

## TO SHARE

### MEZZE BOARD 18.50 v

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

### CHARCUTERIE BOARD 14.50

All our charcuterie is organic and from Haye Farm in Devon. Served with sourdough & pickles

## APÉRITIFS

Amaretto sour	Amaretto • Pineapple Bitters	ve	11.80
Old Fashioned	Bourbon • Bitters	ve	11.80
French martini	Raspberry • Pineapple • Vodka	ve	11.65
Chambord Royale	Prosecco (125ml) • Chambord		10.50
Campari spritz	Prosecco • Campari • Soda		11.30
G&T	Lusmanns Garden Gin • Indian tonic • Fruit garnish		11.20
Negroni	Lusmanns Garden Gin • Campari • Vermouth		10.60
Passion fruit martini	Vodka • Passion fruit • Orange • Lime		11.60

### DAILY SET MENU 12-6PM

2 COURSES £20.95

3 COURSES £23.95

### STARTERS

Watercress soup	ve
Pâté de campagne	
South Coast sprats	
Devon blue cheese & poached pear salad	v

### MAINS

Whole Cornish sole	
Americana hamburger & cheese	
MSC fishcake	
Spiced <i>lamb-style</i> mince flatbread	ve
Onglet steak & chips 200g	(£5 supplement)
Bedford burrata salad	v

### PUDDINGS

Bread & butter pudding	v
Crème caramel	v
Pineapple carpaccio	ve
Devon Blue cheese 50g	v



# LUSSMANNS

EST. 2002



From wedding breakfasts in our tipi, to family gatherings and business meetings in our private dining spaces, we do it all! Get in touch with our events team to book: [reservations@lusmanns.com](mailto:reservations@lusmanns.com)

## STARTERS

Watercress soup	ve	7.80	Hunter's linguine	(May contain shot)	9.90
Pine nut & rocket pesto			Wild rabbit • organic Devon pancetta • mushrooms		
Pâté de campagne	red onion & apple chutney	8.50	MSC North African spiced cod cheeks		9.90
Rustic, country-style outdoor-reared pork pâté			'Nduja • feta • spring onion		
South Coast sprats		8.40	MSC Norwegian prawn cocktail		9.60
Tartar sauce			Classic Marie Rose sauce		
Cauliflower & vintage Cheddar croquettes	v	8.20	Devon blue cheese & poached pear salad	v	8.30
Roasted garlic mayonnaise			Hazelnuts • endive • Dijon dressing		



## SPRING

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.

MSC Grilled red bream	23.40	Americana hamburger & cheese	18.50
Smoked aubergine • cherry tomatoes		Outdoor-reared British beef • pickles • Dynamite sauce	
Confit organic Haye Farm lamb shoulder	22.30	Free-range Corsican chicken	18.50
Tenderstem broccoli • anchovy & shallot dressing		Creamy harissa sauce • spinach • shallots • black olives	

## SIDES

Spring greens onion & garlic	ve	5.90
Cauliflower Ras el hanout dressing	ve	5.90
Market vegetables	ve	5.90
Wild rocket & pecorino salad	v	5.90
Garden salad	ve	5.90
Chips	v	5.90
Panko coated onion rings	v	5.90
Creamed mash	v	5.90

## FIELD

Bedford burrata salad	v	17.20
East Anglian carrot • orange • fennel		
Spiced <i>lamb-style</i> mince flatbread	ve	17.20
Cream cheese (ve) • sweet & sour onions • garden herbs		
Wild mushroom gnocchi	v	17.20
Sun-dried tomatoes • cavolo nero • mushroom cream		

## CLASSICS

MSC fish & chips	(now available daily)	18.50	MSC fishcake	spinach & caper butter sauce	18.50
Homemade mushy peas • tartar sauce			- add free-range poached egg	£1.50	
MSC smoked haddock		24.80	Whole Cornish sole		22.30
Spinach • poached egg • mustard sauce			Green chilli • capers • lemon butter		
Free-range chicken schnitzel		23.40	Onglet steak & chips 200g		24.90
Chilli & caper linguine or wild rocket & aged Pecorino salad			Peppercorn sauce		
			Outdoor-reared • native breed • grass fed		

