

# LUSSMANN'S

SUSTAINABLE KITCHEN

## STARTERS

Chicory & walnut salad <i>v/nuts</i>	7.20
Devon Blue • poached pear • Dijon dressing	
Lincolnshire carrot & curry soup <i>ve</i>	6.95
MSC prawn cocktail	8.60
Hunters linguine <i>(may contain shot or bones)</i>	8.90
Wild rabbit • Sussex Weald pancetta • oyster mushrooms	
Woodland-reared Sussex ham hock terrine	7.90
Plum chutney • toasted sourdough	
Linguine Fiorentina <i>ve/nuts</i>	7.10
Nduja <i>(ve)</i> • sun-blushed tomatoes • spinach • walnuts	
Mutton bombas	7.20
Croquette of Rhug organic mutton • aioli • bravas sauce	
MSC Manx kipper pâté toasted sourdough	7.80

### Eating Sustainably

Lussmann's has pioneered sustainable dining since 2002. We champion local sourcing, promote organic, high-welfare farming and buy only MSC-certified fish so that 95% of what we serve you is grown or produced in the UK.

We also recycle all of our waste, support many charities and pass 100% of your gratuities on to our staff.

Scan the QR code or turn over to find out more about our ethos.



*Andrei*

Andrei Lussmann   



### 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](http://mnu.mx/Lussmanns). We cannot guarantee that any item on the menu is completely allergen-free due to cross-contamination. (Dec 2023)

## MENU

WINTER 2024

### Seasonal Specials

*Please ask one of our team for more details*

## MAINS

MSC smoked haddock & prawn chowder	21.50
Potatoes • leeks • herbs	
Free-range duck leg confit	22.00
Sticky red cabbage • organic mutton bombas	
Celeriac & lentil winter salad <i>ve/nuts</i>	16.00
Roasted onion • hazelnuts • cottage cheese <i>(ve)</i>	
MSC cod cheeks chickpeas • roasted peppers • harissa	19.50
North African spiced <i>lamb style</i> mince flatbread <i>ve</i>	16.50
Cottage cheese <i>(ve)</i> • sweet & sour onions • garden herbs	
Slow-roasted West Country shoulder of lamb <i>on the bone</i>	24.00
Creamed mash • red wine jus	
MSC fishcake spinach • capers • butter sauce	16.50
<i>(add free-range poached egg £1.50)</i>	
Halibut Norfolk brown shrimps • creamed spinach	28.00
Label Anglais free-range chicken schnitzel	19.50
Chilli & caper linguine or garden salad	
Cauliflower fritters Romesco sauce • crispy cavolo nero <i>ve/nuts</i>	16.00
MSC Hake Parmentier potatoes • rosemary • chilli	23.00
Sirloin steak & frites <i>(10oz)</i>	33.00
Outdoor reared • native breed • grass fed	
<i>(add salsa verde, Romesco sauce or red wine jus £1.95)</i>	

### FISH & CHIPS FRIDAY

MSC haddock house chips • mushy peas • tartare sauce 17.95

## PUDDINGS

Roasted apple with blackcurrant sorbet <i>ve</i>	6.95
Star anise • cinnamon	
Late autumn berry cheesecake <i>v</i>	7.50
Black cherry & kirsch tiramisu <i>v</i>	8.50
Lemon posset ginger crumb <i>v</i>	7.50
Sticky date & ginger pudding toffee sauce • Barnet ice cream <i>v</i>	7.60
Bramley apple crumble <i>v/nuts</i>	6.95
Hazelnuts • rosemary • Barnet ice cream	
Single origin dark chocolate mousse <i>v/nuts</i>	7.50
70% dark chocolate • nut brittle	
British Isles cheese plate Nordic crispbread • plum chutney	11.95
<i>(Please let us know when ordering your main course so that we may remove the cheese selection from the fridge)</i>	

## SIDES

Cavolo nero chilli & lemon <i>ve</i>	4.50
Sprout tops & garlic <i>ve</i>	4.50
Sticky red cabbage <i>ve</i>	4.50
Seasonal market vegetables <i>ve</i>	4.50
Garden salad <i>ve</i>	5.00
Salsa verde mash	4.50
Frites <i>v</i>	4.50

*(v) vegetarian, (ve) vegan. 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.*

