

# — £21.50 —

## 2 COURSE WINTER PARTY MENU

Three courses for £26.95

### STARTERS

Seasonal house-made soup *v/gf\**

MSC Manx kipper Pâté *gf\**

Spiced aubergine and chimichurri casserole *vegan/nuts*

South Coast devilled sprats lemon and fine herb mayonnaise

Hunter's linguine wild rabbit, free-range pancetta, oyster mushrooms and garlic *may contain shot*

### MAINS

Woodland-reared pork loin off the grill *gf*

Thyme, garlic and rosemary marinade, mash and salsa verde

MSC smoked haddock caper and spring onion rösti cake, free-range poached egg and wholegrain mustard sauce *gf*

Lentil, quinoa and puffed rice salad pickled vegetable and parsley dressing *vegan/gf*

MSC hake sea purslane, confit of fennel and new potatoes *gf*

Chestnut mushroom fricassée Jerusalem artichoke and truffle potato crisps *v/gf\**

Highlands grass-fed ribeye (8oz) house chips *£7 supplement*

Dry-aged for 35 days to ensure tenderness and full flavour *gf\**

### PUDDINGS

Sticky date pudding toffee sauce and country cream ice cream *v*

*15p from each pudding helps to fund our community support programme*

Single origin dark chocolate mousse honeycomb crumb *v/gf*

Seasonal fruit, hazelnut and rosemary crumble country cream ice cream *v/nuts*

Poached pear pear purée and creamy oat fraîche *vegan/gf\**

British and Irish farmhouse cheeses Nordic crispbread, tomato and chilli jam *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. We list only the main ingredients in our dishes so please tell us if you have any dietary restrictions. We cannot guarantee that any menu item is completely allergen-free. (January 2019)

*A discretionary  
12.5% gratuity will  
be added to your bill.  
100% of all gratuities  
go to our staff.*

HERTFORD | ST. ALBANS | HARPENDEN | HITCHIN | TRING



### 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*



OUR CHARITY  
PARTNER FOR 2018/19 IS

**HERTS YOUNG  
HOMELESS**

FIND OUT MORE AT  
[HYH.ORG.UK](http://HYH.ORG.UK)

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