## JOIN US ON SUNDAYS FOR A DELICIOUS ROAST IN WOBURN & ST ALBANS

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

## PUDDINGS

Bread & butter pudding	crème anglaise	v	8.90
Crème caramel	v		8.10
Rhubarb cheesecake	stem ginger syrup		9.20
Pineapple carpaccio	ve		7.20
Toasted coconut • lemongrass • ginger			
Apple, hazelnut & rosemary crumble	v		8.10
Vanilla crème anglaise			
Dark chocolate mousse	v		8.50
70% dark chocolate • honeycomb			
Poached pear	ve		8.90
Blackberry compote • caramelised pastry			

Devon Blue cheese	50g	v	8.90
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Boozy prunes • oat cookies

A pasteurised blue cheese made from cow's milk  
A punchy blue cheese from Totnes in Devon, with a soy-sauce-like depth and a pleasingly dense, fudgy texture. Aged for up to three months.

### THURSDAY BURGER SPECIALS

Every Thursday, we're serving up our signature burgers, made with sustainable, ethically-sourced ingredients, tucked into delicious brioche buns.

## TEA & COFFEE

Bedfordshire hand-roasted coffee	
Rainforest Alliance certified & 100% Arabica	
Espresso	2.75
Americano	4.15
Cappuccino	4.15
Cortado	4.15
Flat white	4.50

### Tregothnan Cornish Tea

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

Breakfast	3.20
Earl Grey	3.20
Green	3.20
Fresh mint	3.20

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/Lusmanns](http://mnu.mx/Lusmanns). We cannot guarantee that any item on the menu is completely allergen-free due to cross-contamination. (Feb 2026)

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

<b>Veuve Clicquot, Yellow Label</b> Champagne, FR	125ml	750ml	89.00
Toasty brioche • Vanilla • Fresh apple <i>Sustainable producer</i>			
<b>Prosecco Spumante</b> Le Monde Veneto, IT	7.50	42.00	
Pear • Lemony • Refreshing <i>Sustainable producer/ve</i>			
<b>Chapel Down Brut Sparkling NV</b> Kent, ENG	14.90	72.00	
Crisp • Floral • Elegant <i>Sustainable producer/ve</i>			
<b>Champagne Lombard Extra Brut</b> Epernay, France		78.00	
Creamy • Brioche notes • Mouthwatering <i>Sustainable producer/ve</i>			

## ROSÉ

<b>Piquepoul Rosé Vignobles Foncailieu</b>	175ml	Carafe	750ml	10.45	28.70	39.80
Languedoc, FR Cherry blossom • Strawberries • Peaches <i>Sustainable producer/ve</i>						
<b>Source Gabriel Rosé</b> Provence, FR	13.00	34.30	47.80			
Raspberry • Blossoms • Fresh <i>Organic/ve</i>						

## WHITE

<b>Corney &amp; Barrow Blanc</b> Gascony, FR	175ml	Carafe	750ml	7.80	20.70	27.95
Aromatic • Floral • Fruity <i>ve</i>						
<b>Sauvignon Blanc Terre d'Or</b>	8.05	21.60	30.00			
Languedoc, FR Grassy • Lemon & lime • Crisp <i>Sustainable producer/ve</i>						
<b>Pinot Grigio Sanziana</b> Banat, RO	8.25	21.85	30.20			
Zesty • Citrus • Melon <i>ve</i>						
<b>Chenin Blanc Boatman's Drift</b> Western Cape, SA	8.80	23.70	32.80			
Crisp • Fresh • Tropical <i>Sustainably shipped/Carbon negative bottling</i>						
<b>Muscadet 'Classic' Sur Lie</b> Loire, FR	8.90	27.50	38.50			
Unoaked • Light • Zesty <i>Sustainable producer/ve</i>						
<b>Sauvignon Blanc</b> Turning Heads, Marlborough, NZ	10.50	29.10	39.00			
Gooseberry • Herb & nettle • Aromatic <i>Sustainable producer/ve</i>						
<b>Mucchetto Fiano</b> IGT, Puglia, IT			40.00			
Floral • Nutty • Complex <i>ve</i>						
<b>Viognier Paraiso Sur Emiliana</b> Central Valley CH	11.75	31.80	44.70			
Aromatic • Floral • Lightly oaked <i>B Corp/Organic/ve</i>						
<b>Chardonnay 'Bon Vallon'</b>	12.50	32.80	48.00			
De Wetshof, Robertson, SA Unwooded • Lemony dry • Burgundy style <i>Sustainable producer/ve</i>						
<b>Albariño Pazo La Maza</b> Rias Baixas, SP			49.00			
Appetising • Fragrant • Citrus <i>Organic/ve</i>						
<b>Gavi Di Gavi</b> Bosio, Piedmont, IT			51.50			
Classic • Stone fruit • Elegant <i>Sustainable producer/ve</i>						
<b>Chablis Domaine N&amp;G Fevre</b> Burgundy, FR			71.00			
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.

