

# LUSSMANN'S

SUSTAINABLE KITCHEN

## STARTERS

South coast mackerel tomato salad • basil pesto	8.95
Scallops of king oyster mushroom Garlic • peperonata • capers <i>vegan</i>	7.95
Hunter's linguine ( <i>may contain shot or bones</i> ) Wild rabbit • Monmouthshire pancetta • oyster mushrooms	8.90
Burrata & sourdough bruschetta Slow roast tomato • padron pepper <i>v</i>	8.45
Black treacle & fennel cured organic salmon	9.10
Free-range chicken liver pâté toasted sourdough	7.10

## SPECIALS

Chilled cucumber & chilli soup <i>vegan</i>	6.50
Stonefruit & Somerset ewe's curd salad Treaty Farm free-range pork collar • summer herbs	9.40
Grilled Cornish sardines & Romesco sauce <i>nuts</i>	8.95

### Eating Sustainably

We believe that eating out can have a restorative impact on the planet. Since 2002, we have pioneered sustainable dining – championing local sourcing, promoting organic, high-welfare farming and serving MSC-certified fish. Our restaurants run on green energy, we recycle 100% of all waste and support a wide range of charities. By eating at Lussmann's you are helping us to achieve our next goal of becoming certified carbon neutral, thank you.

To learn more please visit us at [lussmanns.com/sustainability](https://lussmanns.com/sustainability)

## SUMMER MENU

AUGUST - MID SEPTEMBER 2022

## MAINS

Whole Cornish sole Café de Paris butter • seasonal vegetables	20.95
Sussex woodland reared pork belly Kohlrabi remoulade • hazelnuts • apples <i>nuts</i>	17.50
MSC fishcake spinach • capers • butter sauce (add free range poached egg £1.50)	16.00
Summer pistou & west Somerset goat's cheese salad <i>v</i> (add sliced organic North African spiced lamb steak £4.95)	15.95
Cauliflower fritters Romesco sauce • crispy kale <i>vegan/nuts</i>	15.50
MSC cod loin Norfolk brown shrimps • creamed spinach	22.50
Aubergine, roast tomato and ricotta bake <i>v</i>	15.90
Free-range Label Anglais chicken schnitzel Chilli and caper linguine or garden & herb salad	18.20
Steak frites (6oz top rump) best cooked medium-rare Outdoor reared • grass fed (add Café de Paris butter or red wine jus £1.95)	16.50
MSC Hake puttanesca & frites Olives • anchovies • tomatoes	22.00
Fish & Chips ( <i>Fridays only</i> ) MSC haddock • skin-on chips • mushy peas	16.95

## SPECIALS

Half native lobster & frites	27.00
Roast vegetable, Lecciono olive & lemon paella <i>vegan</i> (add Barnet halloumi £3.00)	15.50
Organic lamb burger North African spices • ewe's curd • harrisa	16.90

## PUDDINGS

Poached pear with viola flowers Vegan chocolate ice cream • tart berries <i>vegan</i>	7.40
Sweet & bitter orange brûlée Organic cream • Cointreau • Maldon salt <i>v</i>	6.50
Single origin dark chocolate mousse 70% dark chocolate • candied citrus <i>v</i>	6.90
Honey & thyme pudding crème fraîche <i>v</i>	7.30
Blood orange sorbet lemon & ginger syrup <i>vegan</i>	5.95
House cheese plate Selection of British & Irish farmhouse cheese • Nordic crispbread	9.50

## SPECIALS

Organic milk panna cotta & strawberries	6.95
Black cherry cheesecake <i>v</i>	6.50

## SIDES

Evesham tomato salad shallots • basil pesto	4.10
Kentish Sweetheart cabbage toasted pumpkin seeds & chilli <i>vegan</i>	4.10
Creamed spinach & capers <i>v</i>	4.95
Garden & herb salad <i>vegan</i>	4.10
Pommes frites <i>v</i> / Skin on chips <i>v</i>	3.95
Sourdough & olives <i>vegan</i>	3.95

(*v*) vegetarian. A junior menu is available for younger diners. A discretionary 12.5% gratuity will be added to your bill – 100% of all gratuities go to our staff.

100  
BEST  
PLACES TO EAT  
THE TIMES 2018

## DAILY SET MENU 11:30–6:30PM

2 COURSES £18.50 3 COURSES £21.50

## STARTERS

Grilled Cornish sardines & Romesco sauce <i>nuts</i>
Scallops of king oyster mushroom garlic • peperonata • capers <i>vegan</i>
Chilled cucumber & chilli soup <i>vegan</i>
Free-range chicken liver pâté toasted sourdough

## MAINS

Whole Cornish sole Café de Paris butter • seasonal vegetables
Summer pistou & west Somerset goat's cheese salad <i>v</i> (add sliced organic North African spiced lamb steak £4.95)
Sussex woodland reared pork belly Kohlrabi remoulade • hazelnuts • apples <i>nuts</i>
MSC fishcake spinach • capers • butter sauce (add free range poached egg £1.50)
Roast vegetable, Lecciono olive & lemon paella <i>vegan</i> (add Barnet halloumi £3.00)
Steak frites (6oz top rump, £2 supplement) best cooked medium-rare Outdoor reared • grass fed (add Café de Paris butter or red wine jus £1.95)

## PUDDINGS

Organic milk panna cotta & strawberries
Single origin dark chocolate mousse 70% dark chocolate • candied citrus <i>v</i>
Black cherry cheesecake <i>v</i>
Blood orange sorbet lemon & ginger syrup <i>vegan</i>



### PRIVATE DINING AT LUSSMANN'S

Should you wish to dine in private, our hideaway dining rooms are perfect. Please email [neringa@lussmanns.com](mailto:neringa@lussmanns.com) for more information.



