

LUSSMANN'S

SUSTAINABLE KITCHEN

AUTUMN MENU

LATE SEPTEMBER - LATE NOVEMBER 2022

STARTERS

Chestnut mushroom soup garlic • thyme <i>vegan</i>	6.50
Piedmontese roasted pepper & capers Monmouthshire free-range coppa • anchovy	7.50
MSC Manx kipper pâté toasted sourdough	6.90
Free-range chicken terrine plum chutney • sourdough	7.30
Scallops of king oyster mushroom Garlic • peperonata • capers <i>vegan</i>	7.95
Black treacle & fennel cured organic salmon	9.10
Thyme-roasted beetroot Cotswold Windrush goat's cheese • lovage pesto • pumpkin seeds <i>v</i>	6.90
South Coast devilled sprats lemon & herb mayonnaise	8.10
Hunter's linguine (<i>may contain shot or bones</i>) Wild rabbit • Monmouthshire pancetta • oyster mushrooms	8.95

Eating Sustainably

We believe that eating out can have a restorative impact on the planet. Since 2002, we have pioneered sustainable dining – championing local sourcing, promoting organic, high-welfare farming and serving MSC-certified fish. Our restaurants run on green energy, we recycle 100% of all waste and support a wide range of charities. By eating at Lussmann's you are helping us to achieve our next goal of becoming certified carbon neutral, thank you.

To learn more please visit us at lussmanns.com/sustainability

MAINS

Chalk Stream rainbow trout New potatoes • salsa verde • lemon	18.50
Macaroni cheese with cavolo nero Vintage reserve Cheddar <i>v</i>	15.95
Maple cured ribeye of bacon Blythburgh outdoor reared Bubble & squeak potato cake • free-range poached egg	21.00
Whole Cornish sole Café de Paris butter • seasonal vegetables	20.95
Sussex woodland reared pork belly Salsa verde mash • kohlrabi remoulade	17.50
MSC fishcake spinach • capers • butter sauce (<i>add free-range poached egg £1.50</i>)	16.00
Shepherd's pie Organic mutton (Hammonds End farm, Harpenden) • rosemary	16.50
Cauliflower fritters Romesco sauce • crispy kale <i>vegan/nuts</i>	15.95
MSC cod loin Norfolk brown shrimps • creamed spinach	22.50
North African spiced chickpea & tomato hotpot Seasonal vegetables <i>vegan</i>	15.95
Steak frites (150g onglet) best cooked medium-rare Outdoor reared • native breed • grass fed (<i>add Café de Paris butter or red wine jus £1.95</i>)	16.50
Free-range Cotswold White chicken schnitzel Chilli and caper linguine or garden & herb salad	18.20
Fish & Chips (<i>Fridays only</i>) MSC haddock • skin-on chips • mushy peas	16.95

PUDDINGS

Lemon posset & ginger crumb <i>v</i>	6.95
Bramley apple crumble Hazelnuts • rosemary • Barnet ice cream <i>v/nuts</i>	6.20
Poached pear with viola flowers Vegan chocolate ice cream • tart berries <i>vegan</i>	7.40
Sweet & bitter orange brûlée Organic cream • Cointreau • Maldon salt <i>v</i>	6.50
Single origin dark chocolate mousse 70% dark chocolate • nut brittle <i>v/nuts</i>	6.90
Navel orange and almond pudding crème fraîche <i>v/nuts</i>	7.30
Black cherry cheesecake <i>v</i>	6.60
House cheese plate Selection of British & Irish farmhouse cheese • Nordic crispbread	10.50

SIDES

Cavolo nero with garlic and lemon <i>vegan</i>	4.10
Leeks with sage and apple <i>vegan</i>	4.10
Mac & cheese <i>v</i>	4.95
Creamed spinach & capers <i>v</i>	4.95
Mixed market vegetables <i>vegan</i>	4.10
Pommes frites <i>v</i> / Skin-on chips <i>v</i>	4.10
Salsa verde mash	4.10

(*v*) vegetarian, (*vegan*) 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.

