

AUTUMN 2018

LUSSMANN'S

SUSTAINABLE FISH & GRILL

WHITE

	175ml	Carafe	750ml
Corney & Barrow House White Gascony, France (Colombard and Ugni Blanc) <i>vegan</i>	£5.15	£12.90	£17.90
Garganega, Il Barroccio Veneto, Italy <i>vegan</i>			£18.60
Sauvignon Blanc, Whale Point Western Cape, South Africa <i>vegan</i>	£5.75	£14.50	£19.95
Chenin Blanc, Backsberg Estate Cellars Paarl, South Africa <i>carbon neutral / vegan</i>	£6.00	£16.20	£22.95
Pinot Grigio, Portenova Veneto, Italy <i>vegan</i>	£6.50	£17.25	£23.95
Viognier, Viento Aliseo, Dominio de Punctum La Mancha, Spain <i>organic / biodynamic / vegan</i>			£24.95
Picpoul de Pinet, Sel et de Sable Languedoc, France <i>vegan</i>	£6.95	£19.25	£27.00
Sauvignon Blanc, Mont de Joie, Henri Bourgeois Loire, France <i>vegan</i>			£28.00
The Southerly Chardonnay South Eastern Australia <i>vegan</i>			£28.95
Gavi, Tenuta Neirano Piedmont, Italy (Cortese) <i>vegan</i>			£30.00
Sauvignon Blanc, Wairau River Wines Marlborough, New Zealand <i>sustainable production / vegan</i>	£8.20	£23.95	£31.95
Riesling, Homer South Island, New Zealand <i>sustainable production</i>			£34.00
Albariño, Pazo la Maza, Adegas Galegas DO Rias Baixas, Spain <i>sustainable production / vegan</i>	£9.40	£27.50	£38.50

RED

	175ml	Carafe	750ml
Corney & Barrow House Red Languedoc-Roussillon (Carignan, Grenache and Merlot) <i>vegan</i>	£5.15	£12.90	£17.90
Carmenere, Casa Felipe Valle Central, Chile <i>vegan</i>			£19.50
Merlot, Panul Valle Central, Chile <i>vegan</i>	£5.75	£14.50	£20.50
Malbec, Chamuyo Mendoza, Argentina <i>vegan</i>	£6.30	£16.50	£23.80
Montepulciano d'Abruzzo Riserva, Tor Del Colle Abruzzo, Italy <i>vegan</i>			£24.95
Vega Tinto, DFJ Vinhos Douro Valley, Portugal (Tinto Roriz, Touriga Franca, Touriga Nacional) <i>vegan</i>	£6.50	£18.20	£25.50
Côtes du Rhône, Vignobles Gonnet Rhône, France (Syrah, Grenache and Cinsault) <i>vegan</i>			£27.50
Fleurie Grand-Pré, Dom Lathuilière Gravallon Beaujolais, France (Gamay) <i>vegan</i>	£7.40	£19.95	£29.00
The Southerly Shiraz South Eastern Australia <i>vegan</i>			£29.75
Rioja Crianza, Azabache, Bodegas Aldeanueva Spain (Tempranillo, Garnacha, Graciano) <i>organic / vegan</i>	£7.70	£21.00	£30.00
Malbec Reserve, Finca Sopenia, Tupungato Mendoza, Argentina <i>vegan</i>	£9.00	£24.75	£35.50
Château La Courolle Montagne-Saint-Emilion, France <i>v</i>			£36.50
Pinot Noir, Eradus Marlborough, New Zealand <i>sustainable production / v</i>			£40.00

ANDREI'S AUTUMN FAVOURITES

Pecorino, Tor Del Colle Abruzzo, Italy <i>vegan</i>	£6.25	£17.75	£24.95	Pinot Noir, 'Sensas' Languedoc, France	£6.75	£18.90	£27.00
An impressive and appealing Pecorino from the mountainous region of Abruzzo. Stylish and 'in vogue' dry white that offers enveloping aromas of peach and apricot, with perfectly balanced lemony acidity. One glass is not enough.				A wonderfully smooth and supple Southern French red that combines the perfect 'Trinity' of Pinot Noir flavours – raspberries, cherries and violets. Inviting and moreish, delicious served slightly chilled.			

