

TO SHARE

MEZZE 18.50 *v*

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

CHARCUTERIE 14.10

All our charcuterie is organic from Haye Farm
Coppa ham, Fiocco, Soppressata, cornichons, sourdough

APÉRITIFS

Amaretto sour	Amaretto • Pineapple Bitters <i>ve</i>	11.40
Old Fashioned	Bourbon • Bitters <i>ve</i>	11.40
French martini	Raspberry • Pineapple • Vodka <i>ve</i>	11.20
Chambord Royale	Prosecco (125ml) • Chambord	10.10
Campari spritz	Prosecco • Campari • Soda	10.90
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

CHRISTMAS PARTY MENU

3 COURSES £39.95 *pp*

STARTERS

Soup of the season *ve*
Organic mutton scrumpet
MSC Norwegian prawn cocktail
St Clement's cured Chalk Stream trout
Devon blue cheese & poached pear *v*

MAINS

Braised shin of organic beef
MSC smoked haddock
Chalk Stream trout
Chickpea & spiced tomato hotpot with mushroom, onion & beetroot balls
Salt-baked celeriac *ve*
Haye Farm organic sirloin & chips
10oz (£12 supplement) Café de Paris butter
Soil Association Approved • native breed • pasture fed

PUDDINGS

Christmas pudding
Cinnamon & Bramley apple cheesecake
Pineapple carpaccio *ve*
Sticky date & ginger pudding *v*
Dark chocolate mousse *v*
Maida Vale cheese *v*



LUSSMANN'S

BRASSERIES



Our locals' set menu is available every day from 12-6pm
2-courses £20.95 | 3-courses £23.95
Available for parties of up to 8 diners • Ask the team for details

STARTERS

East Anglian parsnip soup	cumin oil <i>ve</i>	7.50	Devon blue cheese & poached pear <i>v</i>	7.80
Woodland-reared Blythburgh ham hock terrine		8.10	Walnuts • rocket • Dijon dressing	
House piccalilli • toasted sourdough			Taramasalata	8.90
MSC Norwegian prawn cocktail		8.70	MSC smoked cod • North African spiced dressing	
Classic Marie Rose sauce			Organic mutton scrumpet	mint salsa verde 8.40
St Clement's cured Chalk Stream trout		8.10	Linguine Fiorentina (available as a main) <i>ve</i>	8.50
Radish • beetroot • dill			Spinach • vegan 'nduja • toasted walnuts	

WINTER

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.

Shepherd's pie	17.90	Chickpea and spiced tomato hotpot <i>ve</i>	17.50
Haye Farm organic mutton • vintage farmhouse Cheddar		Mushroom, onion & beetroot balls	
Sea bream	21.50	Woodland-reared pork collar	18.50
Fennel • leek • shellfish broth		Winter slaw • honey mustard dressing	
Chalk Stream trout	22.40	Coq au vin	17.90
English pak choi • chargrilled peppers		Organic Devon pancetta • onions • mushrooms	



CHRISTMAS

Braised shin of organic Haye Farm beef	24.50
Swede mash • roast onions	
MSC smoked haddock	23.50
Spinach • poached egg • mustard sauce	
Salt-baked celeriac <i>ve</i>	17.50
Pickled celeriac • pine nuts • sweet & sour dressing	

SIDES

Braised red cabbage <i>ve</i>	5.50
Roasted root vegetables <i>ve</i>	5.50
Confit garlic sprout tops <i>ve</i>	5.50
Wild rocket & aged Parmesan	5.50
Garden salad <i>ve</i>	5.50
Chips <i>v</i>	5.50
Creamed mash <i>v</i>	5.50

CLASSICS

Onglet steak & chips (200g)	24.00	Whole Cornish sole	21.50
Café de Paris butter		Samphire • capers • lemon butter	
Outdoor-reared • native breed • grass fed		Spiced <i>lamb-style</i> mince flatbread <i>ve</i>	17.50
MSC fishcake	17.90	Cottage cheese (ve) • sweet & sour onions • garden herbs	
Spinach & caper butter sauce		Free-range chicken schnitzel	22.00
– add free-range poached egg £1.50		Chilli & caper linguine <i>or</i> wild rocket & aged Parmesan salad	

