

AUTUMN CLASSICS MENU

OCTOBER ~ NOVEMBER 2020

STARTERS

South Coast mackerel Bramley apple, potato, crème fraîche and mustard salad £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 Ⓢ £5.95

Lovage pesto, hazelnuts and slow-braised red onion

Sussex woodland-reared pulled pork and puy lentil salad £6.50

King oyster mushrooms broad beans and pea purée Ⓢ £6.50

Specials

Celeriac and curried spiced apple soup Ⓢ £5.95

Mushroom, lemon and sheep's curd bruschetta Ⓢ £7.50

South Coast devilled sprats lemon and fine herb mayonnaise £5.95

TAPAS

Padrón peppers Ⓢ / **Marinated mixed olives** Ⓢ each £3.50

Barnet halloumi / **Wild rabbit and chorizo arancini** each £3.50

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) grass-fed and outdoor-reared ongllet, best cooked medium-rare £14.50

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, caper and parsley butter sauce

Shepherd's pie Rhug Estate organic mutton, rosemary and Sussex parmesan £13.50

Chestnut mushroom fricassée Jerusalem artichoke, purple potato crisps Ⓢ £13.50

ASC sea bream tomato and anchovy 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

Free-range duck leg sticky red cabbage £14.95

Grilled cauliflower steak alla Veneziana Ⓢ £13.50

Grated prosociano with tomatoes, sultanas, pine kernels and capers

Friday Fish & Chips

Line-caught MSC haddock, house chips and mushy peas £14.95

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

LUSSMANN'S

SUSTAINABLE FISH & GRILL

PUDDINGS

Bramley apple, hazelnut and rosemary crumble country cream ice cream Ⓢ £6.20

Single origin dark chocolate Jaffa cake mousse Ⓢ £5.95

Orange and almond pudding crème fraîche Ⓢ £6.10

Poached pear pear purée and creamy oat fraîche Ⓢ £6.10

British and Irish farmhouse cheeses Ⓢ £7.50

Nordic crispbread, tomato and chilli jam

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

Specials

Black cherry and kirsch tiramisu Ⓢ £6.10

Lemon posset Earl Grey prunes Ⓢ £5.95

Blood orange sorbet chocolate and orange biscuit Ⓢ £5.50

SIDES

Garden salad Ⓢ £3.95

Chicory and poached pear with Perl Las blue cheese Ⓢ £3.95

Market vegetables Ⓢ / **Thyme-roasted Mediterranean vegetables** Ⓢ £3.95

House chips / Pommes frites / Onion rings £3.50

Ⓢ vegetarian Ⓢ vegan

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



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 Ⓢ

Lovage pesto, hazelnuts and slow-braised red onion

Sussex woodland-reared pulled pork and puy lentil salad

Celeriac and curried spiced apple soup Ⓢ

MAINS

Shepherd's pie Rhug Estate organic mutton, rosemary and Sussex parmesan

Grilled cauliflower steak alla Veneziana Ⓢ

Grated prosociano with tomatoes, sultanas, pine kernels and capers

North African spiced MSC cod cheeks coriander, harissa and chickpeas

Chestnut mushroom fricassée Jerusalem artichoke and purple potato crisps Ⓢ

MSC house fishcake baby spinach, caper and parsley butter sauce

Steak frites (6oz, £2 supplement)

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

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

PUDDINGS

Bramley apple, hazelnut and rosemary crumble country cream ice cream Ⓢ

Orange and almond pudding crème fraîche Ⓢ

Poached pear pear purée and creamy oat fraîche Ⓢ

Single origin dark chocolate Jaffa cake mousse Ⓢ

We have a Junior Menu for younger diners ~ please ask



- NOW OPEN -
Cathedral walk
ST. ALBANS

- NOW OPEN -
On the green in
HARPENDEN

- NOW OPEN -
Off Market Place
HITCHIN

- OPENING SOON -
Merchant's House
HERTFORD

Jericho
OXFORD



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. We cannot guarantee that any item on the menu is completely allergen-free due to cross-contamination. (13 October 2020)

