

Relax in our new bar and enjoy great local beer, classic toasties, seasonal soups, bar snacks and much more.

SMALL PLATES

Thyme-roasted beetroot v ♦ Cornish Windrush goat's cheese • lovage pesto • pumpkin seeds	7.90	MSC Cornish butterflied sardines ♦ Suffolk new potatoes • spring onions • Colman's English mustard	8.10
Brixham potted crab Toasted sourdough	8.50	MSC prawn cocktail	8.60
Seasonal soup Please ask ve ♦	6.95	Woodland-reared Sussex ham hock terrine ♦ Plum chutney • toasted sourdough	8.60
Onglet steak bruschetta Peppers • onions • oyster mushrooms <i>Outdoor reared • native breed • grass fed</i>	7.95	Linguine Fiorentina <i>ve/nuts</i> Nduja (ve) • sun-blushed tomatoes • spinach • walnuts	7.80

PUB CLASSICS

Ask about our toasties, seasonal soups & snacks

Shepherd's pie ♦ Rhug Estate organic mutton • vintage farmhouse cheddar	17.20	Spiced lamb style moussaka v ♦ Aubergine • tomatoes • spices	16.95
MSC breaded cod cheeks burger Tartar • little gem	16.95	Steak frites (150g onglet) best cooked medium-rare ♦ <i>Outdoor reared • native breed • grass fed (add Café de Paris butter or red wine jus £1.50)</i>	17.50
MSC smoked haddock & prawn fish pie	17.50		

LARGE PLATES

Label Anglais free-range chicken schnitzel Chilli & caper linguine or garden salad	20.95	MSC fishcake ♦ Spinach • capers • butter sauce <i>(add free-range poached egg £1.50)</i>	17.95
Slow cooked featherblade of beef Mash • red-wine jus <i>Outdoor reared • native breed • grass fed</i>	21.50	Whole Cornish sole ♦ Café de Paris butter	22.50
MSC cod cheeks chickpeas • roasted peppers • harissa	20.50	Halibut Norfolk brown shrimps • creamed spinach	29.00
Label Anglais free-range chicken fricassée Bramley apple • tarragon • chestnut mushroom	18.70	King oyster mushroom souvlaki flatbread <i>ve</i> ♦ Za'atar • feta • tzatziki	16.95

OUR LOCAL'S SET MENU *Daily 12-6:30pm*

2 Courses £20.95 ♦ 3 Courses £23.95

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



Eating Sustainably

Lussmann's 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 Lussmann

Andrei Lussmann



Olives <i>ve</i> / Padron peppers <i>ve</i> / Organic mutton croquette	2.95
Local halloumi sticks v	4.50

(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.

APÉRITIFS

Raspberry daiquiri Rum • raspberry • lime <i>ve</i>	11.20	G&T Lussmanns Garden Gin • Indian tonic • Fruit garnish	10.80
Chambord Royale Prosecco (125ml) • Chambord	10.10	Negroni Lussmanns Garden Gin • Campari • Vermouth	10.20
Campari / Aperol spritz Prosecco • Campari/Aperol • Soda	10.70	Passionfruit Martini Vodka • Passionfruit • Orange • Lime	11.20

MAD SQUIREL CRAFT BEER

Lussmanns Pilsner Lager (Draught) 4.4% <i>abv</i>	Pint / Half	5.95 / 3.00
\$umo, American Pale Ale (Draught) 4.7% <i>abv</i>		6.70 / 3.35
Hopfest, Gluten-Free Pale (Draught) 3.8% <i>abv</i>		6.10 / 3.10
Shamrock, Nitro Irish Dry Stout (Draught) 4.5% <i>abv</i>		6.60 / 3.40