#### Food Allergies and Intolerances

We take allergies very seriously so please let us know if you have any. For an up-to-date, interactive allergens menu scan the QR code with your smartphone camera or visit [mnu.mx/Lussmanns](https://mnu.mx/Lussmanns). We cannot guarantee that any item on the menu is completely allergen-free due to cross-contamination. (July 2022)

Our restaurants

Merchant's House  
HERTFORD

Cathedral Walk  
ST. ALBANS

On The Green  
HARPENDEN

Off Market Place  
HITCHIN

The Old Five Bells  
BERKHAMSTED

# LUSSMANN'S

SUSTAINABLE KITCHEN

## APÉRITIFS

<b>Campari spritz</b> Prosecco • Campari • Soda	8.75
<b>Chandon Garden Spritz by Moët</b> Valencia oranges • Chandon sparkling • Aromatic bitters <i>vegan</i>	10.50
<b>Strawberry mojito</b> Rum • Lime • Mint	9.20
<b>Chambord Royale</b> Prosecco • Chambord (125ml)	8.25
<b>G&amp;T Chapel Down</b> Gin • Grapefruit tonic • Fruit garnish	8.75
<b>Negroni Chapel Down</b> Gin • Campari • Vermouth	8.50
<b>Passionfruit Martini</b> Vodka • Passion fruit • Orange • Lime	9.20

## BEER & CIDER

<b>Zealous Pilsner</b> Potten End, Hertfordshire (can) 440ml, 4.4% abv	4.95
<b>Native Helles Lager</b> Potten End, Hertfordshire (can) 440ml, 4.8% abv	5.05
<b>Three Brewers Classic Ale</b> St Albans, Hertfordshire 500ml, 4% abv	5.50
<b>Drop Bar Pale Ale</b> Tring, Hertfordshire 500ml, 4% abv	6.20
<b>Sumo American Pale Ale</b> Hertfordshire 440ml, 4.7% abv	5.10
<b>Curious Cider</b> Kent 330ml, 5.2% abv	4.95
<b>Peroni Gluten-Free Premium Pils</b> 330ml, 5.1% abv	4.95

## NON-ALCOHOLIC

<b>Botivo spritz</b> Botanicals • Raw honey • Apple cider vinegar • Luscombe soda	6.10
<b>Wilfred's spritz</b> Rosemary & bitter orange apéritif • Tonic water • Orange garnish	6.10
<b>Softpassion Martini</b> Passion fruit • Orange • Lime	7.10
<b>Noughty organic sparkling wine</b> 125ml	5.50
<b>Seedlip Spice 94 and tonic</b>	5.95
<b>Bitburger Drive Lager</b> 330ml, 0.05% abv	3.80
<b>Pine Trail Pale Ale</b> Suffolk 330ml, 0.5% abv	4.95
<b>Luscombe</b> Devon	from 3.95
Rhubarb Crush / St Clements / Ginger Beer / Elderflower Bubbly	

## DRINKS LIST

AUGUST - MID SEPTEMBER 2022

## ROSÉ

	175ml	Carafe	750ml
<b>Jardins de Gascogne Rosé</b> Gascony, France	6.20	16.30	22.60
Fresh • Raspberry • Pale Cherry <i>Sustainable conversion/vegan</i>			
<b>Pinot Grigio 'Ramato', Il Barco</b> Veneto, Italy	7.25	18.90	26.10
Moreish • Summer Fruits • Delicate <i>vegan</i>			
<b>Source Gabriel Rosé</b> Provence, FR	10.05	26.40	36.10
Raspberry • Blossoms • Fresh <i>vegan</i>			

