

MID WINTER MENU

Our menus change every six weeks, and are a celebration of the finest ingredients grown, reared, caught or produced here in the UK.

LUSSMANN'S

SUSTAINABLE KITCHEN



SHARING BOARDS

ALPINE 16.50

Camembert, Haye Farm Coppa ham, silverskin onion, cornichons, sourdough

CHARCUTERIE 13.50

Haye Farm Coppa ham, Fiocco, soppressata, cornichons, sourdough

MEZZE 17.50 *v/nuts*

Olives, halloumi & chutney, padron peppers, romesco, flatbread, sundried tomatoes

VEGAN 17.50 *ve/nuts*

Olives, vegan spiced cumin 'lamb', plum chutney, padron peppers, romesco, flatbread, sundried tomatoes

STARTERS

Spiced red lentil soup <i>ve</i> ♦	7.30
Coriander • chilli oil	
MSC North African spiced cod cheeks	8.90
Harissa • chickpeas • roast onion	
Chicory & poached pear salad <i>v/nuts</i> ♦	7.85
Devon blue • Dijon dressing • walnuts	

Devon organic mutton bombas	8.30
Croquette of organic mutton • aioli • bravas sauce	
Manx kipper croquette romesco <i>nuts</i> ♦	8.30
Woodland-reared Blythburgh ham hock terrine ♦	8.50
Plum chutney • toasted sourdough	

Chalk Stream smoked trout	9.50
Pickled radish • shallots	
Linguine Fiorentina <i>ve/nuts</i>	7.90
Nduja (<i>ve</i>) • sun-blushed tomatoes • spinach • walnuts (<i>Available as a main course</i>)	

DAILY SET MENU

Dishes marked ♦ Served daily 12–6pm
2 courses £21.95 • 3 courses £24.95

MAINS

Chalk Stream trout basil & olive ratatouille	23.50
House cheeseburger Organic minced beef • brioche bun • harissa	19.50
Shepherd's pie ♦	18.50
Haye Farm organic mutton • vintage farmhouse Cheddar	
MSC cod & langoustine bisque fried leeks	26.70
MSC smoked haddock & free-range poached egg	23.90
Kale potato cake • wholegrain mustard sauce	
Chickpea & spiced tomato hotpot turmeric rice <i>ve</i> ♦	17.70
Celeriac steak & mash <i>v</i>	17.70
Café de Paris butter • crispy shallots • oyster mushrooms	
Whole Cornish sole lemon, caper & shallot butter • herbs ♦	23.50
North African spiced <i>lamb style</i> mince flatbread <i>ve</i> ♦	17.70
Cottage cheese (<i>ve</i>) • sweet & sour onions • garden herbs	
Label Anglais free-range chicken schnitzel	23.50
Chilli & caper linguine <i>or</i> wild rocket & aged Parmesan salad	
MSC fishcake spinach • capers • butter sauce ♦	18.80
— Add free-range poached egg £1.50	
Halibut Norfolk brown shrimps • creamed spinach	31.00
Onglet steak & chips (200g) ♦ (<i>Set Menu - £2.50 supplement</i>)	24.00
Café de Paris butter <i>Outdoor-reared • native breed • grass fed</i>	

Fish & Chips Friday

MSC haddock chips • mushy peas • tartare sauce 18.85

PUDDINGS

Bread & butter pudding Barnet ice cream <i>v</i> ♦	8.20
Poached pear blackcurrant sorbet • nut brittle <i>ve/nuts</i>	8.30
Bramley apple crumble <i>v/nuts</i> ♦	7.90
Hazelnuts • rosemary • Barnet ice cream	
Winter berry cheesecake <i>v</i>	7.60
St Clements posset ginger crumb <i>v</i>	8.40
Sticky date & ginger pudding <i>v</i>	7.90
Toffee sauce • Barnet ice cream	
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	

Seasonal Specials

Please ask one of our team for more details

SIDES

Thyme-roasted Kentish carrots <i>ve</i>	5.20
Savoy cabbage red chilli • pumpkin seeds <i>ve</i>	5.20
Seasonal market vegetables <i>ve</i>	5.20
Wild rocket & aged Parmesan	5.70
Garden salad <i>ve</i>	5.70
Chips <i>v</i>	5.20

(*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. (Dec 2024)

LOND/12-24

RESTAURANTS

Cathedral Walk Off Market Place On The Green
ST. ALBANS HITCHIN HARPENDEN

RESTAURANTS WITH BARS

Merchant's House The Five Bells On The Hill Market Place
HERTFORD BERKHAMSTED HIGHGATE WOBURN

APÉRITIFS

Raspberry daiquiri Rum • Raspberry • Lime ve	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 • Passion fruit • Orange • Lime	11.20

ROSÉ

	175ml	Carafe	750ml
Piquepoul Rosé Vignobles Foncaillieu Languedoc, FR	10.20	27.90	38.70
Cherry blossom • Strawberries • Peaches Sustainable producer/ve			
Jardins de Gascogne Rosé Gascony, FR	8.15	21.60	30.00
Fresh • Raspberry • Pale cherry Sustainable conversion/ve			
Source Gabriel Rosé Provence, FR	12.70	33.70	47.00
Raspberry • Blossoms • Fresh ve			

