

LUSSMANN'S

SUSTAINABLE KITCHEN



STARTERS

South Coast mackerel niçoise Bobby beans • anchovy dressing • slow roast tomatoes	8.90	Onglet steak bruschetta Peppers • onions • oyster mushrooms <i>Outdoor-reared • native breed • grass-fed</i>	8.10	South Coast crab linguine Chilli • capers • lemon	9.50
Pea, lettuce & green herb soup <i>ve</i> ♦	6.95	Thyme-roasted beetroot <i>v</i> ♦	7.90	Boquerones with slow roast tomatoes & marjoram ♦	7.90
Woodland-reared Sussex ham hock terrine ♦ Plum chutney • toasted sourdough	8.60	Cornish Windrush goat's cheese • lovage pesto • pumpkin seeds		King oyster mushrooms <i>ve</i> Peperonata • capers • garlic	8.50

DAILY SET MENU

Dishes marked ♦ Available 12:00–6:30pm | 2 courses £20.95 • 3 courses £23.95

MAINS

MSC hake puttanesca olives • capers • cherry tomatoes	20.50
Free-range Blythburgh pork cutlet garlic & parsley butter <i>Outdoor-reared • native breed • high welfare</i>	23.50
Label Anglais free-range chicken Caesar salad Mangalitsa streaky • poached egg • aged Parmesan ♦	18.50
Organic lamb burger North African spices • wild rocket • harissa • crème fraîche <i>Soil associated • outdoor-reared • high welfare</i>	18.50
Linguine alla norma aubergine • ricotta (<i>vegan</i>) • pomodoro <i>ve</i> ♦	16.95
Whole Cornish sole lemon, caper & shallot butter • herbs ♦	22.50
Pistou & Windrush goat's cheese salad <i>v</i> Wild rocket pesto • Slow roast tomatoes • pumpkin seeds	16.95
Harissa spiced cauliflower florets & oyster mushrooms <i>ve</i> ♦	16.95
Wild rocket pesto • hummus • extra virgin olive oil	
Chalk Stream trout with romesco <i>nuts</i> Suffolk new potatoes • peperonata • spinach	21.50
Label Anglais free-range chicken schnitzel Chilli & caper linguine <i>or</i> wild rocket and aged Parmesan salad	20.95
MSC fishcake spinach • capers • butter sauce ♦ <i>(Add free-range poached egg £1.50)</i>	17.95
Halibut Norfolk brown shrimps • creamed spinach	29.00
Onglet steak & chips (200g) ♦ <i>(Set Menu - £2.50 supplement)</i> Café de Paris butter <i>Outdoor-reared • native breed • grass fed</i>	22.95

FISH & CHIPS FRIDAY

MSC haddock chips • mushy peas • tartare sauce 17.95



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.lussmanns.com. We cannot guarantee that any item on the menu is completely allergen-free due to cross-contamination. (May 2024)

PUDDINGS

Rhubarb pavlova <i>v</i> ♦	7.30
Seville orange and almond pudding crème fraîche <i>v/nuts</i> ♦	7.50
St Clements posset ginger crumb <i>v</i>	8.30
Affogato al caffè <i>(Add liqueur of choice from £3.50) v/nuts</i>	7.60
Sweet & bitter orange brûlée Cointreau • Maldon salt <i>v</i>	8.10
Pineapple carpaccio toasted coconut • lemongrass • ginger <i>ve</i> ♦	7.50
Single origin dark chocolate mousse <i>v/nuts</i> ♦ 70% dark chocolate • nut brittle	8.10
British Isles cheese plate Nordic crispbread • plum chutney <i>(Please let us know when ordering your main course so that we may remove the cheese selection from the fridge)</i>	13.20

Seasonal Specials

Please ask one of our team for more details

SIDES

Bobby beans anchovy dressing	4.95
Wild rocket & aged parmesan	4.95
Seasonal market vegetables <i>ve</i>	4.95
Garden salad <i>ve</i>	5.50
Suffolk crushed new potatoes lemon • mint butter <i>v</i>	4.95
Chips <i>v</i>	4.95



Relax in our gorgeous gardens or enjoy a more intimate dining experience in one of our private dining rooms. Visit lussmanns.com for more info.

(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.

RESTAURANTS

Merchant's House
HERTFORD

Cathedral Walk
ST. ALBANS

Off Market Place
HITCHIN

RESTAURANTS WITH GARDENS

On The Green
HARPENDEN

The Five Bells
BERKHAMSTED

Opening 2024
WOBURN



ETHICAL AL FRESCO DINING

Our gorgeous gardens in Harpenden and Berkhamsted (and very soon Woburn) are open for dining all summer. Sit out in Harpenden and watch as our wide selection of herbs grow in front of your eyes, before we pick them to make our house Garden Gin. And in Berkhamsted, Friday night is BBQ night. For jazz lovers, come to St Albans on a Wednesday for some midweek music.

OUR ETHOS

Lussmanns is founded on the fundamental belief that it's possible to be ethical and profitable. As we continue to grow, our commitment to serving food made with exceptional ingredients, grown or produced with care and respect, becomes even more important and remains absolutely steadfast.

Enjoy every bite confident your meal is doing good as well as tasting great.

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. 100% of your tip is 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.