

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 <i>ve</i>		11.80
Lemon • Bitters • Pineapple		
French martini	Raspberry • Pineapple • Vodka <i>ve</i>	11.65
Passion fruit martini	Vodka • Passion fruit • Orange • Lime	11.60
Long Island Iced Tea <i>ve</i>		11.80
Vodka • Gin • Tequila • White Rum & Triple Sec • Lemon • Coca Cola		
Negroni	Lussmanns Garden Gin • Campari • Vermouth	10.60
Campari spritz	Prosecco • Campari	11.30
<i>Aperol spritz available</i>		
Chambord Royale	Prosecco (125ml) • Chambord	10.50
G&T	Lussmanns Garden Gin • Indian tonic • Fruit garnish	11.20

DAILY SET MENU 12-6PM
2 COURSES £20.95 / 3 COURSES £23.95

STARTERS		
White onion soup <i>ve</i>		
Pâté de campagne house chutney		
South Coast sprats		
Sliced roast beef with celeriac remoulade		
MAINS		
Roast rump of outdoor-reared pork		
Yellowfin tuna niçoise		
Whole Cornish sole		
MSC Fishcake		
<i>- add free-range poached egg £1.50</i>		
Onglet steak & chips 200g (£5 supplement)		
Vegetarians/vegans <i>Please choose any dish from our field section</i>		
PUDDINGS		
Spotted dick <i>v</i>		
Dark chocolate mousse <i>v</i>		
Pineapple carpaccio <i>ve</i>		
Crème caramel <i>v</i>		
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Keen's Reserve Cheddar 50g (£1 supplement)		

THE SUSTAINABLE RESTAURANT ASSOCIATION

FOOD MADE GOOD

2026

LUSSMANN'S

EST. 2002

ETHICAL DINING

SINCE 2002

MENU RAPIDE

Daily 12-6pm £20.95

Any main from the set menu + Drink of your choice*

STARTERS			
White onion soup <i>ve</i>	7.80	North African spiced monkfish	9.40
Madeira & fresh thyme		Haye Farm organic 'nduja • feta • spring onion	
Moroccan spiced beetroot bruschetta <i>v</i>	8.10	Sliced roast beef with celeriac remoulade	8.50
Goat's curd • orange • mint		Slow roasted top side of dry-aged grass-fed beef	
Pâté de campagne house chutney	8.80	Devon white crab croquettes	10.50
<i>Rustic, country-style outdoor-reared pork pâté</i>		Brown crab mayonnaise (<i>may contain shell</i>)	
South Coast sprats	8.40	Linguine Fiorentina <i>ve</i> (<i>Also available as a main</i>)	8.90
Tartar sauce		Vegan 'nduja • sun blush tomatoes • walnuts	

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.

Chalkstream® trout

22.50

Shepherd's pie

18.50

Sicilian ratatouille

Haye Farm organic mutton • vintage farmhouse cheddar

Roast rump of outdoor-reared pork

20.50

Yellowfin tuna niçoise

21.50

Hispi cabbage • apple • sage

Bobby beans • Cornish new potatoes • anchovies

free-range egg • little gem • Kalamata olives

FIELD		SIDES	
Salt-baked celeriac <i>v</i>	17.50	Waldorf salad <i>v</i>	5.90
Butterbean cassoulet • fine herbs		Sicilian ratatouille <i>ve</i>	5.90
Spiced aubergine schnitzel <i>v</i>	17.50	Market vegetables <i>ve</i>	5.90
Waldorf salad • toasted walnuts		Hispi cabbage wedge <i>ve</i>	5.90
Spiced <i>lamb-style</i> mince flatbread <i>ve</i>	17.50	Wild rocket & pecorino salad <i>v</i>	5.90
Cream cheese (<i>ve</i>) • sweet & sour onions • garden herbs		Chips <i>v</i>	5.90
		Creamed mash <i>v</i>	5.90

