

## CLASSICS MENU

SEPTEMBER 2020

### STARTERS

South Coast mackerel and tomato salad basil and shallot vinaigrette £6.95

Hunter's linguine £7.50

Wild rabbit, free-range pancetta, oyster mushrooms and garlic (*may contain shot*)

MSC Manx kipper pâté £6.50

Roasted beetroot and Wobbly Bottom goat's cheese salad <sup>ve</sup> £5.95

Lovage pesto, hazelnuts and slow-braised red onion

Sussex woodland-reared pork rilette cornichon and toast £6.25

King oyster mushroom scallops broad beans and pea purée <sup>ve</sup> £6.50

### Specials

South Coast devilled sprats lemon and fine herb mayonnaise £7.50

Burrata, Padrón pepper and slow-roasted tomato bruschetta <sup>ve</sup> £6.50

Parsnip, coriander and chilli soup <sup>ve</sup> £5.95

### TAPAS

Padrón peppers <sup>ve</sup> / Marinated mixed olives <sup>ve</sup> each £3.50

Barnet halloumi / Wild rabbit and chorizo arancini each £3.50

100 BEST PLACES TO EAT

The Times

- NOW OPEN -  
Cathedral walk  
ST. ALBANS

- NOW OPEN -  
On the green in  
HARPENDEN

- NOW OPEN -  
Off Market Place  
HITCHIN

The Egyptian House  
HERTFORD

The Old Bank  
TRING

Jericho  
OXFORD

# LUSSMANNS

SUSTAINABLE FISH & GRILL

### MAINS

North African spiced MSC cod cheeks coriander, harissa and chickpeas £14.50

MSC house fishcake baby spinach, caper and parsley butter sauce £14.95

Steak frites (6oz) £14.50

Grass-fed and outdoor-reared onglet, best cooked medium-rare

Free-range Label Anglais chicken schnitzel £16.95

Caper, chilli and shallot linguine or garden salad

MSC smoked haddock £16.50

Shallot and parsley rösti, free-range egg and wholegrain mustard sauce

Organic moussaka Rhug Estate mutton, aubergine and pomodoro sauce £14.95

Grilled cauliflower steak alla Veneziana <sup>ve</sup> £13.50

Grated prosociano with tomatoes, sultanas, pine kernels and capers

ASC sea bream summer puttanesca £15.50

House organic beef burger pommes frites £14.50

Chimichurri rub, avocado and lime mayo, sweet and sour onions

Highlands grass-fed ribeye (10oz) house chips £28.95

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

- Served with your choice of complimentary peppercorn sauce or mushroom and rosemary sauce

### Specials

Moules frites rope-grown blue mussels from the west coast of Ireland £14.95

Salad of chargrilled vegetables and fresh herbs <sup>ve</sup> £13.50

Sheep's curd crostini and lovage pesto dressing

Friday fish and chips line-caught haddock, house chips and mushy peas £14.95

- Served with your choice of a complimentary beer or soft drink (Fridays only)

### PUDDINGS

Bramley apple and plum crumble <sup>ve</sup> £6.20

Hazelnut and rosemary crumble, country cream ice cream

Single origin dark chocolate Jaffa cake mousse <sup>ve</sup> £5.95

St Clement's cheesecake berry compote <sup>ve</sup> £5.50

Poached pear pear purée and creamy oat fraîche <sup>ve</sup> £6.10

Grand Marnier crème brûlée <sup>ve</sup> £5.95

British and Irish farmhouse cheeses <sup>ve</sup> £7.50

Nordic crispbread, tomato and chilli jam

- Choose three from: blue, cheddar, goat, soft or something different

### Specials

Orange and almond pudding crème fraîche <sup>ve</sup> £6.10

Lemon posset Earl Grey prunes <sup>ve</sup> £5.95

Citrus and berry late summer pudding <sup>ve</sup> £5.50

### SIDES

Garden salad <sup>ve</sup> / Tomato, shallot and basil salad <sup>ve</sup> £3.95

Fine green beans and caramelised shallots <sup>ve</sup> £3.95

Thyme-roasted Mediterranean vegetables <sup>ve</sup> £3.95

House chips / Pommes frites / Onion rings £3.50

<sup>ve</sup> vegetarian <sup>ve</sup> vegan

A discretionary 10% gratuity will be added to your bill. 100% of all gratuities go to our staff.

We take allergies very seriously so please let us know if you have any.

For an up-to-date allergens menu scan the QR code with your smartphone camera or visit [mnu.mx/Lussmanns](http://mnu.mx/Lussmanns). We cannot guarantee that any menu item is completely allergen-free due to cross-contamination. (8 Sept 20)



## DAILY SET MENU 12-7PM

2 COURSES £15.50, 3 COURSES £18.50

### STARTERS

South Coast devilled sprats lemon and fine herb mayonnaise

Roasted beetroot and Wobbly Bottom goat's cheese salad <sup>ve</sup>

Lovage pesto, hazelnuts and slow-braised red onion

Sussex woodland-reared pork rilette cornichon and toast

Parsnip, coriander and chilli soup <sup>ve</sup>

### MAINS

Organic moussaka Rhug Estate mutton, aubergine and pomodoro sauce

Salad of chargrilled vegetables and fresh herbs <sup>ve</sup>

Sheep's curd crostini and lovage pesto dressing

MSC house fishcake baby spinach, caper and parsley butter sauce

Moules frites rope-grown blue mussels from the west coast of Ireland

Grilled cauliflower steak alla Veneziana <sup>ve</sup>

Grated prosociano with tomatoes, sultanas, pine kernels and capers

Steak frites (6oz, £2 supplement)

Grass-fed and outdoor-reared onglet, best cooked medium-rare

- add peppercorn sauce or mushroom and rosemary sauce (£1.50)

### PUDDINGS

Bramley apple and plum crumble <sup>ve</sup>

Hazelnut and rosemary crumble, country cream ice cream

Orange and almond pudding crème fraîche <sup>ve</sup>

Poached pear pear purée and creamy oat fraîche <sup>ve</sup>

Single origin dark chocolate Jaffa cake mousse <sup>ve</sup>

We also have a Junior Menu for younger diners ~ please ask