60	£25.80
Source Gabriel Rosé AOC Côtes de Provence, France <i>vegan</i>	£8.05	£22.60	£32.30

PUDDING	125ml	375ml
Sauvignon Blanc 'Late Harvest' La Playa Colchagua Valley, Chile <i>v</i>	£9.15	£23.80

All of our wines by the glass are available as a 125ml measure if preferred. Please ask a member of staff. Carafes are 500ml. (January 2019) *v* vegetarian



100 BEST PLACES TO EAT, 2018
THE TIMES

The Egyptian House
HERTFORD

Cathedral walk
ST. ALBANS

On the green
HARPENDEN

Off Market Place
HITCHIN

The Old Bank
TRING

APÉRITIFS

Chambord Royale Prosecco and Chambord 125ml	£7.80
Prosecco Cecilia Beretta NV 125ml	£7.05
Mimosa Prosecco, orange juice, Grand Marnier	£7.80
Aperol spritz Prosecco and Aperol	£8.00
Spiced GB&T	
Chase GB extra dry gin, winter spice and Mediterranean tonic	£8.00
Negroni Williams GB Extra Dry Gin, Campari, vermouth	£7.80
House Collins Chase vodka, Elderflower Bubbly	£8.00
Bloody Mary Chase vodka, port, spiced tomato juice	£8.50
White wine spritzer House wine (125ml), soda	£5.95

Spirits are served as a 50ml measure unless requested otherwise

BEER & CIDER

Freedom Pilsner Burton-on-Trent Golden. Bittersweet. Citrus. Clean. 330ml, 4.4% abv	£4.50
Flying Squirrel Pilsner Hertfordshire Czech style. Clean. Orange and honey. 440ml, 4.4% abv	£4.90
Freedom Organic Lager Burton-on-Trent Pale. Floral. Crisp. Balanced. 330ml, 4.8% abv	£4.70
Drop Bar Pale Ale Tring Subtle bitterness. Tropical fruit aroma. 500ml, 4% abv	£5.30
Three Brewers Classic English Ale St Albans Amber. Rich. Rounded. Clean. 500ml, 4% abv	£5.30
Grain Weizen Wheat Beer Norfolk Belgian style. Cloudy. Orange and coriander. 500ml, 5% abv	£5.50
Farr Brew Bitter St Albans Pale. Chocolate malts. Sovereign hops. 500ml, 4.2% abv	£5.30
Polgoon Cider Cornwall Light sparkle. Medium sweet. 500ml, 5% abv	£5.50
Perry's Farmhouse Cider Somerset Full bodied. Dry. Naturally conditioned. 500ml, 6.5% abv	£5.50
Green's Gluten-Free Premium Pils 330ml, 4.5% abv	£4.80
Non-Alcoholic Lager Please ask	poa

SODAS & DRINKS

Luscombe Devon Ginger Beer / Elderflower Bubbly Raspberry Crush / St Clements	from £3.85
Soft drinks	from £2.85
British hand-roasted coffee Fairtrade, organic and 100% Arabica	from £1.95
Tregothnan Cornish tea The first tea grown in England	from £2.20

STARTERS

Hunter's linguine wild rabbit and free-range pancetta Oyster mushrooms and garlic <i>may contain shot</i>	£6.95
Wild mushroom and sheep's curd bruschetta v/gf*	£6.80
MSC pan-fried cod cheeks garlic, chilli, spring onion and lime gf	£7.50
Spiced aubergine and chimichurri casserole vegan/nuts	£6.25
MSC Manx kipper Pâté gf*	£7.80
Free-range chicken liver parfait pain à l'ancienne gf*	£6.10
South Coast devilled sprats lemon and fine herb mayonnaise	£6.95
Baked Camembert fondue for two Free-range coppa ham, pickles and pain à l'ancienne gf*	£15.50

VEGETARIAN & VEGAN

Chestnut mushroom fricassée Jerusalem artichoke and truffle potato crisps v/gf*	£13.95
Chickpea and spiced tomato hotpot creamy oat fraîche vegan/gf*	£13.50
Lentil, quinoa and puffed rice salad Pickled vegetable and parsley dressing vegan/gf	£13.50

FISH

MSC house fishcake baby spinach, caper and parsley butter sauce	£13.90
MSC hake sea purslane, confit of fennel and new potatoes gf	£17.95
MSC smoked haddock Caper and spring onion rösti cake, free-range poached egg and wholegrain mustard sauce gf	£16.50
MSC cod peperonata and pommes frites gf*	£16.50
South Coast fish soup sauce rouille and pain à l'ancienne gf*	£14.50
MSC plaice fillet brown shrimp, paprika, caper butter and house chips gf*	£15.95
MSC fish and chips Fridays only Line-caught haddock, house chips and mushy peas	£13.95

SEASONAL

Please ask a member of staff for our changing monthly specials

We list only the main ingredients in our dishes. If you have a dietary restriction, or require further information on the allergen content of a dish, please ask. All our food is prepared in a kitchen where nuts, cereals containing gluten, and other allergens are present. Fried items are cooked in shared deep fryers where cross-contamination may occur.