CLASSICS			
MSC Fish & chips	18.90	MSC Fishcake spinach & caper butter sauce	18.50
Homemade mushy peas • tartar sauce		<i>- add free-range poached egg £1.50</i>	
Americana hamburger & cheese with fries	18.50	Free-range chicken schnitzel	23.40
Outdoor-reared British beef • pickles • Dynamite sauce		Chilli & caper linguine or wild rocket & aged Pecorino salad	
Whole Cornish sole	22.30	Onglet steak & chips 200g	25.00
Cooked on the bone with fresh herbs		Peppercorn sauce	
		<i>Outdoor-reared • native breed • grass fed</i>	

Join Andrei Lussmann to celebrate our seasonal supper club series.
Book your place online, or buy as a gift:
lussmanns.com/supper-club-2026

PUDDINGS	
Blackberry & thyme cheesecake	9.20
Crème caramel <i>v</i>	7.90
Spotted dick crème anglaise <i>v</i>	8.50
Pineapple carpaccio <i>ve</i>	7.20
Toasted coconut • lemongrass • ginger	
Polenta & orange cake crème fraîche <i>v</i>	8.50
Dark chocolate mousse <i>v</i>	8.90
Sourdough croutons • Maldon sea salt	

Keen's Reserve Cheddar 50g

8.90

House chutney • oat cookies

The Keen family have been making Unpasteurised Keen's Cheddar since they moved to Moorhayes Farm in 1899. Five generations later they are still proud to be producing world famous, award winning British Cheddar Cheese.

DELICIOUS ROASTS SERVED
EVERY SUNDAY AT OUR ST ALBANS,
HERTFORD & WOBURN RESTAURANTS

THURSDAY BURGER SPECIALS

£18.50 INCL FRIES + DRINK OF CHOICE

Every Thursday, we're serving up our signature ethical burgers, tucked into delicious brioche buns.

TEA & COFFEE	
Bedfordshire hand-roasted coffee Rainforest Alliance certified & 100% Arabica	
Espresso	2.95
Americano	4.30
Cappuccino	4.50
Cortado	4.50
Flat white	4.50
Tregothnan Cornish Tea	from 3.50
The first-ever English tea company to have created a range of teas homegrown on British soil.	
<i>Decaf tea, coffee & Oatly are available on request</i>	

* Exclusions apply, ask the team for details

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. (Aug 2026)

