

OUR LATE WINTER MENU

Featuring British fruit and veg at their seasonal best; pork, chicken, lamb and beef reared to the highest environmental and welfare standards, and fish caught from plentiful stocks.

LUSSMANN'S

SUSTAINABLE KITCHEN



SHARING BOARDS

ALPINE 16.50

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

CHARCUTERIE 13.50

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

MEZZE 17.50 v

Olives, halloumi & chutney,
padron peppers, bravas sauce,
flatbread, sundried tomatoes

VEGAN 17.50 ve

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

STARTERS

Chestnut mushroom soup <i>ve</i> ♦ 7.30	Garlic & thyme	MSC Manx kipper pâté toasted sourdough 8.30	Chicory & poached pear salad <i>v/nuts</i> ♦ 7.85
Linguine alla norma <i>ve</i> 7.90	Aubergine • ricotta (<i>ve</i>) • pomodoro	Devon organic mutton bombas ♦ 8.30	Devon blue • Dijon dressing
South coast mackerel ♦ 8.90	Asian slaw	Croquette of organic mutton • aioli • bravas sauce	MSC North African spiced cod cheeks 8.90
		Woodland-reared Blythburgh ham hock terrine 8.50	Coriander • harissa • chickpeas
		Plum chutney • toasted sourdough	

DAILY SET MENU

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

MAINS

Fish stew Scottish langoustine bisque • rouille • Parmesan ♦ 20.50	
Jerusalem artichoke & chestnut mushroom fricassée <i>v</i> 17.70	Lussmanns pilsner • cream • purple potatoes
Slow-braised Haye Farm organic featherblade of beef 23.50	Mash & red wine jus
Chickpea & spiced tomato hotpot turmeric rice <i>ve</i> ♦ 17.70	
Chalk Stream trout basil & olive ratatouille 23.50	
MSC smoked haddock & free-range poached egg 23.90	Kale potato cake • wholegrain mustard sauce
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
North African spiced <i>lamb-style</i> mince flatbread <i>ve</i> ♦ 17.70	Cottage cheese (<i>ve</i>) • sweet & sour onions • garden herbs
Halibut Norfolk brown shrimps • creamed spinach 31.00	
Shepherd's pie ♦ 18.50	Haye Farm organic mutton • vintage farmhouse Cheddar
MSC Hake Parmentier potatoes • rosemary • chilli 23.60	
Onglet steak & chips (200g) ♦ (Set Menu - £2.50 supplement) 24.00	Café de Paris butter <i>Outdoor-reared</i> • <i>native breed</i> • <i>grass fed</i>

Fish & Chips Friday

MSC haddock chips • mushy peas • tartare sauce 18.85

PUDDINGS

Black cherry & kirsch tiramisu <i>v</i> 8.50	
Bramley apple crumble <i>v/nuts</i> ♦ 7.90	Hazelnuts • rosemary • Barnet ice cream
Bread & butter pudding Barnet ice cream <i>v</i> ♦ 8.20	
Sticky date & ginger pudding toffee sauce • Barnet ice cream <i>v</i> 7.90	
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
Poached pear blackcurrant sorbet • praline <i>v/nuts</i> 8.30	
Winter berry cheesecake <i>v</i> ♦ 7.60	

Seasonal Specials

Please ask one of our team for more details

SIDES

Lincolnshire leeks sage & Bramley apple <i>ve</i> 5.20	
Thyme-roasted root vegetables <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. (Feb 2025)

LOND/1-25

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
Passion fruit 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
Aspall Draught Cyder Suffolk 500ml, 5.5% abv	7.50

NON-ALCOHOLIC

Wilfred's spritz	7.10
Rosemary & bitter orange apéritif • Tonic water • Orange garnish	
Softpassion Martini Passion fruit • 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 Seaward & tonic	6.50
Bitburger Drive Lager 330ml, 0.05% abv	4.60
Pine Trail Pale Ale Suffolk 330ml, 0.5% abv	5.70
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 Banat, RO	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 • Lemony dry • Burgundy style Sustainable producer			
Côtes du Rhône Blanc Domaine L'Amandine, FR	12.20	32.60	45.00
Pale gold • Pears • Apricot Sustainable/ve			
Albariño 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' Burgundy, 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	30.00
Aromatic • Spicy • Plummy			
Syrah Intipalka Viñas Queirolo, PE	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 Supérieur, FR	11.80	31.50	43.00
Plummy • Dark fruits • Smooth Sustainable producer/ve			
Fleurie Lathuilière-Gravallon Beaujolais, FR	11.90	32.50	45.00
Perfumed • Fruity • Elegant ve			
Primitivo Maioliche Tenuta Viglioni, Puglia, IT			47.00
Smooth • Plummy • 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
Morello cherry • Violets • Complex			
Pinot Noir Eradus, Marlborough, NZ			55.00
Power • Intense • Classic Sustainable producer/v			