

STARTERS

Chestnut mushroom soup <i>ve</i> ♦ 6.95	Manx kipper croquette <i>rosmeasco nuts</i> ♦ 7.90	Organic Oxford & Sandy Black ham hock terrine 8.10
South Coast mackerel & potato salad 8.50 Colmans English mustard & crème fraîche	Chalk Stream smoked trout 9.10 Pickled radish & shallots	Plum chutney • toasted sourdough
Linguine Fiorentina <i>ve/nuts</i> 7.60	Onglet steak bruschetta ♦ 8.10	Thyme-roasted beetroot <i>v</i> ♦ 7.50
Nduja (<i>ve</i>) • sun-blushed tomatoes • spinach • walnuts	Peppers • onions • oyster mushrooms <i>Outdoor-reared • native breed • grass-fed</i>	Somerset White Lake goat's cheese lovage pesto • pumpkin seeds

DAILY SET MENU

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

MAINS

MSC Hake Parmentier potatoes • rosemary • chilli 21.50
Chalk Stream trout salsa verde mash • crispy fried capers 22.40
Celeriac steak & mash <i>v</i> ♦ 16.95 Peppercorn butter • crispy shallots • oyster mushrooms
Shepherd's pie ♦ 17.95 Haye Farm organic mutton • vintage farmhouse cheddar
Cullen Skink 20.50 MSC smoked haddock • potatoes • leeks
Organic cheeseburger mature cheddar • harissa • gherkin 17.70 — Add free-range Haye Farm streaky bacon £2.00 <i>Soil Association certified • outdoor-reared • native breeds</i>
Linguine alla norma aubergine • ricotta (<i>ve</i>) • pomodoro <i>ve</i> 16.50
Whole Cornish sole lemon, caper & shallot butter • herbs ♦ 22.50
North African spiced lamb style mince flatbread <i>ve</i> ♦ 16.95 Cottage cheese (<i>ve</i>) • sweet & sour onions • garden herbs
Label Anglais free-range chicken schnitzel 22.00 Chilli & caper linguine or wild rocket & aged Parmesan salad
MSC fishcake spinach • capers • butter sauce ♦ 17.95 — Add free-range poached egg £1.50
Halibut Norfolk brown shrimps • creamed spinach 30.00
Onglet steak & chips (200g) ♦ (Set Menu - £2.50 supplement) 22.95 Café de Paris butter <i>Outdoor-reared • native breed • grass fed</i>

FISH & CHIPS FRIDAY

MSC haddock chips • mushy peas • tartare sauce 17.95

(*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.



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

PUDDINGS

Sticky date & ginger pudding <i>v</i> ♦ 7.50 Toffee sauce • Barnet ice cream
Plum crumble <i>v/nuts</i> ♦ 7.60 Hazelnuts • rosemary • Barnet ice cream
Bramley apple cheesecake <i>v</i> 7.30
St Clements posset ginger crumb <i>v</i> 7.95
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> ♦ 8.10 70% dark chocolate • nut brittle
British Isles cheese plate ♦ (Set Menu - £5.00 supplement) 13.20 Nordic crispbread • chutney (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 with garlic & lemon <i>ve</i> 4.95
Salsa verde mash 5.50
Seasonal market vegetables <i>ve</i> 4.95
Wild rocket & aged parmesan 4.95
Garden salad <i>ve</i> 4.95
Chips <i>v</i> 4.95



Organic beef & mutton



Free-Range chicken



Organic pork



Sustainable MSC fish

RESTAURANTS

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

On The Green HARPENDEN	The Five Bells BERKHAMSTED	On The Hill HIGHGATE	Opening 2024 WOUBURN
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LUSSMANN'S

SUSTAINABLE KITCHEN

100
BEST
PLACES TO EAT
THE TIMES

PRIVATE DINING

Did you know that all five of our Hertfordshire restaurants has a private dining area, perfect for family celebrations or entertaining clients? We're always delighted to create a tailor-made event to suit your preferences and your pocket.

Contact our team by emailing reservations@lussmanns.com to discuss your plans.

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.

LETTING THE VEG TAKE CENTRE STAGE

While we've made a name for ourselves for our wide range of sustainable seafood and high welfare meat dishes, turn over the menu and you'll find three starters and three main courses championing British fresh produce at its seasonal best, because, as a popular home delivery service says, we love living life on the veg too.

Working closely with Mike's Fruit & Veg in Sawbridgeworth, we've been able to source 95% of everything we serve from UK producers. That means every time we plan our next menu (eight times a year) we seek out the tastiest and most plentiful vegetables and fruit at that precise time. Right now, that translates into our heart-warming mushroom soup, sensational celeriac steak, and plum crumble and apple cheesecake.

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.