

# DAILY SET MENU 12:00–6:30PM

2 COURSES £20.95 3 COURSES £23.95



## STARTERS

### Thyme-roasted beetroot

Cornish Windrush goat's cheese • lovage pesto • pumpkin seeds v

**Leek soup** oyster mushroom • crispy shallots ve

### MSC Cornish butterflied sardines

Suffolk new potatoes • spring onions • Colman's English mustard

### Woodland-reared Sussex ham hock terrine

Plum chutney • toasted sourdough

## MAINS

### Label Anglais free-range chicken fricassée

Bramley apple • tarragon • chestnut mushroom

**Whole Cornish sole** Café de Paris butter

**King oyster mushroom souvlaki flatbread** za'atar • feta • tzatziki ve

**MSC fishcake** spinach • capers • butter sauce (add free-range poached egg £1.50)

**Spiced lamb style moussaka** aubergine • tomatoes • spices v

**Steak frites** (150g onglet) best cooked medium-rare

(add Café de Paris, Romesco sauce or red wine jus £1.50)

Outdoor reared • native breed • grass fed

## PUDDINGS

**Stewed Yorkshire rhubarb cheesecake** v

**Pineapple carpaccio** toasted coconut • lemongrass • ginger ve

**Honey & thyme pudding** crème fraîche v

**Single origin dark chocolate mousse** 70% dark chocolate • nut brittle v/nuts

**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)

## STARTERS

### Thyme-roasted beetroot

7.90

Cornish Windrush goat's cheese • lovage pesto • pumpkin seeds v

**Leek soup** oyster mushroom • crispy shallots ve

6.95

**Brixham potted crab** toasted sourdough

8.50

**Onglet steak bruschetta** peppers • onions • oyster mushrooms

7.95

Outdoor reared • native breed • grass fed

### MSC Cornish butterflied sardines

8.10

Suffolk new potatoes • spring onions • Colman's English mustard

**Linguine Fiorentina** ve/nuts

7.80

Nduja (ve) • sun-blushed tomatoes • spinach • walnuts

**Woodland-reared Sussex ham hock terrine**

8.60

Plum chutney • toasted sourdough

**Black treacle cured Chalk Stream trout**

9.50

Pickled radish • capers • dill

### Eating Sustainably


Lusmanns 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 Lusmann   



### 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/Lusmanns](https://mnu.mx/Lusmanns). We cannot guarantee that any item on the menu is completely allergen-free due to cross-contamination. (Mar 2024)

# LUSSMANN'S

SUSTAINABLE KITCHEN

SPRING 2024

### Seasonal Specials

Please ask one of our team for more details

## MAINS

**Label Anglais free-range chicken fricassée**

18.70

Bramley apple • tarragon • chestnut mushroom

**Whole Cornish sole** Café de Paris butter

22.50

**Slow cooked featherblade of beef** mash • red-wine jus

21.50

Outdoor reared • native breed • grass fed

**Spiced lamb style moussaka** aubergine • tomatoes • spices v

16.95

**MSC cod cheeks** chickpeas • roasted peppers • harissa

20.50

**King oyster mushroom souvlaki flatbread** ve

16.95

Za'atar • feta • tzatziki

**Label Anglais free-range chicken schnitzel**

20.95

Chilli & caper linguine or garden salad

**MSC fishcake** spinach • capers • butter sauce

17.95

(add free-range poached egg £1.50)

**Halibut** Norfolk brown shrimps • creamed spinach

29.00

**Cauliflower fritters** ve/nuts

16.95

Romesco sauce • crispy leeks • shallots • oyster mushrooms

**MSC Hake** parmentier potatoes • rosemary • chilli

23.90

**Sirloin steak & chips** (10oz)

34.00

(Café de Paris butter, Romesco sauce or red wine jus £1.50)

Outdoor reared • native breed • grass fed

### FISH & CHIPS FRIDAY

**MSC haddock** house chips • mushy peas • tartare sauce 17.95

## PUDDINGS

**Honey & thyme pudding** crème fraîche v

7.80

**Stewed Yorkshire rhubarb cheesecake** v

8.20

**Sweet & bitter orange brûlée**

8.10

Cointreau • Maldon salt v

**Lemon posset** ginger crumb v

8.30

**Pineapple carpaccio** toasted coconut • lemongrass • ginger ve

7.50

**Bramley apple crumble** v/nuts

7.60

Hazelnuts • rosemary • Barnet ice cream

**Single origin dark chocolate mousse** v/nuts

8.10

70% dark chocolate • nut brittle

**British Isles cheese plate** Nordic crispbread • plum chutney

13.20

(Please let us know when ordering your main course so that we may remove the cheese selection from the fridge)

## SIDES

**Lancashire leeks** apple • sage ve

4.95

**Kentish sweetheart cabbage** shallots • dill ve

4.95

**Onion rings** v

4.95

**Seasonal market vegetables** ve

4.95

**Garden salad** ve

5.50

**Suffolk new potatoes** lemon • mint butter v

4.95

**Chips** v

4.95

(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.



### PRIVATE DINING AT LUSSMANN'S

Dine in private in our hideaway dining rooms, please email [reservations@lusmanns.com](mailto:reservations@lusmanns.com) for information.