Therefore, we cannot guarantee that any menu item is completely allergen-free.

(January 2019)

What we do

SUSTAINABLE SOURCING

More than 95% of the food you eat here is grown or produced in the UK to minimise our impact on the environment and support ethical, British suppliers.

100% RECYCLING

Since 2012 we have recycled all our waste so that nothing goes to landfill. Your leftovers are anaerobically composted to produce renewable energy.

COMMUNITY SUPPORT

Every year, we assist a wide range of charities and local community events. Since 2017 we have donated over £21,500 to local charities and our current partner is Herts Young Homeless.

Andrei Lussmann

GRILL

Woodland-reared pork loin off the grill gf Thyme, garlic and rosemary marinade, mash and salsa verde	£15.95
Shepherd's pie Rhug Estate organic mutton, rosemary and Sussex parmesan gf	£13.50
Free-range Label Anglais chicken schnitzel Caper, chilli and shallot linguine	£15.95
Free-range confit of duck chickpea and butter bean cassoulet gf	£15.50
Steak frites (6oz) Onglet, a classic bistro steak packed with flavour, best cooked medium-rare gf*	£14.95
House cheeseburger pommes frites Organic mince, Wensleydale Blue and slow-roasted red onions Served medium-well, please ask if you would like it cooked further	£14.25

Highlands grass-fed ribeye (8oz) house chips Dry-aged for 35 days to ensure tenderness and full flavour gf*	£26.50
Add peppercorn butter v/gf* or mushroom, pancetta and rosemary sauce gf	£2.20

SIDES

Garden salad v/gf* / Market vegetables v/gf	£3.50
House chips v / Onion rings v / Polenta chips v	£3.10

PUDDINGS

Sticky date pudding toffee sauce and country cream ice cream v 15p from each pudding helps to fund our community support programme	£5.80
Black cherry and kirsch tiramisu v	£6.10
Poached pear pear purée and creamy oat fraîche vegan/gf*	£5.50
Seasonal fruit, hazelnut and rosemary crumble country cream ice cream v/nuts	£6.20
Single origin dark chocolate mousse honeycomb crumb v/gf	£6.30
British and Irish farmhouse cheeses Nordic crispbread, tomato and chilli jam each	£2.55

Westcombe Red – firm and slightly crumbly unpasteurised cheese with creamy grassy notes gf*
Brighton Blue – semi-soft blue, yeasty and spicy aroma with a mellow blue flavour v/gf*
Boy laity – mellow and creamy with earthy and mushroom notes gf*
Somerset Vintage Cheddar – A rich vintage with underlying sweetness and nutty caramel notes v/gf*
Wobbly Bottom goat's cheese – soft and delicious with a tangy aftertaste v/gf*

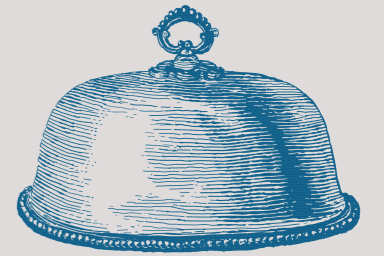
v vegetarian nuts contains nuts gf gluten-free gf* may be prepared without flour, bread, chips or biscuit – please ask for our allergen menu

2 COURSE WINTER SET MENU

Served daily from noon – 7pm

£14.50

3 courses £17.50



REWARDING SERVICE

A discretionary 12.5% service charge will be added to your bill. 70% of your tip goes to waiting staff, with the remaining 30% shared among team members who contribute to your dining experience.



WOODLAND-REARED PORK

This free-range British Saddleback pork, from a champion breed of pigs naturally reared in Sussex, has been supplied by our farmer, Will since 2007.



GRASS-FED & ORGANIC BEEF

Our organic mince is certified by the Soil Association, and our dry-aged grass fed ribeye steaks come from award-winning Donald Russell.



MSC SUSTAINABLE FISH

Seafood with this mark comes from a fishery that has been independently certified to the Marine Stewardship Council's standard for a well-managed and sustainable fishery. MSC-C-53712



FREE-RANGE CHICKEN

Bred in Warwickshire, these fantastic British Label Anglais Red Cornish and White Rock chickens grow to full maturity, creating a more satisfying flavour.



ORGANIC MUTTON

Our organic mutton is born, bred and reared on the lush grass at Rhug Estate Organic Farm in Denbighshire, Wales with the highest animal welfare standards.