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 4.50

WHITE

Corney & Barrow Blanc Gascony, FR	175ml	Carafe	750ml	7.50	19.90	26.95
Aromatic • Floral • Fruity <i>ve</i>						
Sauvignon Blanc Renosterbos	7.60	20.30	28.20			
Org de Rac, Swartland SA						
Refreshing • Grassy • Gooseberry <i>Carbon negative bottling/ve</i>						
Pinot Grigio Sanziano SW Romania	7.80	20.75	28.80			
Zesty • Citrus • Melon <i>ve</i>						
Chenin Blanc Boatman's Drift	8.25	22.00	30.50			
Overburg, Western Cape SA						
Crisp • Fresh • Tropical <i>Sustainably shipped/Carbon negative bottling/ve</i>						
Muscadet La Pêcherie Pays Nantais, Loire FR	9.80	26.25	36.40			
Unoaked • Dry • Zesty <i>Sustainable production/ve</i>						
Mucchiello Fiano IGT Puglia IT	9.80	27.20	37.80			
Floral • Nutty • Complex <i>ve</i>						
Chardonnay 'Bon Vallon'	10.80	28.80	40.00			
De Wetshof, Robertson SA						
Unwooded • Dry lemony • Burgundy style <i>Sustainable producer</i>						
Vinho Verde 'Azal' AB Valley Minho, PORT	11.60	31.00	43.10			
Light • Crisp • Lemony <i>Sustainable/ve</i>						
Albarino Pazo La Maza Rias Baixas, SP				47.00		
Appetizing • Fragrant • Citrus <i>Organic/ve</i>						
Gavi Di Gavi Bosio, Piedmont, IT				49.00		
Classic • Stone fruit • Elegant <i>Sustainable producer/ve</i>						

SPARKLING

Bollinger Special Cuvée Champagne, FR	125ml	750ml	95.00
Brioche • Biscuity • Vanilla <i>Sustainable producer</i>			
Prosecco Spumante Azzillo , Veneto, IT	6.90	35.50	
Extra dry • Peach • Lively mousse <i>ve</i>			
Chapel Down Reserve Brut 2019 Kent, ENG	14.80	75.00	
Lemon sherbet • Peach • Mouthwatering			
Rosé Reserve Brut 2020 Kent, ENG			75.00
Rose petal pink • Scented raspberry • Sublime			

ROSE

Piquepoul Rosé Vignobles Foncailieu	175ml	Carafe	750ml	9.60	26.45	36.70
Languedoc, FR						
Cherry blossom • Strawberries • Peaches <i>Sustainable producer/ve</i>						
Jardins de Gascogne Rosé Gascony, FR	7.65	20.50	28.50			
Fresh • Raspberry • Pale cherry <i>Sustainable conversion/ve</i>						
Source Gabriel Rosé Provence, FR	12.00	32.00	45.00			
Raspberry • Blossoms • Fresh <i>ve</i>						

RED

Corney & Barrow Rouge Gascony, FR	175ml	Carafe	750ml	7.50	19.90	26.95
Fruity • Supple • Spicy <i>ve</i>						
Nero d'Avola Cipollina Rosso DOC, Sicily, IT	7.90	21.20	29.50			
Aromatic • Spicy • Plummy						
Syrah Intipalk Vinas Queirolo, PERU	9.60	25.60	35.60			
Supple • Savoury • Berries <i>ve</i>						
Montepulciano Riserva Tor Del Colle Abruzzo, IT	9.70	25.70	35.80			
Morello cherry • Chocolate • Generous <i>ve</i>						
Vega Tinto DFS Vinhos, Douro Valley, PORT	9.80	27.00	37.30			
Cherry • Rich • Full <i>Sustainable</i>						
Garnacha Tempranillo Pinuaga Tinto	10.25	27.20	37.80			
La Mancha, SP						
Red cherry • Plums • Subtle tannins <i>Organic</i>						
Fleurie Lathuiliere-Gravallon Beaujolais, FR	11.20	31.00	43.00			
Perfumed • Fruity • Elegant <i>ve</i>						
Primitivo Maiolice Tenuta Viglioni, Puglia, IT				45.00		
Smooth • Plum • Soft <i>Organic/Biodynamic</i>						
Reserve Malbec Sopenia, Mendoza, ARG				46.00		
Concentrated • Cassis • Smooth <i>Sustainable producer/ve</i>						
Pinot Noir Eradus, Marlborough, NZ				53.00		
Power • Intense • Classic <i>Sustainable producer/v</i>						

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



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.