CHAMPAGNE

	1/2 bottle	Bottle	Magnum
Guy de Chassey Grand Cru Brut NV Champagne, France <i>vegan</i>	£30.50	£58.00	£105.00
Veuve Clicquot Brut NV Champagne, France		£75.00	£140.00

SPARKLING

	125ml	750ml
Pinot Noir Rosé Spumante, Le Monde Friuli-Venezia Giulia, Italy <i>vegan</i>	£7.20	£35.95
Prosecco Cecilia Beretta NV Treviso, Italy	£7.00	£29.50
Cornish Sparkling Elderflower Wine Polgoon vineyard, Penzance, Cornwall		£35.00

ROSÉ

	175ml	Carafe	750ml
Petit Ballon Gascony, France (Cabernet blend) <i>v</i>	£6.10	£14.00	£19.25
Pinot Grigio 'Ramato', Il Barco Veneto, Italy <i>vegan</i>	£6.90	£18.50	£25.50
Source Gabriel Rosé AOC Côtes de Provence, France <i>vegan</i>	£8.00	£22.50	£32.00

PUDDING

	125ml	375ml
Sauvignon Blanc 'Late Harvest' La Playa Colchagua Valley, Chile <i>v</i>	£9.10	£23.50

All of our wines by the glass are available as a 125ml measure if preferred. Please ask a member of staff. Carafes are 500ml. (October 2018) *v* vegetarian



The Egyptian House
HERTFORD

Cathedral walk
ST. ALBANS

On the green
HARPENDEN

Off Market Place
HITCHIN

The Old Bank
TRING

APÉRITIFS

Pinot Noir Rosé Spumante Le Monde <i>125ml</i>	£7.20
Prosecco Cecilia Beretta NV <i>125ml</i>	£7.00
Aperol spritz Prosecco and Aperol	£7.80
Mimosa Prosecco, orange juice, Grand Marnier	£7.80
GB&T Williams GB Extra Dry Gin, Fever-Tree tonic	£7.80
Negroni Williams GB Extra Dry Gin, Campari, vermouth	£7.80
House Collins Chase vodka, Elderflower Bubbly	£7.80
Bloody Mary Chase vodka, port, spiced tomato juice	£7.80
White wine spritzer House wine (<i>125ml</i>), soda	£5.95

Spirits are served as a 50ml measure unless requested otherwise



BEER & CIDER

Freedom Pilsner Burton-on-Trent Golden. Bittersweet. Citrus. Clean. <i>330ml, 4.4% abv</i>	£4.30
Flying Squirrel Pilsner Hertfordshire Czech style. Clean. Orange and honey. <i>440ml, 4.4% abv</i>	£4.80
Freedom Organic Lager Burton-on-Trent Pale. Floral. Crisp. Balanced. <i>330ml, 4.8% abv</i>	£4.60
Drop Bar Pale Ale Tring Subtle bitterness. Tropical fruit aroma. <i>500ml, 4% abv</i>	£5.20
Three Brewers Classic English Ale St Albans Amber. Rich. Rounded. Clean. <i>500ml, 4% abv</i>	£5.20
Grain Weizen Wheat Beer Norfolk Belgian style. Cloudy. Orange and coriander. <i>500ml, 5% abv</i>	£5.40
Farr Brew Bitter St Albans Pale. Chocolate malts. Sovereign hops. <i>500ml, 4.2% abv</i>	£5.20
Polgoon Cider Cornwall Light sparkle. Medium sweet. <i>500ml, 5% abv</i>	£5.20
Perry's Vintage Cider Somerset Light sparkle. Wood matured. Medium. <i>500ml, 7.2% abv</i>	£5.20
Perry's Farmhouse Cider Somerset Full bodied. Dry. Naturally conditioned. <i>500ml, 6.5% abv</i>	£5.25
Green's Gluten-Free Premium Pils <i>330ml, 4.5% abv</i>	£4.60
Non-Alcoholic Lager Please ask	poa