100
BEST
PLACES TO EAT
THE TIMES 2018

DAILY SET MENU 12:00–6:30PM

2 COURSES £18.50 3 COURSES £21.50

STARTERS

Free-range chicken terrine plum chutney • sourdough
Chestnut mushroom soup garlic • thyme <i>vegan</i>
MSC Manx kipper pâté toasted sourdough
Thyme-roasted beetroot Cotswold Windrush goat's cheese • lovage pesto • pumpkin seeds <i>v</i>

MAINS

Sussex woodland reared pork belly salsa verde mash • kohlrabi remoulade
Macaroni cheese with cavolo nero vintage reserve Cheddar <i>v</i>
Whole Cornish sole (<i>£2 supplement</i>) Café de Paris butter • seasonal vegetables
Cauliflower fritters Romesco sauce • crispy kale <i>vegan/nuts</i>
MSC fishcake spinach • capers • butter sauce (<i>add free-range poached egg £1.50</i>)
Steak frites (150g onglet) best cooked medium-rare Outdoor reared • native breed • grass fed (<i>add Café de Paris butter or red wine jus £1.95</i>)

PUDDINGS

Bramley apple crumble hazelnuts • rosemary • Barnet ice cream <i>v/nuts</i>
Single origin dark chocolate mousse 70% dark chocolate • nut brittle <i>v/nuts</i>
Black cherry cheesecake <i>v</i>
Poached pear with viola flowers Vegan chocolate ice cream • tart berries <i>vegan</i>



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. (Sept 2022)

Our restaurants

Merchant's House
HERTFORD

Cathedral Walk
ST. ALBANS

On The Green
HARPENDEN

Off Market Place
HITCHIN

The Old Five Bells
BERKHAMSTED



ENJOY CHRISTMAS WITH US

Should you wish to dine in private, our hideaway dining rooms are perfect. Please email reservations@lussmanns.com for more information and see our website for our Christmas menu.

LUSSMANN'S

SUSTAINABLE KITCHEN

DRINKS LIST

LATE SEPTEMBER - LATE NOVEMBER 2022

APÉRITIFS

Old Fashioned	Bourbon • Aged bitters
Apple Martini	Chapel Down vodka • Apple • Vanilla • Caramel
Campari spritz	Prosecco • Campari • Soda
Chambord Royale	Prosecco • Chambord (125ml)
G&T Chapel Down	Gin • Grapefruit tonic • Fruit garnish
Negroni	Chapel Down Gin • Campari • Vermouth
Passionfruit Martini	Vodka • Passionfruit • Orange • Lime

BEER & CIDER

Zealous Pilsner	Potten End, Hertfordshire (can) 440ml, 4.4% abv
Native Helles Lager	Potten End, Hertfordshire (can) 440ml, 4.8% abv
Three Brewers Classic Ale	St Albans, Hertfordshire 500ml, 4% abv
Drop Bar Pale Ale	Tring, Hertfordshire 500ml, 4% abv
Sumo American Pale Ale	Hertfordshire 440ml, 4.7% abv
Curious Cider	Kent 330ml, 5.2% abv
Peroni Gluten-Free Premium Pils	330ml, 5.1% abv

NON-ALCOHOLIC

Botivo spritz	Botanicals • Raw honey • Apple cider vinegar • Luscombe soda
Wilfred's spritz	Rosemary & bitter orange apéritif • Tonic water • Orange garnish
Softpassion Martini	Passionfruit • Orange • Lime
Noughty organic sparkling wine	125ml
Seedlip Spice 94 and tonic	
Bitburger Drive Lager	330ml, 0.05% abv
Pine Trail Pale Ale	Suffolk 330ml, 0.5% abv
Luscombe	Devon
	Rhubarb Crush / St Clements / Ginger Beer / Elderflower Bubbly

ROSÉ

8.90	Jardins de Gascogne Rosé	Gascony, France	6.20	16.30	22.60
9.20		Fresh • Raspberry • Pale Cherry <i>Sustainable conversion/vegan</i>			
8.75	Pinot Grigio 'Ramato', Il Barco	Veneto, Italy	7.25	18.90	26.10
8.25		Moreish • Summer Fruits • Delicate <i>vegan</i>			
8.75	Source Gabriel Rosé	Provence, FR	10.05	26.40	36.10
8.50		Raspberry • Blossoms • Fresh <i>vegan</i>			

