

THE FIVE BELLS

BY LUSSMANN'S

WINTER SET MENU

Available 12:00–6:30pm ♦ 2 courses £18.95 ♦ 3 courses £23.95

♦ These items are available as part of our daily set menu

SMALL PLATES

Chicory & walnut salad <i>v/nuts</i> ♦ Devon Blue • poached pear • Dijon dressing	7.20	Woodland-reared Sussex ham hock terrine Plum chutney • toasted sourdough	7.90
Linguine Fiorentina <i>ve/nuts</i> Nduja (<i>ve</i>) • sun-blushed tomatoes • spinach • walnuts	7.10	Lincolnshire carrot & curry soup <i>ve</i> ♦	6.95
MSC prawn cocktail	8.60	MSC Manx kipper pâté toasted sourdough ♦	7.80
Hunter's linguine (<i>may contain shot or bones</i>) Wild rabbit • Sussex Weald pancetta • oyster mushrooms	8.90	Onglet steak bruschetta ♦ Oyster mushrooms • peppers • onions <i>Outdoor reared • native breed • grass fed</i>	5.90

LARGE PLATES

MSC smoked haddock & prawn fish pie Creamed mash • leeks • herbs	16.80	Slow-roasted West Country shoulder of lamb <i>on the bone</i> Creamed mash • red wine jus	24.00
Free-range duck leg confit Sticky red cabbage • organic mutton croquette	22.00	North African spiced lamb style mince flatbread <i>ve</i> ♦	16.50
MSC cod cheeks ♦ Chickpeas • roasted peppers • harissa	19.50	Cottage cheese (<i>ve</i>) • sweet & sour onions • garden herbs	
Cauliflower fritters ♦ Romesco sauce • crispy cavolo nero <i>ve/nuts</i>	16.00	MSC hake Parmentier potatoes • rosemary • chilli	23.00
MSC fishcake spinach • capers • butter sauce ♦ (<i>add free-range poached egg £1.50</i>)	16.50	Rhug organic beef burger & frites Vintage Barber's cheddar • harissa	16.80
Label Anglais free-range chicken schnitzel Chilli & caper linguine <i>or</i> garden salad	19.50	Halibut Norfolk brown shrimps • creamed spinach	28.00
MSC breaded haddock Frites • mushy peas • tartare sauce	16.80	Steak frites (<i>150g onglet</i>) ♦ <i>£2 supplement if part of set menu</i> <i>Outdoor reared • native breed • grass fed</i>	17.50

SIDES

Cavolo nero chilli & lemon <i>ve</i>	4.50	Garden salad <i>ve</i>	5.00
Sprout tops & garlic <i>ve</i>	4.50	Salsa verde mash	4.50
Sticky red cabbage <i>ve</i>	4.50	Frites <i>v</i>	4.50
Seasonal market vegetables <i>ve</i>	4.50	Creamed mash <i>v</i>	4.50



Food Allergies and Intolerances (Jan 2024)

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.

(*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.

Eating Sustainably

Lussmanns has pioneered sustainable dining since 2002. To learn more about our ethos and practices, please visit us at lussmanns.com or scan the QR code.



Andrei

Andrei Lussmann



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APÉRITIFS

Olives *ve* 2.95 / Padron peppers *ve* 2.95 / Organic mutton croquette 2.95 / Local halloumi sticks *v* 4.50

Raspberry daiquiri Rum • raspberry • lime <i>ve</i>	10.20	G&T Lussmanns Garden Gin • Indian tonic • Fruit garnish	9.80
Chambord Royale Cava (125ml) • Chambord	9.20	Negroni Lussmanns Garden Gin • Campari • Vermouth	9.20
Campari / Aperol spritz Cava • Campari/Aperol • Soda	9.70	Passionfruit Martini Vodka • Passionfruit • Orange • Lime	10.20

MAD SQUIRREL CRAFT BEER

Pint / Half

Lussmanns Pilsner Lager (Draught) 4.4% <i>abv</i>	5.70 / 2.90
\$umo, American Pale Ale (Draught) 4.7% <i>abv</i>	6.40 / 3.20
Hopfest, Gluten-Free Pale (Draught) 3.8% <i>abv</i>	5.90 / 3.00
Shamrock, Nitro Irish Dry Stout (Draught) 4.5% <i>abv</i>	6.40 / 3.20

For additional beers and ciders please ask

NON-ALCOHOLIC

Wilfred's spritz	7.10
Rosemary & bitter orange apéritif • Tonic water • Orange garnish	
Softpassion Martini Passionfruit • Orange • Lime	7.95
Ginger mule Bitter orange • Ginger beer • Botanicals	7.95
Botivo spritz	7.05
Botanicals • Raw honey • Apple cider vinegar • Luscombe soda	
Noughty organic sparkling wine 125ml <i>ve</i>	6.20
Seedlip Spice 94 and tonic	6.50
Bitburger Drive Lager 330ml, 0.05% <i>abv</i>	4.60
Pine Trail Pale Ale Suffolk 330ml, 0.5% <i>abv</i>	5.10
Luscombe Devon	from 4.30
Range of organic long drinks, please ask	