[LUSSMANN.COM/PRIVATE-DINING](http://LUSSMANN.COM/PRIVATE-DINING)

SPRING

## BEER & CIDER

<i>Our Pilsner is available on tap in Woburn &amp; Hertford</i>		
<b>Lusmanns Pilsner</b> Lager, Hertfordshire (440ml can) 4.4% abv/ve		6.40
<b>\$umo, American Pale Ale</b> (440ml can) 4.7% abv/vegan		6.75
<b>Hopfest, Gluten-Free Pale</b> (440ml can) Hertfordshire 3.8% abv/ve		6.45
<b>Three Brewers Classic Ale</b> Hertfordshire 500ml, 4% abv		6.95
<b>Estrella Galicia Gluten Free</b> 330ml, 5.5% abv		6.20
<b>Thistly Cross Fruit Cider</b> East Lothian 330ml, 3.4% abv		6.10
<b>Pulp Fiction Cider</b> Herefordshire 500ml, 4.6% abv/ve		7.80

## RED

<b>Corney &amp; Barrow Rouge</b> Languedoc, FR	175ml	Carafe	750ml	7.80	20.70	27.95
Fruity • Supple • Spicy <i>ve</i>						
<b>Nero d'Avola Cipollina Rosso</b> DOC Sicily, IT	8.20	22.00	31.10			
Aromatic • Spicy • Plummy						
<b>Merlot, The Lookout Post</b> Central Valley, CH	9.90	27.00	37.40			
Fruity red • Plum • Black cherry <i>Sustainable producer/ve</i>						
<b>Montepulciano Riserva</b> Tor Del Colle Abruzzo, IT	10.30	27.50	38.50			
Morello cherry • Chocolate • Generous <i>ve</i>						
<b>Gamay Noir L'Artiste</b> Loire, FR	10.70	28.00	40.50			
Cherry • Soft spice • Well balanced <i>Sustainable producer/ve</i>						
<b>Château Maledan</b> Bordeaux Supérieur, FR	11.90	31.00	42.50			
Plummy • Dark fruits • Smooth <i>Sustainable producer/ve</i>						
<b>Fleurie 'la Madone'</b> Domaine Lathuilière-Gravallon, FR			45.70			
Perfumed • Fruity • Elegant <i>ve</i>						
<b>Cotes Du Rhone Villages</b> Southern Rhone, FR			46.80			
Hearty • Fruity • Unoaked <i>Organic/ve</i>						
<b>Malbec 'Select Saurus' Familia Schroeder</b> Patagonia ARG			49.90			
Concentrated • Blackcurrant • Velvety tannins <i>v</i>						
<b>Chianti Castello del Trebbio</b> Tuscany, IT			52.00			
Morello cherry • Violets • Complex <i>Organic/ve</i>						
<b>Cabernet Sauvignon Reserve</b>			55.00			
Vergelegen Estate, Stellenbosch, SA Cassis • Full bodied • Dry <i>Sustainable producer/ve</i>						
<b>NON-ALCOHOLIC</b>						
<b>Wilfred's spritz</b> Rosemary & bitter orange apéritif • Tonic water			7.40			
<b>Softpassion martini</b> Passion fruit • Orange • Lime			8.30			
<b>Ginger mule</b> Bitter orange • Ginger beer • Botanicals			8.30			
<b>Botivo spritz</b> Botanicals • Raw honey • Apple cider vinegar			7.35			
<b>Noughty organic sparkling wine</b> 125ml <i>ve</i>			6.50			
<b>Pentire Seaward &amp; tonic</b>			6.75			
<b>Bitburger Drive Lager</b> 330ml, 0.05% abv			5.00			
<b>Pine Trail Pale Ale Suffolk</b> 330ml, 0.5% abv			5.90			
<b>Luscombe Devon</b> Range of organic long drinks, please ask			from 4.70			

# LUSSMANN'S

EST. 2002