PUDDINGS

Cinnamon & Bramley apple cheesecake	8.30
Sticky date & ginger pudding <i>v</i>	7.90
Toffee sauce • Barnet ice cream	
Pineapple carpaccio <i>ve</i>	6.95
Toasted coconut • lemongrass • ginger	
Seasonal fruit crumble	crème anglaise <i>v</i> 7.80
Dark chocolate mousse <i>v</i>	8.20
70% dark chocolate • chocolate crumble	
Christmas pudding	brandy cream 8.90
Poached pear	stewed blackberries • sorbet <i>ve</i> 7.60
Maida Vale cheese (50g) <i>v</i>	7.90

Poached English fig & house oatcake

A semi-soft, washed-rind cheese made from pasteurised Guernsey cow's milk with a vegetarian rennet. The rind is washed with Soundwave, a local IPA from Siren Craft Brewery which produces tangy, bittersweet, malty notes on the palate and a buttery soft texture.

JOIN US ON SUNDAYS FOR A DELICIOUS ROAST IN WOBURN

Sunday roasts will soon be available at all our restaurants. Follow us on our socials for updates.

Help us support One YMCA



CHRISTMAS BY LUSSMANN'S

This year we're making the giving even more meaningful.

For every handmade, traditional Milanese panettone sold, we'll donate £1 to One YMCA, supporting young people across Hertfordshire and Bedfordshire.

Available to buy in all our restaurants. Gift vouchers are also available online.

[LUSSMANN'S.COM/CHRISTMAS](https://lussmanns.com/christmas)

TEA & COFFEE

Bedfordshire hand-roasted coffee	
Rainforest Alliance certified & 100% Arabica	
Espresso	2.65
Americano	4.00
Cappuccino	4.00
Cortado	4.00
Flat white	4.30

Tregothnan Cornish Tea

The first-ever English tea company to have created a range of teas homegrown on British soil

Breakfast / Earl Grey / Green / Fresh mint	3.10
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Other teas available, please ask

Decaf tea, coffee and Oatly are available on request



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. (Nov 2025)

ST. ALBANS

HERTFORD

HITCHIN

HARPENDEN

WOBURN

(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.



SPARKLING		125ml	750ml
Veuve Clicquot, Yellow Label Champagne, FR			85.00
Toasty brioche • Vanilla • Fresh apple <i>Sustainable producer</i>			
Prosecco Spumante, Le Monde Veneto, IT		7.20	38.80
Pear • Lemony • Refreshing <i>Sustainable producer/ve</i>			
Chapel Down Brut Sparkling NV Kent, ENG		13.95	69.00
Crisp • Floral • Elegant <i>Sustainable producer/ve</i>			
Champagne Lombard Extra Brut Epernay, France			75.00
Creamy • Brioche notes • Mouthwatering <i>Sustainable producer/ve</i>			

ROSÉ		175ml	Carafe	750ml
Piquepoul Rosé Vignobles Foncailieu		9.90	27.20	37.70
Languedoc, FR				
Cherry blossom • Strawberries • Peaches <i>Sustainable producer/ve</i>				
Source Gabriel Rosé Provence, FR		12.50	33.00	46.00
Raspberry • Blossoms • Fresh <i>Organic/ve</i>				

