

OUR EARLY SPRING 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 17.30

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

MEZZE 17.50 v

Olives, halloumi soldiers & chutney,
spiced vegan 'lamb', padron peppers,
flatbread & sundried tomatoes

CHARCUTERIE 14.10

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

STARTERS

Broad bean & marjoram soup *ve* ♦ 7.30

Hunter's bruschetta (*may contain shell*) 8.80

Wild rabbit • Sussex Weald pancetta • mushrooms

MSC North African spiced cod cheeks 9.15

Coriander • harissa • chickpeas

Woodland-reared Blythburgh
ham hock terrine ♦ 8.50

Plum chutney • toasted sourdough

Linguine alla norma *ve* 8.15

Aubergine • ricotta (*ve*) • pomodoro

(Available as a main)

South coast mackerel Asian slaw 9.10

Manx smoked kipper pâté ♦ 8.10

Toasted sourdough

Chicory & poached pear salad *v/nuts* ♦ 8.20

Devon blue • Dijon dressing

DAILY SET MENU

Dishes marked ♦ Served daily 12–6pm

2 courses £21.95 • 3 courses £24.95

MAINS

Whole Cornish sole sauce vierge • capers • herbs ♦ 22.20

Free-range Label Anglais chicken Caesar salad ♦ 18.00

Little gem • Sussex Weald pancetta • croutons • anchovy

Slow-braised Hays Farm organic featherblade of beef 24.20

Mash • red wine jus

Fish stew Scottish langoustine bisque • rouille • Parmesan 20.10

MSC Hake parmentier potatoes • rosemary • chilli 23.60

North African spiced *lamb-style* mince flatbread *ve* ♦ 17.70

Cottage cheese (*ve*) • sweet & sour onions • garden herbs

Jerusalem artichoke & chestnut mushroom fricassée *v* 17.70

Lusmanns pilsner • cream • purple potatoes

Chalk Stream trout basil & olive ratatouille 23.00

Label Anglais free-range chicken schnitzel 23.50

Chilli & caper linguine *or* 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 32.00

Shepherd's pie ♦ 18.50

Hays Farm organic mutton • vintage farmhouse Cheddar

Onglet steak & chips (200g) ♦ (Set Menu - £2.50 supplement) 24.00

Café de Paris butter *Outdoor-reared • native breed • grass fed*

Fish & Chips Friday

MSC haddock chips • mushy peas • tartare sauce 18.85

PUDDINGS

Stewed Yorkshire rhubarb cheesecake *v* ♦ 8.40

Devon Blue cheese house-made Eccles cake *v* 8.20

Sweet & bitter orange brûlée Cointreau • Maldon salt *v* ♦ 7.70

Sticky date & ginger pudding toffee sauce • Barnet ice cream *v* 7.90

Pineapple carpaccio toasted coconut • lemongrass • ginger *ve* ♦ 8.10

Single origin dark chocolate mousse *v* ♦ 8.60

70% dark chocolate • chocolate crumble

Poached pear blackcurrant sorbet *ve* 8.30

Bramley apple crumble *v/nuts* 7.90

Hazelnuts • rosemary • Barnet ice cream

Seasonal Specials

Please ask one of our team for more details

SIDES

Sautéed courgettes lemon & garlic *ve* 5.20

Spring greens dill & caramelised shallots *ve* 5.20

Seasonal market vegetables *ve* 5.20

Wild rocket & aged Parmesan 5.70

Garden salad *ve* 5.70

Chips *v* 5.20

Creamed mash *v* 5.70

Highgate & Woburn

Breakfast served from 9:30am on weekends

(*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. (Mar 2025)

RESTAURANTS

Cathedral Walk
ST. ALBANS

Merchant's House
HERTFORD

Off Market Place
HITCHIN

RESTAURANTS WITH GARDENS

On The Green
HARPENDEN

The Five Bells
BERKHAMSTED

On The Hill
HIGHGATE

Market Place
WOBBURN

APÉRITIFS

Raspberry daiquiri Rum • Raspberry • Lime <i>ve</i>	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	9.90	27.20	37.70
Cherry blossom • Strawberries • Peaches <i>Sustainable producer/ve</i>			
Jardins de Gascogne Rosé Gascony, FR	7.75	20.60	28.60
Fresh • Raspberry • Pale cherry <i>Sustainable conversion/ve</i>			
Source Gabriel Rosé Provence, FR	12.50	33.00	46.00
Raspberry • Blossoms • Fresh <i>Organic/ve</i>			

SPARKLING

	125ml	750ml
Bollinger Special Cuvée Champagne, FR		95.00
Brioche • Biscuity • Vanilla <i>Sustainable producer</i>		
Prosecco Spumante, Le Monde Veneto, IT	7.20	38.80
Pear • Lemony • Refreshing <i>Sustainable producer/ve</i>		
Chapel Down Reserve Brut 2021 Kent, ENG	14.80	75.00
Lemon sherbet • Peach • Mouthfilling <i>Sustainable producer/ve</i>		
Champagne Lombard Extra Brut Epernay, France		80.00
Creamy • Brioche notes • Mouthwatering		