## WHITE

	175ml	Carafe	750ml
<b>Corney &amp; Barrow Blanc</b> Gascony, FR	6.00	15.70	21.55
Aromatic • Floral • Fruity <i>vegan</i>			
<b>Sauvignon Blanc</b> Whale Point, Western Cape, SA	6.05	15.80	21.70
Refreshing • Grassy • Gooseberry <i>Carbon minus bottling/vegan</i>			
<b>Pinot Grigio Sanziano</b> SW Romania	6.25	16.40	22.55
Zesty • Citrus • Melon <i>vegan</i>			
<b>Chenin Blanc</b> Backsberg, Paarl, SA	6.80	17.85	24.50
Apple • Tropical • Zesty <i>Carbon Neutral</i>			
<b>Muscadet Sur Lie</b> Dom Herbauges, Loire, FR	8.15	21.40	29.35
Mineral • Melon • Citrus <i>Sustainable producer/vegan</i>			
<b>The Southerly Chardonnay</b> SE Australia	8.80	23.05	31.60
Grapefruit • White peach • Lemongrass <i>vegan</i>			
<b>Sauvignon Blanc</b> Wairau River, Marlborough, NZ	9.50	24.85	34.10
Vibrant • Gooseberry • Passion Fruit <i>Sustainable producer</i>			
<b>Pecorino, Civitas, Orsogna</b> Abruzzo, IT			38.00
Dry • Aromatic • Lemony <i>Organic &amp; biodynamic/vegan</i>			
<b>Albarino Pazo La Maza Rias Bazias, SP</b>	10.90	28.50	39.10
Appetizing • Fragrant • Citrus <i>Organic/vegan</i>			
<b>Gavi Di Gavi</b> Bosio, Piedmont, IT	11.85	31.15	42.60
Classic • Stone Fruit • Elegant <i>vegan</i>			

Carafes are 500ml. All wines are available as 125ml measures if preferred.

## SPARKLING

	125ml	750ml
<b>Bollinger Special Cuvée</b> Champagne, FR		80.00
Brioche • Biscuity • Vanilla <i>Sustainable producer</i>		
<b>Brut Rosé</b> Chapel Down, Kent, ENG	9.95	62.00
Summer Fruits • Scented Raspberry • Refined		
<b>Prosecco Brut</b> Le Monde, Friuli, IT	7.05	34.00
Apple • Pear • Refreshing <i>Sustainable producer/vegan</i>		
<b>Classic Cuvée Bluebell</b> , Sussex (Vintage)		59.00
Sherbet • Lemony • Mouthwatering <i>vegan</i>		

## RED

	175ml	Carafe	750ml
<b>Corney &amp; Barrow Rouge</b> Gascony, FR	6.00	15.70	21.55
Fruity • Supple • Spicy <i>vegan</i>			
<b>Merlot Panul</b> Valle Central, CHL	6.40	16.80	23.10
Juicy • Ripe • Pure <i>vegan</i>			
<b>Malbec Chamuyo</b> Mendoza, ARG	7.60	20.10	27.60
Silky • Fruity • Rich <i>vegan</i>			
<b>Montepulciano Riserva</b> Tor Del Colle Abruzzo, IT	7.70	20.30	28.10
Morello Cherry • Chocolate • Generous <i>vegan</i>			
<b>Tempranillo Monastrell</b> Neleman, Valencia, SP	8.45	22.20	30.45
Plum • Scented Spice • Jammy <i>Organic &amp; carbon neutral/vegan</i>			
<b>Pinotage</b> 'Tread Lightly', Paarl, SA	8.60	22.65	31.10
Blackberry • Ripe Damson • Earthy <i>Carbon neutral/vegan</i>			
<b>Fleurie Lathuiliere-Gravallon</b> , Beaujolais, FR	9.35	24.50	33.60
Perfumed • Fruity • Elegant <i>vegan</i>			
<b>Cabernet Franc</b> Le Monde, Friuli, IT			35.00
Mulberry • Peppery Spice • Soft Tannins <i>Sustainable producer/vegan</i>			
<b>Reserve Malbec</b> Sopenia, Mendoza, ARG	10.40	27.20	37.40
Concentrated • Cassis • Smooth <i>Sustainable producer/vegan</i>			
<b>Pinot Noir</b> Eradus, Marlborough, NZ			45.00
Power • Intense • Classic <i>Sustainable producer/v</i>			



## OUR ETHOS

Lusmanns is founded on the fundamental belief that it's possible to be ethical and profitable.

### 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 to support ethical, British suppliers.

### Rewarding Service

A discretionary 12.5% service charge will be added to your bill. 50% of your tip goes to waiting staff, with the remaining 50% shared among team members who contribute to your dining experience.

### 100% Recycling

Since 2012 we have recycled all our waste so that nothing goes to landfill. our 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 almost £40,000 to good causes and supported The Trussell Trust during lockdown.



**Free-range Woodland British Saddleback Pork** from a champion breed of pigs naturally reared in Sussex, has been supplied by our farmer, Will since 2007.



**Grass-Fed & Organic Beef** is certified by the Soil Association, and our dry-aged grass fed ribeye steaks come from award-winning Donald Russell.



**MSC Sustainable Fish** from a fishery that has been independently certified to the Marine Stewardship Council's standard for a well-managed and sustainable fishery. MSC-C-53712



**Free-Range Chicken** bred in Warwickshire, our fantastic British Label Anglais Red Cornish and White Rock chickens grow to full maturity, creating a more satisfying flavour.



**Organic Mutton** born, bred and reared on the lush grass at Rhug Estate Organic Farm in Denbighshire, Wales with the highest animal welfare standards.

Visit [lusmanns.com](http://lusmanns.com) to find out more about what makes Lusmanns sustainable.