WHITE

9.20	Corney & Barrow Blanc	Gascony, FR	6.00	15.70	21.55
4.95		Aromatic • Floral • Fruity <i>vegan</i>			
5.05	Sauvignon Blanc	Whale Point, Western Cape, SA	6.05	15.80	21.70
5.50		Refreshing • Grassy • Gooseberry <i>Carbon minus bottling/vegan</i>			
6.20	Pinot Grigio Sanziano	SW Romania	6.25	16.40	22.55
5.10		Zesty • Citrus • Melon <i>vegan</i>			
4.95	Chenin Blanc	Backsberg, Paarl, SA	6.80	17.85	24.50
4.95		Apple • Tropical • Zesty <i>Carbon Neutral</i>			
4.95	Muscadet Sur Lie	Dom Herbauges, Loire, FR	8.15	21.40	29.35
6.10		Mineral • Melon • Citrus <i>Sustainable producer/vegan</i>			
6.10	The Southerly Chardonnay	SE Australia	8.80	23.05	31.60
6.10		Grapefruit • White peach • Lemongrass <i>vegan</i>			
7.10	Sauvignon Blanc	Wairau River, Marlborough, NZ	9.50	24.85	34.10
5.50		Vibrant • Gooseberry • Passionfruit <i>Sustainable producer</i>			
5.95	Pecorino, Civitas, Orsogna	Abruzzo, IT			38.00
3.80		Dry • Aromatic • Lemony <i>Organic & biodynamic/vegan</i>			
4.95	Albarino Pazo La Maza Rias Bazias, SP		10.90	28.50	39.10
3.95		Appetizing • Fragrant • Citrus <i>Organic/vegan</i>			
3.95	Gavi Di Gavi	Bosio, Piedmont, IT	11.85	31.15	42.60
		Classic • Stone Fruit • Elegant <i>vegan</i>			

SPARKLING

	Bollinger Special Cuvée	Champagne, FR		125ml	750ml	80.00
		Brioche • Biscuity • Vanilla <i>Sustainable producer</i>				
	Prosecco Brut	Le Monde, Friuli, IT		7.05	34.00	
		Apple • Pear • Refreshing <i>Sustainable producer/vegan</i>				
	Classic Cuvée Bluebell	Sussex (Vintage)		9.90	59.00	
		Sherbet • Lemony • Mouthwatering <i>vegan</i>				

RED

	Corney & Barrow Rouge	Gascony, FR	6.00	15.70	21.55
		Fruity • Supple • Spicy <i>vegan</i>			
	Merlot Panul	Valle Central, CHL	6.40	16.80	23.10
		Juicy • Ripe • Pure <i>vegan</i>			
	Malbec Chamuyo	Mendoza, ARG	7.60	20.10	27.60
		Silky • Fruity • Rich <i>vegan</i>			
	Montepulciano Riserva	Tor Del Colle Abruzzo, IT	7.70	20.30	28.10
		Morello Cherry • Chocolate • Generous <i>vegan</i>			
	Tempranillo Monastrell	Neleman, Valencia, SP	8.45	22.20	30.45
		Plum • Scented Spice • Jammy <i>Organic & carbon neutral/vegan</i>			
	Pinotage 'Tread Lightly', Paarl, SA		8.60	22.65	31.10
		Blackberry • Ripe Damson • Earthy <i>Carbon neutral/vegan</i>			
	Fleurie Lathuiliere-Gravallon	Beaujolais, FR	9.35	24.50	33.60
		Perfumed • Fruity • Elegant <i>vegan</i>			
	Cabernet Franc	Le Monde, Friuli, IT			35.00
		Mulberry • Peppery Spice • Soft Tannins <i>Sustainable producer/vegan</i>			
	Reserve Malbec	Sophenia, Mendoza, ARG	10.40	27.20	37.40
		Concentrated • Cassis • Smooth <i>Sustainable producer/vegan</i>			
	Pinot Noir	Eradus, Marlborough, NZ			45.00
		Power • Intense • Classic <i>Sustainable producer/v</i>			

Carafes are 500ml. All wines are available as 125ml measures if preferred.



OUR ETHOS

Lussmanns is founded on the fundamental belief that it's possible to be ethical and profitable.

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 to support ethical, British suppliers.

Rewarding Service

A discretionary 12.5% service charge will be added to your bill. 50% of your tip goes to waiting staff, with the remaining 50% shared among team members who contribute to your dining experience.

100% Recycling

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

Community support

Every year, we assist a wide range of charities and local community events. Since 2017, we have donated almost £40,000 to good causes and supported The Trussell Trust during lockdown.



Free-range Woodland British Saddleback Pork from a champion breed of pigs naturally reared in Sussex, has been supplied to us since 2007.



Grass fed British Beef & organic mince. Our mince is certified by the Soil Association, and our steaks are grass fed and selected from native breeds within the British Isles.



MSC Sustainable Fish 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



Free-Range Chicken. Our slow grown Cotswold White breed are bred and reared in Worcestershire. These chickens grow to full maturity creating a more satisfying flavour.



Organic Mutton born, bred and reared in Harpenden at Hammonds End Farm. Converting to organic farming in the 90s, this farm embraces biodiversity with a strong emphasis on animal welfare and improving the quality of our soil.

Visit lussmanns.com to find out more about what makes Lussmanns sustainable.