Our restaurants

Merchant's House  
HERTFORD

Cathedral Walk  
ST. ALBANS

On The Green  
HARPENDEN

Off Market Place  
HITCHIN

The Old Five Bells  
BERKHAMSTED

Opening 2024  
WOBURN



## DAILY SET MENU 12:00–6:30PM

2 COURSES £18.95 3 COURSES £23.95

## STARTERS

Chicory & walnut salad Devon Blue • poached pear • Dijon dressing <i>v/nuts</i>
Lincolnshire carrot & curry soup <i>ve</i>
MSC Manx kipper pâté toasted sourdough
Mutton bombas croquette of Rhug organic mutton • aioli • bravas sauce

## MAINS

MSC cod cheeks chickpeas • roasted peppers • harissa	
Cauliflower fritters Romesco sauce • crispy cavolo nero <i>ve/nuts</i>	
MSC fishcake spinach • capers • butter sauce <i>(add free-range poached egg £1.50)</i>	
North African spiced <i>lamb style</i> mince flatbread <i>ve</i>	
Cottage cheese <i>(ve)</i> • sweet & sour onions • garden herbs	
Steak frites (150g onglet) best cooked medium-rare <i>(£2 supplement)</i>	
Outdoor reared • native breed • grass fed	
<i>(add salsa verde, Romesco sauce or red wine jus £1.95)</i>	

## PUDDINGS

Roasted apple with blackcurrant sorbet <i>ve</i>	
Star anise • cinnamon	
Single origin dark chocolate mousse <i>v/nuts</i>	
70% dark chocolate • nut brittle	
Late autumn berry cheesecake <i>v</i>	
Sticky date & ginger pudding toffee sauce • Barnet ice cream <i>v</i>	

British Isles cheese plate Nordic crispbread • plum chutney *(£5 supplement)*  
*(Please let us know when ordering your main course so that we may remove the cheese selection from the fridge)*



### ENJOY LUSSMANN'S AT HOME

As well as gift vouchers, you can now order our new Lussmann's Garden Gin online at [lussmanns.giftpro.co.uk](http://lussmanns.giftpro.co.uk)

# LUSSMANN'S

SUSTAINABLE KITCHEN

## APÉRITIFS

Raspberry daiquiri Rum • raspberry • lime <i>ve</i>	10.20
Chambord Royale Cava (125ml) • Chambord	9.20
Campari spritz Cava • Campari • Soda	9.70
Aperol spritz Cava • Aperol • soda	9.80
G&T Lussmanns Garden Gin • Indian tonic • Fruit garnish	9.80
Negroni Lussmanns Garden Gin • Campari • Vermouth	9.20
Passionfruit Martini Vodka • Passionfruit • Orange • Lime	10.20

## BEER & CIDER

House Pilsner Potten End, Hertfordshire (can) 440ml, 4.4% <i>abv</i>	5.60
Three Brewers Classic Ale St Albans, Hertfordshire 500ml, 4% <i>abv</i>	5.95
Drop Bar Pale Ale Tring, Hertfordshire 500ml, 4% <i>abv</i>	6.50
Sumo American Pale Ale Hertfordshire 440ml, 4.7% <i>abv</i>	5.70
Gravity Theory Cider Kent 330ml, 4.5% <i>abv</i>	5.50
Estrella Galicia Gluten Free 330ml, 5.5% <i>abv</i>	5.40

## NON-ALCOHOLIC

Wilfred's spritz Rosemary & bitter orange apéritif • Tonic water • Orange garnish	7.10
Softpassion Martini Passionfruit • Orange • Lime	7.95
Ginger mule Bitter orange • Ginger beer • Botanicals	7.95
Botivo spritz Botanicals • Raw honey • Apple cider vinegar • Luscombe soda	7.05
Noughty organic sparkling wine 125ml <i>ve</i>	6.20
Seedlip Spice 94 and tonic	6.50
Bitburger Drive Lager 330ml, 0.05% <i>abv</i>	4.60
Pine Trail Pale Ale Suffolk 330ml, 0.5% <i>abv</i>	5.10
Luscombe Devon <i>Range of organic long drinks, please ask</i>	from 4.30

## DRINKS LIST

WINTER 2024

## SPARKLING

	125ml	750ml
Bollinger Special Cuvée Champagne, FR		88.00
Brioche • Biscuity • Vanilla <i>Sustainable producer</i>		
Cava Brut 'Masia Salat' Josep Masachs Cava, SP	7.50	36.70
Unoaked • Dry • Creamy citrus <i>Organic/ve</i>		
Chapel Down Reserve Brut 2019 Kent, ENG	13.50	69.95
Lemon sherbet • Peach • Mouthwatering		
Rosé Reserve Brut 2020 Kent, ENG		75.00
Rose petal pink • Scented raspberry • Sublime		