BEER & CIDER

MAD SQUIRREL ON TAP (<i>Available in our bars</i>)	Pint / Half
Lussmanns Pilsner Lager (<i>Draught</i>) 4.4% abv	6.20 / 3.25
\$umo, American Pale Ale (<i>Draught</i>) 4.7% abv	6.95 / 3.65
Hopfest, Gluten-Free Pale (<i>Draught</i>) 3.8% abv	6.40 / 3.40
Shamrock, Nitro Irish Dry Stout (<i>Draught</i>) 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 Rosemary & bitter orange apéritif • Tonic water	7.10
Softpassion Martini Passion fruit • Orange • Lime	7.95
Ginger mule Bitter orange • Ginger beer • Botanicals	7.95
Botivo spritz Botanicals • Raw honey • Apple cider vinegar	7.05
Noughty organic sparkling wine 125ml <i>ve</i>	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 <i>Range of organic long drinks, please ask</i>	from 4.50

WHITE

	175ml	Carafe	750ml
Corney & Barrow Blanc Gascony, FR	7.90	20.90	28.30
Aromatic • Floral • Fruity <i>ve</i>			
Sauvignon Blanc Fleurs de Terre Languedoc, FR	8.00	21.30	29.60
Grassy • Lemon & lime • Crisp <i>Sustainable producer/ve</i>			
Pinot Grigio Sanziana Banat, RO	8.20	21.80	29.90
Zesty • Citrus • Melon <i>ve</i>			
Chenin Blanc Boatman's Drift Western Cape, SA	8.70	23.10	32.00
Crisp • Fresh • Tropical <i>Sustainably shipped/Carbon negative bottling</i>			
Muscadet La Pêcherie Pays Nantais, Loire, FR	10.30	27.60	38.20
Unoaked • Dry • Zesty <i>Sustainable producer/ve</i>			
Sauvignon Blanc Turning Heads, Marlborough, NZ	10.20	27.30	38.00
Gooseberry • Herb & nettle • Aromatic <i>Sustainable producer/ve</i>			
Mucchetto Fiano IGT, Puglia, IT			39.70
Floral • Nutty • Complex <i>ve</i>			
Viognier Paraiso Sur Emiliana Central Valley CH	11.40	31.00	44.00
Aromatic • Floral • Lightly oaked <i>B Corp/Organic/ve</i>			
Chardonnay 'Bon Vallon' De Wetshof, Robertson, SA	11.90	32.00	46.00
Unwooded • Lemony dry • Burgundy style <i>Sustainable producer</i>			
Albariño Pazo La Maza Rias Baixas, SP			49.00
Appetizing • Fragrant • Citrus <i>Organic/ve</i>			
Gavi Di Gavi Bosio, Piedmont, IT			50.00
Classic • Stone fruit • Elegant <i>Sustainable producer/ve</i>			
Montagny 1 ^{er} Cru 'Les Terroirs' Burgundy, FR			84.00
Classic • Lemon scented • Lingering <i>Sustainable producer/ve</i>			

RED

	175ml	Carafe	750ml
Corney & Barrow Rouge Languedoc, FR	7.90	20.90	26.95
Fruity • Supple • Spicy <i>ve</i>			
Nero d'Avola Cipollina Rosso DOC Sicily, IT	8.30	22.20	30.00
Aromatic • Spicy • Plummy			
Merlot, The Lookout Post Central Valley, CH	9.00	24.70	35.00
Fruity red • Plum • Black cherry <i>Sustainable producer/ve</i>			
Montepulciano Riserva Tor Del Colle Abruzzo, IT	10.20	26.95	37.60
Morello cherry • Chocolate • Generous <i>ve</i>			
Gamay Noir L'Artiste Loire, FR	10.50	27.80	40.00
Cherry • Soft spice • Well balanced <i>Sustainable producer/ve</i>			
Château Maledan Bordeaux Supérieur, FR	11.80	31.50	43.00
Plummy • Dark fruits • Smooth <i>Sustainable producer/ve</i>			
Fleurie 'la Madone' Domaine Lathuilière-Gravallon, FR			47.00
Perfumed • Fruity • Elegant <i>ve</i>			
Reserve Malbec Finca Sopenia, Mendoza, ARG			48.00
Concentrated • Cassis • Smooth <i>Sustainable producer/ve</i>			
Chianti Castello del Trebbio Tuscany, IT <i>Organic/ve</i>			52.50
Morello cherry • Violets • Complex			
Cabernet Sauvignon Reserve Vergelegen Estate, Stellenbosch, SA			54.00
Blackcurrant • Full bodied • Dry <i>Sustainable producer/ve</i>			

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