

£14.95

2 COURSE SPRING SET MENU

Served daily from noon-7pm | 3 courses £17.95

STARTERS

Seasonal house-made soup *v/gf**

MSC Manx kipper Paté *gf** 


Spiced aubergine and chimichurri casserole *vegan*

Sussex woodland-reared pork and duck rilette cornichon and toast *gf**

MAINS

Highland red deer hotpot 'Osso Buco' style, pickled red cabbage *gf*

Oven baked paella with chargrilled vegetables *v/gf* - Add Barnet halloumi £1

MSC house fishcake baby spinach, caper and parsley butter sauce 

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

Steak frites (6oz) £2 supplement

Onget, a classic bistro steak packed with flavour, best cooked medium-rare *gf**
Add peppercorn butter *v/gf* or mushroom, pancetta and rosemary sauce *gf* £2.20

PUDDINGS

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

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

Orange and almond pudding country cream ice cream *v/gf/nuts*
15p from each pudding helps to fund our community support programme

Poached pear pear purée and creamy oat fraîche *vegan/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 restrictions. We cannot guarantee that any menu item is completely allergen-free. (April 2019)

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. Want to know more about how we are making sustainable dining a reality? Visit lussmanns.com.

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 The Muscle Help Foundation.

Andrei



LUSSMANNS
SUSTAINABLE FISH & GRILL