## WHITE

	175ml	Carafe	750ml
Corney & Barrow Blanc Gascony, FR	6.80	18.05	25.10
Aromatic • Floral • Fruity <i>ve</i>			
Sauvignon Blanc Renosterbos	6.95	18.50	25.70
Org de Rac, Swartland SA			
Refreshing • Grassy • Gooseberry <i>Carbon negative bottling/ve</i>			
Pinot Grigio Sanziano SW Romania	7.10	18.85	26.20
Zesty • Citrus • Melon <i>ve</i>			
Chenin Blanc Boatman's Drift	7.50	20.00	27.80
Overburg, Western Cape SA			
Crisp • Fresh • Tropical <i>Sustainably shipped/Carbon negative bottling/ve</i>			
Muscadet La Pêcherie Pays Nantais, Loire FR	8.95	23.80	33.10
Unoaked • Dry • Zesty <i>Sustainable production/ve</i>			
Mucchietto Fiano IGT Puglia IT	9.30	24.75	34.40
Floral • Nutty • Complex <i>ve</i>			
Chardonnay 'Bon Vallon'	9.85	26.20	36.40
De Wetshof, Robertson SA			
Unwooded • Dry lemony • Burgundy style <i>Sustainable producer</i>			
Sauvignon Blanc Wairau River, Marlborough, NZ	10.60	28.20	39.20
Vibrant • Gooseberry • Passionfruit <i>Sustainable producer</i>			
Albarino Pazo La Maza Rias Baixas, SP		42.50	
Appetizing • Fragrant • Citrus <i>Organic/ve</i>			
Gavi Di Gavi Bosio, Piedmont, IT		45.50	
Classic • Stone fruit • Elegant <i>Sustainable producer/ve</i>			

## ROSÉ

	175ml	Carafe	750ml
Piquepoul Rosé Vignobles Foncailieu Languedoc, FR	8.70	24.05	33.40
Cherry blossom • Strawberries • Peaches <i>Sustainable producer/ve</i>			
Jardins de Gascogne Rosé Gascony, FR	6.95	18.65	25.90
Fresh • Raspberry • Pale cherry <i>Sustainable conversion/ve</i>			
Source Gabriel Rosé Provence, FR	10.90	29.00	40.40
Raspberry • Blossoms • Fresh <i>ve</i>			

## RED

	175ml	Carafe	750ml
<i>House favourite for Christmas</i>			
Barbera d'Asti Piedmont, IT	11.50	30.00	43.00
Blackberry • Liquorice • Cherry <i>Organic/ve</i>			
Corney & Barrow Rouge Gascony, FR	6.80	18.05	25.10
Fruity • Supple • Spicy <i>ve</i>			
Merlot Panul Valle Central, CHL	7.40	19.70	27.40
Juicy • Ripe • Pure <i>ve</i>			
Malbec Chamuyo Mendoza, ARG	8.80	23.30	32.40
Silky • Fruity • Rich <i>ve</i>			
Montepulciano Riserva Tor Del Colle Abruzzo, IT	8.85	23.40	32.50
Morello cherry • Chocolate • Generous <i>ve</i>			
3 Men in a Tub Red Blend Franschhoek, SA	8.90	24.50	33.90
Cabernet • Merlot • Mourvedre <i>Sustainable/ve</i>			
Garnacha Tempranillo Pinuaga Tinto La Mancha SP	9.30	24.75	34.40
Red cherry • Plums • Subtle tannins <i>Organic</i>			
Fleurie Lathuiliere-Gravallon, Beaujolais, FR	10.20	27.90	39.20
Perfumed • Fruity • Elegant <i>ve</i>			
Cabernet Franc Le Monde, Friuli, IT		40.50	
Mulberry • Peppery spice • Soft tannins <i>Sustainable producer/ve</i>			
Reserve Malbec Sopenia, Mendoza, ARG		42.40	
Concentrated • Cassis • Smooth <i>Sustainable producer/ve</i>			
Pinot Noir Eradus, Marlborough, NZ		49.50	
Power • Intense • Classic <i>Sustainable producer/v</i>			

100  
BEST  
PLACES TO EAT  
THE TIMES 2018

## OUR ETHOS

Lussmanns 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 £41,976 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 to us since 2007.



Pasture fed & Organic beef Our mince & sirloins are certified by the Soil Association, and onglets are grass fed and selected from native breeds within the British Isles.



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 and reared in Harpenden at Hammonds End Farm. Pioneers of organic farming since the 90s, this farm prioritises animal welfare, biodiversity and improving soil quality.

Visit [lussmanns.com](https://lussmanns.com) to find out more about what makes Lussmanns sustainable.