

## 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 onglet, 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 onglet, 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](http://mnu.mx/Lussmanns). We cannot guarantee that any item on the menu is completely allergen-free due to cross-contamination. (13 October 2020)