SPARKLING

	125ml	750ml
Bollinger Special Cuvée Champagne, FR		95.00
Brioche • Biscuity • Vanilla Sustainable producer		
Prosecco Spumante, Le Monde Veneto, IT	7.60	40.50
Pear • Lemony • Refreshing		
Chapel Down Reserve Brut 2019 Kent, ENG	15.50	78.00
Lemon sherbet • Peach • Mouthwatering		
Champagne Lombard Extra Brut Epernay, France		78.75
Creamy • Brioche Notes • Mouthwatering		

BEER & CIDER

MAD SQUIRREL ON TAP

	Pint / Half
Lussmanns Pilsner Lager (Draught) 4.4% abv	6.20 / 3.25
\$umo, American Pale Ale (Draught) 4.7% abv	6.95 / 3.65
Hopfest, Gluten-Free Pale (Draught) 3.8% abv	6.40 / 3.40
Shamrock, Nitro Irish Dry Stout (Draught) 4.5% abv	6.95 / 3.70

Three Brewers Classic Ale St Albans, Hertfordshire 500ml, 4% abv	6.70
Liberator IPA Tring, Hertfordshire 500ml, 4.1% abv	6.90
Estrella Galicia Gluten Free 330ml, 5.5% abv	5.95
Gravity Theory Cider Herefordshire 330ml, 4.5% abv	5.95
Aspalls Draught Cyder Suffolk 500ml, 5.5% abv	7.00

NON-ALCOHOLIC

Wilfred's spritz	7.10
Rosemary & bitter orange apéritif • Tonic water • Orange garnish	
Softpassion Martini Passionfruit • Orange • Lime	7.95
Ginger mule Bitter orange • Ginger beer • Botanicals	7.95
Botivo spritz	7.05
Botanicals • Raw honey • Apple cider vinegar • Luscombe soda	
Noughty organic sparkling wine 125ml ve	6.20
Pentire Seward & 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	from 4.50

Range of organic long drinks, please ask

WHITE

	175ml	Carafe	750ml
Corney & Barrow Blanc Gascony, FR	7.90	20.90	28.30
Aromatic • Floral • Fruity ve			
Sauvignon Blanc Fleurs de Terre Languedoc, FR	8.00	21.30	29.60
Grassy • lemon & lime • crisp ve			
Pinot Grigio Sanziano SW, Romania	8.20	21.80	29.90
Zesty • Citrus • Melon ve			
Chenin Blanc Boatman's Drift Overburg, Western Cape, SA	8.70	23.10	32.00
Crisp • Fresh • Tropical Sustainable shipped/Carbon negative bottling/ve			
Muscadet La Pêcherie Pays Nantais, Loire, FR	10.30	27.60	38.20
Unoaked • Dry • Zesty Sustainable production/ve			
Mucchetto Fiano IGT Puglia, IT	10.70	28.50	39.70
Floral • Nutty • Complex ve			
Chardonnay 'Bon Vallon' De Wetshof, Robertson, SA	11.30	30.20	42.00
Unwooded • Dry lemony • Burgundy style Sustainable producer			
Côtes du Rhône Blanc Domaine L'Amandine, FR	12.20	32.60	43.10
Pale Gold • Pears • Apricot Sustainable/ve			
Albarino Pazo La Maza Rias Baixas, SP			49.00
Appetizing • Fragrant • Citrus Organic/ve			
Gavi Di Gavi Bosio, Piedmont, IT			50.00
Classic • Stone fruit • Elegant Sustainable producer/ve			
Montagny 1 ^{er} Cru 'Les Terroirs' Sandrine Deletang, FR			84.00
Classic • Lemon Scented • Lingering Sustainable producer/ve			

Join us for our Lussmanns Supper Clubs

Sign up to our newsletter to be the first to hear about our popular Supper Clubs

RED

	175ml	Carafe	750ml
Corney & Barrow Rouge Gascony, FR	7.90	20.90	28.30
Fruity • Supple • Spicy ve			
Nero d'Avola Cipollina Rosso DOC, Sicily, IT	8.30	22.20	29.90
Aromatic • Spicy • Plummy			
Syrah Intipalk Vinas Queirolo, PERU	10.00	26.90	37.30
Supple • Savoury • Berries ve			
Montepulciano Riserva Tor Del Colle Abruzzo, IT	10.20	26.95	37.60
Morello cherry • Chocolate • Generous ve			
Grenache Syrah Tranquille Pinard, Rhone, FR	10.75	28.40	39.70
Light Tannins • Cherry • Spice Organic/ve			
Château Maledan Bordeaux Superieur, FR	11.30	30.00	41.70
Plummy • Dark Fruits • Smooth Sustainable producer/ve			
Fleurie Lathuiliere-Gravallon Beaujolais, FR	11.70	32.50	45.00
Perfumed • Fruity • Elegant ve			
Primitivo Maioliche Tenuta Viglioni, Puglia, IT			47.00
Smooth • Plum • Soft Organic/Biodynamic			
Reserve Malbec Sopenia, Mendoza, ARG			48.00
Concentrated • Cassis • Smooth Sustainable producer/ve			
Castello del Trebbio Chianti, Tuscany, IT Organic/ve			52.50
Pinot Noir Eradus, Marlborough, NZ			55.00
Power • Intense • Classic Sustainable producer/v			