RESTAURANTS

ST. ALBANS

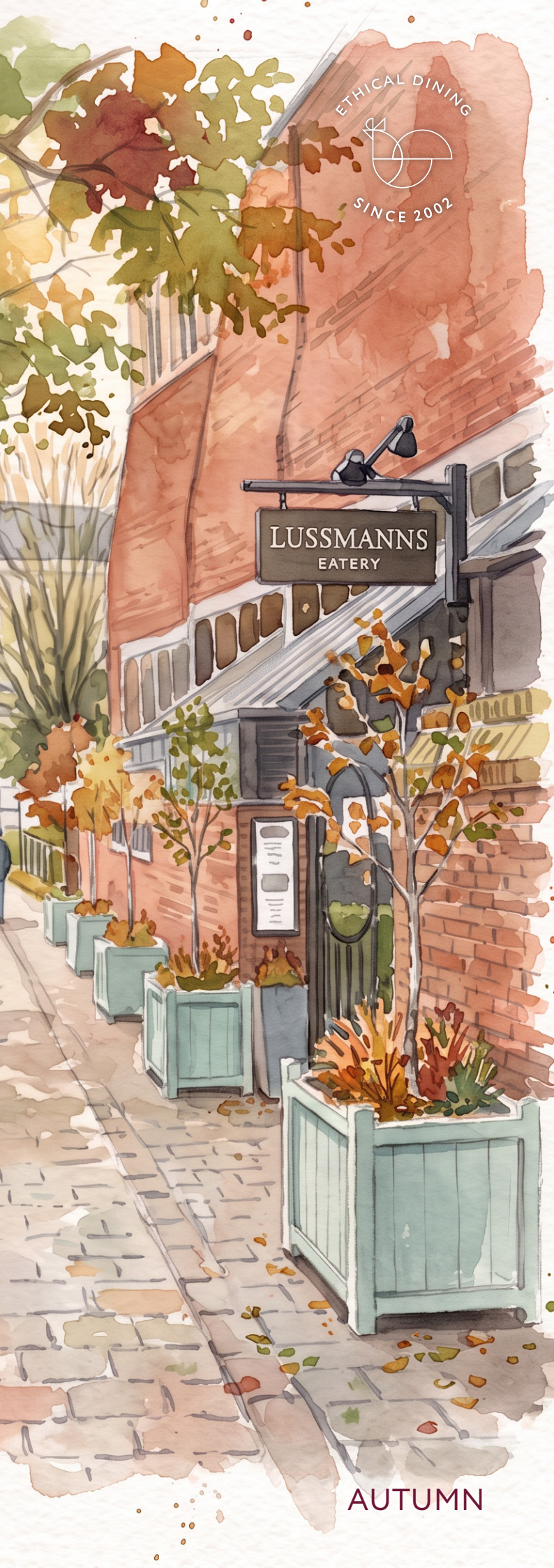
HERTFORD

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.



ETHICAL DINING
SINCE 2002

LUSSMANN'S
EATERY

AUTUMN

SPARKLING

Champagne Pommery Brut Royal Reims, FR	125ml	750ml
Citrus • Brioche • Mouthwatering <i>Sustainable producer/ve</i>		90.00
Chapel Down Brut Sparkling Kent, ENG	14.90	74.00
Crisp apple • Lemongrass • Refreshing <i>Sustainable producer</i>		
Prosecco Spumante Le Monde Veneto, IT	7.50	42.00
Pear • Lemony • Refreshing <i>Sustainable producer/ve</i>		
Chapel Down Vintage Reserve Brut Kent, ENG		80.00
Bramley apple • Lemon shortbread • Elegant <i>Sustainable producer/ve</i>		

ROSÉ

Corney & Barrow Rosé Gascony, FR	175ml	Carafe	750ml
Succulent • Refreshing • Red berries <i>ve</i>	7.80	20.70	27.95
Piquepoul Rosé Vignobles Foncalieu Languedoc, FR	10.45	28.70	39.80
Cherry blossom • Strawberries • Peaches <i>Sustainable producer/ve</i>			
Source Gabriel Rosé Provence, FR			47.80
Raspberry • Blossoms • Fresh <i>Organic/ve</i>			

WHITE

Corney & Barrow Blanc Gascony, FR	175ml	Carafe	750ml
Aromatic • Floral • Fruity <i>ve</i>	7.80	20.70	27.95
Sauvignon Blanc Terre d'Or Languedoc, FR	8.05	21.60	30.00
Grassy • Lemon & lime • Crisp <i>Sustainable producer/ve</i>			
Pinot Grigio Sanziana Banat, RO	8.25	21.85	30.20
Zesty • Citrus • Melon <i>ve</i>			
Chenin Blanc Boatman's Drift Western Cape, SA	8.80	23.70	32.80
Crisp • Fresh • Tropical <i>Sustainably shipped/Carbon negative bottling/ve</i>			
Muscadet 'Classic' Sur Lie Loire, FR	8.90	27.50	38.50
Unoaked • Light • Zesty <i>Sustainable producer/ve</i>			
Sauvignon Blanc Havelock Marlborough, NZ	10.50	29.10	39.00
Gooseberry • Lemon grass • Aromatic <i>Sustainable producer/ve</i>			
Little Ark 'Malagousia/Assyrtiko' Pelopennese, GR			45.00
Peach • Green apple • Delightfully rich <i>v</i>			
Chardonnay 'Bon Vallon' De Wetshof, Robertson, SA			48.00
Unwooded • Lemony dry • Burgundy style <i>Sustainable producer/ve</i>			
Albariño Pazo La Maza Rias Baixas, SP			49.00
Appetising • Fragrant • Citrus <i>Organic/ve</i>			
Gavi Di Gavi Bosio, Piedmont, IT			51.50
Classic • Stone fruit • Elegant <i>Sustainable producer/ve</i>			
Chablis Domaine N&G Fevre Burgundy, FR			71.00
Flinty • Mineral • Mouthwatering <i>Sustainable producer/ve</i>			