WHITE

Corney & Barrow Blanc Gascony, FR	6.80	175ml	Carafe	750ml	25.10
Aromatic • Floral • Fruity <i>ve</i>					
Sauvignon Blanc Renosterbos	6.95	18.50	25.70		
Org de Rac, Swartland SA					
Refreshing • Grassy • Gooseberry <i>Carbon negative bottling/ve</i>					
Pinot Grigio Sanziano SW Romania	7.10	18.85	26.20		
Zesty • Citrus • Melon <i>ve</i>					
Chenin Blanc Boatman's Drift	7.50	20.00	27.80		
Overburg, Western Cape SA					
Crisp • Fresh • Tropical <i>Sustainably shipped/Carbon negative bottling/ve</i>					
Muscadet La Pêcherie Pays Nantais, Loire FR	8.95	23.80	33.10		
Unoaked • Dry • Zesty <i>Sustainable production/ve</i>					
Mucchetto Fiano IGT Puglia IT	9.30	24.75	34.40		
Floral • Nutty • Complex <i>ve</i>					
Chardonnay 'Bon Vallon'	9.85	26.20	36.40		
De Wetshof, Robertson SA					
Unwooded • Dry lemony • Burgundy style <i>Sustainable producer</i>					
Sauvignon Blanc Wairau River, Marlborough, NZ	10.60	28.20	39.20		
Vibrant • Gooseberry • Passionfruit <i>Sustainable producer</i>					
Albarino Pazo La Maza Rias Baixas, SP			42.50		
Appetizing • Fragrant • Citrus <i>Organic/ve</i>					
Gavi Di Gavi Bosio, Piedmont, IT			45.50		
Classic • Stone fruit • Elegant <i>Sustainable producer/ve</i>					

SPARKLING

125ml 750ml

Bollinger Special Cuvée Champagne, FR		88.00
Brioche • Biscuity • Vanilla <i>Sustainable producer</i>		
Cava Brut 'Masia Salat' Josep Masachs Cava, SP	7.50	36.70
Unoaked • Dry • Creamy citrus <i>Organic/ve</i>		
Chapel Down Reserve Brut 2019 Kent, ENG	13.50	69.95
Lemon sherbet • Peach • Mouthwatering		
Rosé Reserve Brut 2020 Kent, ENG		75.00
Rose petal pink • Scented raspberry • Sublime		

ROSÉ

175ml Carafe 750ml

Piquepoul Rosé Vignobles Foncaillieu	8.70	24.05	33.40
Languedoc, FR			
Cherry blossom • Strawberries • Peaches <i>Sustainable producer/ve</i>			
Jardins de Gascogne Rosé Gascony, FR	6.95	18.65	25.90
Fresh • Raspberry • Pale cherry <i>Sustainable conversion/ve</i>			
Source Gabriel Rosé Provence, FR	10.90	29.00	40.40
Raspberry • Blossoms • Fresh <i>ve</i>			

RED

175ml Carafe 750ml

Winter House favourite

Barbera d'Asti Piedmont, IT	11.50	30.00	43.00
Blackberry • Liquorice • Cherry <i>Organic/ve</i>			
Corney & Barrow Rouge Gascony, FR	6.80	18.05	25.10
Fruity • Supple • Spicy <i>ve</i>			
Merlot Panul Valle Central, CHL	7.40	19.70	27.40
Juicy • Ripe • Pure <i>ve</i>			
Malbec Chamuyo Mendoza, ARG	8.80	23.30	32.40
Silky • Fruity • Rich <i>ve</i>			
Montepulciano Riserva Tor Del Colle Abruzzo, IT	8.85	23.40	32.50
Morello cherry • Chocolate • Generous <i>ve</i>			
3 Men in a Tub Red Blend Franschhoek, SA	8.90	24.50	33.90
Cabernet • Merlot • Mourvedre <i>Sustainable/ve</i>			
Garnacha Tempranillo Pinuaga Tinto	9.30	24.75	34.40
La Mancha SP			
Red cherry • Plums • Subtle tannins <i>Organic</i>			
Fleurie Lathuiliere-Gravallon Beaujolais, FR	10.20	27.90	39.20
Perfumed • Fruity • Elegant <i>ve</i>			
Cabernet Franc Le Monde, Friuli, IT			40.50
Mulberry • Peppery spice • Soft tannins <i>Sustainable producer/ve</i>			
Reserve Malbec Sopenia, Mendoza, ARG			42.40
Concentrated • Cassis • Smooth <i>Sustainable producer/ve</i>			
Pinot Noir Eradus, Marlborough, NZ			49.50
Power • Intense • Classic <i>Sustainable producer/v</i>			

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

Our restaurants

Merchant's House
HERTFORD

Cathedral Walk
ST. ALBANS

On The Green
HARPENDEN

Off Market Place
HITCHIN

Opening 2024
WOUBURN