Our restaurants

Merchant's House

Cathedral Walk

On The Green

Off Market Place

The Five Bells

Opening 2024

HERTFORD

ST. ALBANS

HARPENDEN

HITCHIN

BERKHAMSTED

WOBURN

## DRINKS LIST

SPRING 2024

### APÉRITIFS

Raspberry daiquiri Rum • raspberry • lime <i>ve</i>	11.20
Chambord Royale Prosecco (125ml) • Chambord	10.10
Campari spritz Prosecco • Campari • Soda	10.70
Aperol spritz Prosecco • Aperol • soda	10.80
G&T Lussmanns Garden Gin • Indian tonic • Fruit garnish	10.80
Negroni Lussmanns Garden Gin • Campari • Vermouth	10.20
Passionfruit Martini Vodka • Passionfruit • Orange • Lime	11.20

### BEER & CIDER

House Pilsner Potten End, Hertfordshire (can) 440ml, 4.4% abv	5.80
Three Brewers Classic Ale St Albans, Hertfordshire 500ml, 4% abv	6.40
Drop Bar Pale Ale Tring, Hertfordshire 500ml, 4% abv	6.90
Sumo American Pale Ale Hertfordshire 440ml, 4.7% abv	6.40
Gravity Theory Cider Kent 330ml, 4.5% abv	5.95
Estrella Galicia Gluten Free 330ml, 5.5% abv	5.95

### 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% abv	4.60
Pine Trail Pale Ale Suffolk 330ml, 0.5% abv	5.10
Luscombe Devon <i>Range of organic long drinks, please ask</i>	from 4.50

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

# LUSSMANN'S

SUSTAINABLE KITCHEN

### ROSÉ

	175ml	Carafe	750ml
Piquepoul Rosé Vignobles Foncaillieu Languedoc, FR Cherry blossom • Strawberries • Peaches <i>Sustainable producer/ve</i>	9.60	26.45	36.70
Jardins de Gascogne Rosé Gascony, FR Fresh • Raspberry • Pale cherry <i>Sustainable conversion/ve</i>	7.65	20.50	28.50
Source Gabriel Rosé Provence, FR Raspberry • Blossoms • Fresh <i>ve</i>	12.00	32.00	45.00

### WHITE

	175ml	Carafe	750ml
Corney & Barrow Blanc Gascony, FR Aromatic • Floral • Fruity <i>ve</i>	7.50	19.90	26.95
Sauvignon Blanc Renosterbos Org de Rac, Swartland, SA Refreshing • Grassy • Gooseberry <i>Carbon negative bottling/ve</i>	7.60	20.30	28.20
Pinot Grigio Sanziano SW Romania Zesty • Citrus • Melon <i>ve</i>	7.80	20.75	28.80
Chenin Blanc Boatman's Drift Overburg, Western Cape SA Crisp • Fresh • Tropical <i>Sustainably shipped/Carbon negative bottling/ve</i>	8.25	22.00	30.50
Muscadet La Pêcherie Pays Nantais, Loire FR Unoaked • Dry • Zesty <i>Sustainable production/ve</i>	9.80	26.25	36.40
Mucchietto Fiano IGT Puglia IT Floral • Nutty • Complex <i>ve</i>	10.20	27.20	37.80
Chardonnay 'Bon Vallon' De Wetshof, Robertson SA Unwooded • Dry lemony • Burgundy style <i>Sustainable producer</i>	10.80	28.80	40.00
Vinho Verde 'Azal' AB Valley Minho, PORT Light • Crisp • Lemony <i>Sustainable/ve</i>	11.60	31.00	43.10
Albarino Pazo La Maza Rias Baixas, SP Appetizing • Fragrant • Citrus <i>Organic/ve</i>		47.00	
Gavi Di Gavi Bosio, Piedmont, IT Classic • Stone fruit • Elegant <i>Sustainable producer/ve</i>		49.00	

### SPARKLING

	125ml	750ml
Bollinger Special Cuvée Champagne, FR Brioche • Biscuity • Vanilla <i>Sustainable producer</i>		95.00
Prosecco Spumante Azzillo, Veneto, IT Extra dry • Peach • Lively mousse <i>ve</i>	6.90	35.50
Chapel Down Reserve Brut 2019 Kent, ENG Lemon sherbet • Peach • Mouthwatering	14.80	75.00
Rosé Reserve Brut 2020 Kent, ENG Rose petal pink • Scented raspberry • Sublime		75.00

### RED

	175ml	Carafe	750ml
Corney & Barrow Rouge Gascony, FR Fruity • Supple • Spicy <i>ve</i>	7.50	19.90	26.95
Nero d'Avola Cipollina Rosso DOC, Sicily, IT Aromatic • Spicy • Plummy	7.90	21.20	29.50
Syrah Intipalk Vinas Queirolo, PERU Supple • Savoury • Berries <i>ve</i>	9.60	25.60	35.60
Montepulciano Riserva Tor Del Colle Abruzzo, IT Morello cherry • Chocolate • Generous <i>ve</i>	9.70	25.70	35.80
Vega Tinto DFS Vinhos, Douro Valley, PORT Cherry • Rich • Full <i>Sustainable</i>	9.80	27.00	37.30
Garnacha Tempranillo Pinuaga Tinto La Mancha, SP Red cherry • Plums • Subtle tannins <i>Organic</i>	10.25	27.20	37.80
Fleurie Lathuiliere-Gravallon Beaujolais, FR Perfumed • Fruity • Elegant <i>ve</i>	11.20	31.00	43.00
Primitivo Maioliche Tenuta Viglioni, Puglia, IT Smooth • Plum • Soft <i>Organic/Biodynamic</i>		45.00	
Reserve Malbec Sopenia, Mendoza, ARG Concentrated • Cassis • Smooth <i>Sustainable producer/ve</i>		46.00	
Pinot Noir Eradus, Marlborough, NZ Power • Intense • Classic <i>Sustainable producer/v</i>		53.00	

### 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.