SODAS & DRINKS

Luscombe Devon Ginger Beer / Elderflower Bubbly Raspberry Crush / St Clements	<i>from</i> £3.80
Soft drinks	<i>from</i> £2.85
British hand-roasted coffee Fairtrade, organic and 100% Arabica	<i>from</i> £1.95
Tregothnan Cornish tea The first tea grown in England	<i>from</i> £2.20

STARTERS

Hunter's linguine wild rabbit and free-range pancetta Oyster mushrooms and garlic <i>may contain shot</i>	£6.95
Wild mushroom and sheep's curd bruschetta <i>v*</i>	£6.80
MSC pan-fried cod cheeks garlic, chilli, spring onion and lime <i>gf</i> 	£7.50
Roasted beetroot and Wobbly Bottom goat's cheese salad Lovage pesto, hazelnut and slow-braised red onion <i>v*/gf/nuts</i>	£5.50
South Coast devilled sprats lemon and fine herb mayonnaise	£6.95
Sussex woodland-reared pork and duck rilette cornichon and toast <i>gf*</i>	£6.40
MSC potted smoked mackerel <i>gf*</i> 	£6.50
Slow-roasted Romano pepper garlic, anchovy and free-range coppa ham <i>gf</i>	£6.30

MAINS

Jerusalem artichoke fricassée chestnut mushroom and truffle potato crisps <i>v/gf*</i>	£13.95
Free-range Label Anglais coq au vin white wine, chilli, basil leaves and tomatoes <i>gf*</i>	£14.95
Salad of chargrilled vegetables and fresh herbs Sheep's curd crostini and lovage pesto dressing <i>v*/gf*</i>	£13.50

FISH

MSC house fishcake baby spinach, caper and parsley butter sauce 	£13.90
MSC cod sea purslane, confit of fennel and new potatoes <i>gf</i> 	£16.95
MSC smoked haddock 	£16.50
Caper and spring onion rösti cake, free-range poached egg and wholegrain mustard sauce <i>gf</i>	
MSC coley peperonata and pommes frites <i>gf*</i> 	£15.50
MSC hake potato broth, sultana and pine kernel vinaigrette <i>gf/nuts</i> 	£18.50
MSC plaice fillet brown shrimp, paprika, caper butter and house chips <i>gf*</i> 	£15.95
MSC fish and chips  <i>Fridays only</i>	£13.95
Line-caught haddock, house chips and mushy peas	

SEASONAL

Please ask a member of staff for our changing monthly specials

We list only the main ingredients in our dishes. If you have a dietary restriction, or require further information on the allergen content of a dish, please ask. All our food is prepared in a kitchen where nuts, cereals containing gluten, and other allergens are present. Fried items are cooked in shared deep fryers where cross-contamination may occur.

Therefore, we cannot guarantee that any menu item is completely allergen-free.
(October 2018)

What we do

SUSTAINABLE SOURCING
More than 95% of the food you eat here is grown or produced in the UK to minimise our impact on the environment and support ethical, British suppliers.

100% RECYCLING
Since 2012 we have recycled all our waste so that nothing goes to landfill. Your leftovers are anaerobically composted to produce renewable energy.

COMMUNITY SUPPORT
Every year, we assist a wide range of charities and local community events. In 2017 we donated £12,000 and our current partner is Herts Young Homeless.