WHITE		175ml	Carafe	750ml
Corney & Barrow Blanc Gascony, FR		7.50	19.90	26.95
Aromatic • Floral • Fruity <i>ve</i>				
Sauvignon Blanc Terre d'Or		7.60	20.30	28.20
Languedoc, FR				
Grassy • Lemon & lime • Crisp <i>Sustainable producer/ve</i>				
Pinot Grigio Sanziana Banat, RO		7.95	21.00	29.00
Zesty • Citrus • Melon <i>ve</i>				
Chenin Blanc Boatman's Drift Western Cape, SA		8.35	22.30	30.90
Crisp • Fresh • Tropical <i>Sustainably shipped/Carbon negative bottling</i>				
Muscadet 'Classic' Sur Lie Loire, FR		8.50	26.25	36.40
Unoaked • Light • Zesty <i>Sustainable producer/ve</i>				
Sauvignon Blanc Turning Heads, Marlborough, NZ		9.90	26.50	37.00
Gooseberry • Herb & nettle • Aromatic <i>Sustainable producer/ve</i>				
Muccietto Fiano IGT, Puglia, IT				38.70
Floral • Nutty • Complex <i>ve</i>				
Viognier Paraiso Sur Emiliana Central Valley CH		11.10	30.20	42.50
Aromatic • Floral • Lightly oaked <i>B Corp/Organic/ve</i>				
Chardonnay 'Bon Vallon'		11.60	31.00	45.00
De Wetshof, Robertson, SA				
Unwooded • Lemony dry • Burgundy style <i>Sustainable producer/ve</i>				
Albariño Pazo La Maza Rias Baixas, SP				47.00
Appetising • Fragrant • Citrus <i>Organic/ve</i>				
Gavi Di Gavi Bosio, Piedmont, IT				49.00
Classic • Stone fruit • Elegant <i>Sustainable producer/ve</i>				
Chablis Domaine N&G Fevre Burgundy, FR				68.00
Flinty • Mineral • Mouthwatering <i>Organic/ve</i>				



EVENT SPACES FOR EVERY OCCASION

Indoors or out, formal or casual, choose one of our five restaurants as the backdrop for your perfect party or corporate function and we'll take care of everything. Our expert team will help to design the party of your dreams or bespoke business function in our tipi, one of our gardens or one of our five restaurants, each featuring elegant private spaces.

LUSSMANNS.COM/PRIVATE-DINING

BEER & CIDER		
Our Pilsner is available on tap in Woburn & Hertford		
Lusmanns Pilsner Lager, Hertfordshire (440ml can) 4.4% abv/ve		6.10
\$umo, American Pale Ale (440ml can) 4.7% abv/vegan		6.40
Hopfest, Gluten-Free Pale (440ml can) Hertfordshire 3.8% abv/ve		6.20
Three Brewers Classic Ale Hertfordshire 500ml, 4% abv		6.70
Estrella Galicia Gluten Free 330ml, 5.5% abv		5.95
Thistly Cross Fruit Cider East Lothian 330ml, 3.4% abv		5.95
Pulp Fiction Cider Herefordshire 500ml, 4.6% abv/ve		7.50

RED		175ml	Carafe	750ml
Corney & Barrow Rouge Languedoc, FR		7.50	19.90	26.95
Fruity • Supple • Spicy <i>ve</i>				
Nero d'Avola Cipollina Rosso DOC Sicily, IT		7.90	21.20	29.95
Aromatic • Spicy • Plummy				
Merlot, The Lookout Post Central Valley, CH		8.80	24.00	34.00
Fruity red • Plum • Black cherry <i>Sustainable producer/ve</i>				
Montepulciano Riserva Tor Del Colle Abruzzo, IT		9.90	26.50	37.00
Morello cherry • Chocolate • Generous <i>ve</i>				
Gamay Noir L'Artiste Loire, FR		10.25	27.00	39.00
Cherry • Soft spice • Well balanced <i>Sustainable producer/ve</i>				
Château Maledan Bordeaux Supérieur, FR		11.40	29.50	41.00
Plummy • Dark fruits • Smooth <i>Sustainable producer/ve</i>				
Fleurie 'la Madone' Domaine Lathuillère-Gravallon, FR				44.00
Perfumed • Fruity • Elegant <i>ve</i>				
Cotes Du Rhone Villages Southern Rhone, FR				45.00
Hearty • Fruity • Unoaked <i>Organic/ve</i>				
Malbec 'Select Saurus' Familia Schroeder Patagonia ARG				48.00
Concentrated • Blackcurrant • Velvety tannins <i>v</i>				
Chianti Castello del Trebbio Tuscany, IT				49.90
Morello cherry • Violets • Complex <i>Organic/ve</i>				
Cabernet Sauvignon Reserve				50.00
Vergelegen Estate, Stellenbosch, SA				
Cassis • Full bodied • Dry <i>Sustainable producer/ve</i>				
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 Range of organic long drinks, please ask				from 4.50

LUSSMANNS

BRASSERIES

CHRISTMAS