

LATE SPRING MENU

MAY ~ JUNE 2021

STARTERS

Hunter's linguine	£7.30
Wild rabbit, free-range pancetta, oyster mushrooms and garlic <i>(may contain shot)</i>	
South Coast devilled sprats	£6.95
lemon and fine herb mayonnaise	
Free-range pulled duck confit and puy lentil salad	£5.50
Roasted beetroot and Wobbly Bottom goat's cheese salad <i>v/n</i>	£5.95
Lovage pesto, hazelnuts and slow-braised red onion	
Spiced aubergine and chimichurri bruschetta <i>ve</i>	£7.15
West Coast fish soup <i>(also available as a main course)</i>	£6.50

Specials

South Coast mackerel and tomato salad	£6.95
basil and shallot vinaigrette	
Sussex woodland-reared pork rilette	£6.25
cornichons and toast	

100 BEST PLACES TO EAT

The Times

Private Dining and Event Catering

Whether you're entertaining at home, in the great outdoors, or would like to use one of our stylish restaurant private dining areas for a special occasion, we can help with all your catering needs. Contact Matt Mager: matt@lussmanns.com



LUSSMANN'S

SUSTAINABLE FISH & GRILL

MAINS

North African spiced MSC cod cheeks	£14.95
coriander, harissa and chickpeas	
Steak frites (6oz) grass-fed onglet, best cooked medium-rare	£14.95
- Add chimichurri sauce or red wine jus (£1.50)	
Free-range Label Anglais chicken schnitzel	£16.95
Caper, chilli and shallot linguine or garden salad	
MSC whole plaice	£17.50
brown shrimp, paprika, caper butter and pommes frites	
Oven-baked paella	£13.50
chargrilled vegetables and Barnet halloumi <i>v</i>	
MSC smoked haddock	£16.50
Shallot and parsley potato cake, free-range egg and wholegrain mustard sauce	
Slow-braised, outdoor-reared ox cheek	£17.20
Mash, crispy shallots and oyster mushrooms	
Free-range confit of duck	£14.95
sticky red cabbage	
MSC house fishcake	£13.90
baby spinach, caper and parsley butter sauce	

Friday Fish & Chips

Line-caught MSC haddock, house chips and mushy peas <i>(Fridays only)</i>	£14.95
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Specials

Free-range spiced lamb shoulder and date ragout	£13.95
Apricot and herb couscous	
Grilled artichoke and lovage salad	£13.50
harissa crostini and summer leaves <i>ve/n</i>	
MSC hake	£16.50
anchovy, chilli and rosemary cream, parmentier potatoes	

PUDDINGS

Norfolk rhubarb, hazelnut and rosemary crumble <i>v/n</i>	£5.95
Country cream ice cream	
Single origin dark chocolate mousse <i>v</i>	£6.10
Orange and almond pudding crème fraîche <i>v/n</i>	£6.10
Poached pear pear purée and creamy oat fraîche <i>ve</i>	£5.80
Lemon posset Bastoncini crumb <i>v/n</i>	£6.50
British and Irish farmhouse cheeses <i>n</i>	each £2.70
Nordic crispbread, tomato and chilli jam	
- Choose from: blue, cheddar, goat, soft or something different	

Specials

Crème caramel <i>v</i>	£5.95
Caramelised Bramley apple cheesecake <i>v</i>	£6.20

SIDES

Garden salad <i>ve</i> / Seasonal market vegetables <i>ve</i>	£3.95
Creamed spinach <i>v</i> / Apricot and herb couscous <i>ve</i>	£4.95
House chips / Pommes frites / Onion rings	£3.50

Food Allergies and Intolerances

We take allergies very seriously so please let us know if you have any. 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. (May 2021)



DAILY SET MENU 12-7PM

2 COURSES £15.50, 3 COURSES £18.50

STARTERS

South Coast devilled sprats	lemon and fine herb mayonnaise
Free-range pulled duck confit and puy lentil salad	
Spiced aubergine and chimichurri bruschetta <i>ve</i>	
West Coast fish soup <i>(also available as a main course)</i>	

MAINS

Free-range spiced lamb shoulder and date ragout	apricot and herb couscous
Grilled artichoke and lovage salad	harissa crostini and summer leaves <i>ve/n</i>
North African spiced MSC cod cheeks	coriander, harissa and chickpeas
MSC house fishcake	baby spinach, caper and parsley butter sauce
Oven-baked paella	chargrilled vegetables and Barnet halloumi <i>v</i>
Steak frites (6oz, £2 supplement)	Grass-fed and outdoor-reared onglet, best cooked medium-rare
- Add chimichurri sauce or red wine jus (£1.50)	

PUDDINGS

Norfolk rhubarb, hazelnut and rosemary crumble	country cream ice cream <i>v/n</i>
Single origin dark chocolate mousse <i>v</i>	
Poached pear	pear purée and creamy oat fraîche <i>ve</i>
Caramelised Bramley apple cheesecake <i>v</i>	
Orange and almond pudding	crème fraîche <i>v/n</i>

Cathedral walk
ST. ALBANS

On the green in
HARPENDEN

Off Market Place
HITCHIN

Merchant's House
HERTFORD

Lussmanns is founded on the fundamental belief that it is possible to be ethical and profitable.
Find out more: www.lussmanns.com/sustainability



v vegetarian, *ve* vegan, *n* nuts | A junior menu is available for younger diners - please ask
A discretionary 12.5% gratuity will be added to your bill - 100% of all gratuities go to our staff