BEER & CIDER

<i>Our Pilsner is available on tap in Woburn & Hertford</i>			
Lussmanns Pilsner Lager, Hertfordshire (440ml can) 4% abv/ve			6.60
Sumo, American Pale Ale (440ml can) 4.7% abv/vegan			6.75
Hopfest, Gluten-Free Pale (440ml can) Hertfordshire 3.4% abv/ve			6.45
Three Brewers Classic Ale Hertfordshire 500ml, 4% abv			7.10
Estrella Galicia Gluten Free 330ml, 5.5% abv			6.20
Thistly Cross Fruit Cider East Lothian 330ml, 3.4% abv			6.10
Pulp Fiction Cider Herefordshire 500ml, 4.6% abv/ve			7.80

RED

Corney & Barrow Rouge Languedoc, FR	175ml	Carafe	750ml
Fruity • Supple • Spicy <i>ve</i>	7.80	20.70	27.95
Nero d'Avola Cipollina Rosso DOC Sicily, IT	8.20	22.00	31.10
Aromatic • Spicy • Plummy			
Merlot, Ojo Rojo Central Valley, CH			37.40
Fruity red • Plum • Black cherry <i>Sustainable producer/ve</i>			
Montepulciano Riserva Tor Del Colle Abruzzo, IT	10.30	27.50	38.50
Morello cherry • Chocolate • Generous <i>Sustainable producer/ve</i>			
Terrós Tinto 'Garnacha, Monastrell, Merlot' Garnacha, SP	10.70	28.00	40.50
Supple • Forest fruits • Generous <i>Organic/ve</i>			
Château Maledan Bordeaux Supérieur, FR	11.90	31.00	42.50
Plummy • Dark fruits • Smooth <i>Sustainable producer/ve</i>			
Pinot Noir The Lane Adelaide Hills AUS	12.00	33.00	45.00
Silky • Bright • Supple <i>ve</i>			
Fleurie 'La Madone' Domaine Lathuillère-Gravallon, FR			45.70
Perfumed • Fruity • Elegant <i>ve</i>			
Malbec 'Select Saurus' Familia Schroeder Patagonia, ARG			49.90
Concentrated • Blackcurrant • Velvety tannins <i>v</i>			
Cabernet Sauvignon Reserve Vergelegen Estate, Stellenbosch, SA			55.00
Cassis • Full bodied • Dry <i>Sustainable producer/ve</i>			
Clinio 'Super Tuscan' Tenuta Fratini Tuscany, IT			90.00
Wow factor • Cabernet blend • Rich & full <i>Sustainable practices/ve</i>			
Wilfred's spritz Rosemary & bitter orange apéritif • Tonic water			8.40
Softpassion martini Passion fruit • Orange • Lime			9.30
Ginger mule Bitter orange • Ginger beer • Botanicals			9.40
Botivo spritz Botanicals • Raw honey • Apple cider vinegar			7.35
Noughty organic sparkling wine 125ml <i>ve</i>			6.50
Bitburger Drive Lager 330ml, 0.00% abv			5.00
Pine Trail Pale Ale Suffolk 330ml, 0.5% abv			6.90
Luscombe Devon Range of organic long drinks, please ask			from 4.80

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

LUSSMANN'S

EST. 2002

St Albans