Andrei Lussmann

GRILL

Woodland-reared pork loin off the grill <i>gf</i>	£16.50
Thyme, garlic and rosemary marinade, mash and salsa verde	
Organic salt marsh lamb salad <i>gf</i>	£14.95
Marinated in North African spices, Wobbly Bottom goat's cheese and mixed leaves	
Free-range Label Anglais chicken schnitzel	£15.95
Caper, chilli and shallot linguine	
Shepherd's pie Rhug Estate organic mutton, rosemary and Sussex parmesan <i>gf</i>	£13.50
Steak frites (6oz)	£14.50
Onglet, a classic bistro steak packed with flavour, best cooked medium-rare <i>gf*</i>	
House cheeseburger pommes frites	£14.25
Organic mince, Wensleydale Blue and slow-roasted red onions <i>Served medium-well, please ask if you would like it cooked further</i>	

Rhug Estate organic sirloin steak (8oz) house chips	£27.95
Dry-aged for 35 days to ensure tenderness and full flavour <i>gf*</i>	
Add béarnaise sauce <i>v/gf</i> or mushroom, pancetta and rosemary sauce <i>gf</i>	£2.20

SIDES

Garden salad <i>v/gf</i> / Market vegetables <i>v/gf</i>	£3.50
House chips <i>v</i> / Onion rings <i>v</i> / Polenta chips <i>v</i>	£3.10

PUDDINGS

Honey and thyme pudding caramel sauce and country cream ice cream <i>v</i>	£5.60
<i>15p from each pudding helps to fund our community support programme</i>	
Black cherry and kirsch tiramisu <i>v</i>	£6.10
Poached pear pear purée and creamed goat's cheese <i>v*/gf*</i>	£5.50
Lemon and ginger meringue posset <i>v/gf*</i>	£6.20
Single origin dark chocolate mousse honeycomb crumb <i>v/gf</i>	£6.30
British and Irish farmhouse cheeses Nordic crispbread, tomato and chilli jam <i>each</i>	£2.55
Sharpham – firm and chalky unpasteurised cheese with milky and mushroomy notes <i>v/gf*</i>	
Wensleydale Blue – creamy blue vein cheese with rich acidic, salty and strong flavours <i>v/gf*</i>	
Coquetdale – rich, complex flavour, nutty and mildly acidic with a fruity finish <i>v/gf*</i>	
Coastal Cheddar – mature, with a unique salty and sweet taste <i>v/gf*</i>	
Wobbly Bottom goat's cheese – soft and delicious with a tangy aftertaste <i>v/gf*</i>	

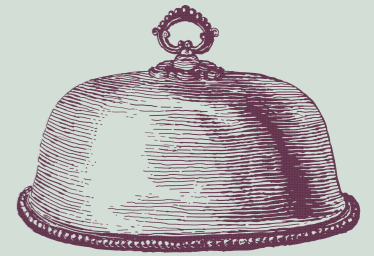
v vegetarian *v** vegetarian that may be prepared vegan *nuts* contains nuts *gf* gluten-free *gf** may be prepared without flour, bread, chips or biscuit – please ask for our allergen menu

2 COURSE AUTUMN SET MENU

Served daily from noon – 7pm

£14.50

3 courses £17.50



REWARDING SERVICE

A discretionary 12.5% gratuity will be added to your bill. 70% of your tip goes to waiting staff, with the remaining 30% shared among team members who contribute to your dining experience.

ORGANIC BEEF

Certified by the Soil Association, our organic mince and dry-aged sirloin steaks come from the award-winning Aberdeen Angus herd at Rhug Estate Organic Farm in Denbighshire, Wales.



MSC SUSTAINABLE FISH

Seafood with this mark comes from a fishery that has been independently certified to the Marine Stewardship Council's standard for a well-managed and sustainable fishery.
MSC-C-53712



WOODLAND-REARED PORK

This free-range British Saddleback pork, from a champion breed of pigs naturally reared in Sussex, has been supplied by our farmer, Will since 2007.



FREE-RANGE CHICKEN

Bred in Warwickshire, these fantastic British Label Anglais Red Cornish and White Rock chickens grow to full maturity, creating a more satisfying flavour.



ORGANIC LAMB

Our organic lamb is born, bred and reared on the lush grass at Rhug Estate Organic Farm in Denbighshire, Wales with the highest animal welfare standards.

