

STARTERS

Manx kipper croquette <i>romesco nuts</i> ♦ 8.30	Organic Oxford & Sandy Black ham hock terrine ♦ 8.50	South Coast crab linguine 9.90
Suffolk carrot & curry soup <i>ve</i> ♦ 7.20	Plum chutney • toasted sourdough	Chilli • capers • lemon
Thyme-roasted beetroot ♦ 7.90	Onglet steak bruschetta 8.50	Boquerones with slow roasted tomatoes & marjoram 8.20
Somerset White Lake goat's cheese • lovage pesto • pumpkin seeds <i>v</i>	Peppers • onions • oyster mushrooms	King oyster mushrooms <i>ve</i> 8.90
	<i>Outdoor-reared • native breed • grass-fed</i>	Peperonata • capers • garlic

DAILY SET MENU

Dishes marked ♦ Available 12:00–6:30pm | 2 courses £21.95 • 3 courses £24.95

MAINS

Shepherd's pie ♦ 18.80	Haye Farm organic mutton • vintage farmhouse cheddar
Cullen Skink 21.50	MSC smoked haddock • potatoes • leeks
North African spiced lamb style mince flatbread <i>ve</i> ♦ 17.70	Cottage cheese (<i>ve</i>) • sweet & sour onions • garden herbs
Organic cheeseburger 18.20	mature cheddar • harissa • gherkin — Add free-range Haye Farm streaky bacon £2.00 <i>Soil Association certified • outdoor-reared • native breeds</i>
Chalk Stream trout with romesco <i>nuts</i> 22.50	Suffolk new potatoes • peperonata • spinach
Linguine alla norma 16.95	aubergine • ricotta (<i>ve</i>) • pomodoro <i>ve</i> ♦
Whole Cornish sole 23.50	lemon, caper & shallot butter • herbs ♦
Harissa spiced cauliflower florets & oyster mushrooms <i>ve</i> 17.70	Wild rocket pesto • hummus • extra virgin olive oil • flatbread
Label Anglais free-range chicken schnitzel 23.00	Chilli & caper linguine <i>or</i> wild rocket and aged Parmesan salad
MSC fishcake 18.80	spinach • capers • butter sauce ♦ — Add free-range poached egg £1.50
Halibut 30.50	Norfolk brown shrimps • creamed spinach
Onglet steak & chips (200g) ♦ 24.00	(Set Menu - £2.50 supplement) Café de Paris butter <i>Outdoor-reared • native breed • grass fed</i>

FISH & CHIPS FRIDAY

MSC haddock chips • mushy peas • tartare sauce 18.85

(*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.



Food Allergies and Intolerances

For an up-to-date, interactive allergens menu scan the QR code with your smartphone camera or visit mnu.mx/Lussmanns. We cannot guarantee that any item on the menu is completely allergen-free due to cross-contamination. (Sept 2024)

PUDDINGS

Bramley apple cheesecake <i>v</i> 7.70
Plum crumble ♦ 7.90
Hazelnuts • rosemary • country cream ice cream <i>v/nuts</i>
Seville orange & almond pudding <i>crème fraîche v/nuts</i> 7.90
St Clements posset ginger crumb <i>v</i> ♦ 8.40
Sweet & bitter orange brûlée Cointreau • Maldon salt <i>v</i> 8.50
Pineapple carpaccio toasted coconut • lemongrass • ginger <i>ve</i> ♦ 7.90
Single origin dark chocolate mousse <i>v/nuts</i> ♦ 8.60
70% dark chocolate • nut brittle
British Isles cheese plate Nordic crispbread • chutney 13.80
(Please let us know when ordering your main course so that we may remove the cheese selection from the fridge)

Seasonal Specials

Please ask one of our team for more details

SIDES

Kentish kale & chilli <i>ve</i> 5.20
Salsa verde mash 5.70
Seasonal market vegetables <i>ve</i> 5.20
Wild rocket & aged parmesan 5.20
Garden salad <i>ve</i> 5.20
Chips <i>v</i> 5.20



Organic beef & mutton



Free-Range chicken



Woodland-reared pork



Sustainable MSC fish

RESTAURANTS

Merchant's House	Cathedral Walk	Off Market Place
HERTFORD	ST. ALBANS	HITCHIN

RESTAURANTS WITH GARDENS

On The Green	The Five Bells	On The Hill	Opening 2024
HARPENDEN	BERKHAMSTED	HIGHGATE	WOBURN



FOR THE EARLY BIRDS

From early October, we will be serving continental breakfast from 8 - 11.30am Monday - Friday, and brunch in the restaurant 9 - 11.30am Saturday and Sunday. Scan the code to follow us on socials or sign up to our newsletter to hear more.



FOR THE HOME BIRDS

Much as we'd like to welcome you here every day, we know that's just not possible. What we can do though is help you create some of our most popular and classic dishes at home. Try your hand at the fishcake, coq au vin or orange and almond pudding.

Scan the code or visit lussmanns.com



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 £50,000 to good causes and supported The Trussell Trust during lockdown.

FANTASTIC FISH – NO CATCH

Sardines or sole, mussels or mackerel - we love all seafood. Turn the menu over and you'll find nine fabulous fish dishes. We're equally passionate about ensuring our children and grandchildren get to enjoy the fruits of the ocean too. That's why we take huge care to source and serve you the most responsible option, considering season, catch method and location.

We couldn't do this without our long-time, trusted supplier Stickleback, who also helped us become the first small restaurant group to be certified by the Marine Stewardship Council in 2014.

It means Lussmanns is the place to enjoy guilt-free fish.



Visit lussmanns.com to find out more, and sign up to our newsletter to hear more about our sustainability ethos, new restaurant openings as well as competitions and offers.

