

STARTERS

<b>Manx kipper croquette</b> <i>romesco nuts</i> ♦ 7.90	<b>Organic Oxford &amp; Sandy Black ham hock terrine</b> ♦ 8.10	<b>South Coast crab linguine</b> 9.50 <i>Chilli • capers • lemon</i>
<b>Suffolk carrot &amp; curry soup</b> <i>ve</i> ♦ 6.95	<i>Plum chutney • toasted sourdough</i>	<b>Boquerones with slow roasted tomatoes &amp; marjoram</b> 7.90
<b>Thyme-roasted beetroot</b> ♦ 7.50 <i>Somerset White Lake goat's cheese • lovage pesto • pumpkin seeds v</i>	<b>Onglet steak bruschetta</b> 8.10 <i>Peppers • onions • oyster mushrooms • Outdoor-reared • native breed • grass-fed</i>	<b>King oyster mushrooms</b> <i>ve</i> 8.50 <i>Peperonata • capers • garlic</i>

DAILY SET MENU

Dishes marked ♦ Available 12:00–6:30pm | 2 courses £20.95 • 3 courses £23.95

MAINS

<b>Shepherd's pie</b> ♦ 17.95 <i>Haye Farm organic mutton • vintage farmhouse cheddar</i>	
<b>Cullen Skink</b> 20.50 <i>MSC smoked haddock • potatoes • leeks</i>	
<b>North African spiced lamb style mince flatbread</b> <i>ve</i> ♦ 16.95 <i>Cottage cheese (ve) • sweet &amp; sour onions • garden herbs</i>	
<b>Organic cheeseburger</b> <i>mature cheddar • harissa • gherkin</i> 17.50 <i>— Add free-range Haye Farm streaky bacon £2.00</i> <i>Soil Association certified • outdoor-reared • native breeds</i>	
<b>Chalk Stream trout with romesco</b> <i>nuts</i> 21.50 <i>Suffolk new potatoes • peperonata • spinach</i>	
<b>Linguine alla norma</b> <i>aubergine • ricotta (ve) • pomodoro</i> <i>ve</i> ♦ 16.50	
<b>Whole Cornish sole</b> <i>lemon, caper &amp; shallot butter • herbs</i> ♦ 22.50	
<b>Harissa spiced cauliflower florets &amp; oyster mushrooms</b> <i>ve</i> 16.95 <i>Wild rocket pesto • hummus • extra virgin olive oil • flatbread</i>	
<b>Label Anglais free-range chicken schnitzel</b> 21.90 <i>Chilli &amp; caper linguine or wild rocket and aged Parmesan salad</i>	
<b>MSC fishcake</b> <i>spinach • capers • butter sauce</i> ♦ 17.95 <i>— Add free-range poached egg £1.50</i>	
<b>Halibut</b> <i>Norfolk brown shrimps • creamed spinach</i> 29.00	
<b>Onglet steak &amp; chips</b> (200g) ♦ (Set Menu - £2.50 supplement) 22.95 <i>Café de Paris butter • Outdoor-reared • native breed • grass fed</i>	

PUDDINGS

<b>Bramley apple cheesecake</b> <i>v</i> 7.30	
<b>Plum crumble</b> ♦ 7.60 <i>Hazelnuts • rosemary • country cream ice cream v/nuts</i>	
<b>Seville orange &amp; almond pudding</b> <i>crème fraîche v/nuts</i> 7.50	
<b>St Clements posset</b> <i>ginger crumb</i> <i>v</i> ♦ 7.95	
<b>Sweet &amp; bitter orange brûlée</b> <i>Cointreau • Maldon salt</i> <i>v</i> 8.10	
<b>Pineapple carpaccio</b> <i>toasted coconut • lemongrass • ginger</i> <i>ve</i> ♦ 7.50	
<b>Single origin dark chocolate mousse</b> <i>v/nuts</i> ♦ 8.10 <i>70% dark chocolate • nut brittle</i>	
<b>British Isles cheese plate</b> <i>Nordic crispbread • chutney</i> 13.20 <i>(Please let us know when ordering your main course so that we may remove the cheese selection from the fridge)</i>	

Seasonal Specials

Please ask one of our team for more details

SIDES

<b>Kentish kale &amp; chilli</b> <i>ve</i> 4.95	
<b>Salsa verde mash</b> 5.50	
<b>Seasonal market vegetables</b> <i>ve</i> 4.95	
<b>Wild rocket &amp; aged parmesan</b> 4.95	
<b>Garden salad</b> <i>ve</i> 4.95	
<b>Chips</b> <i>v</i> 4.95	

FISH & CHIPS FRIDAY

MSC haddock chips • mushy peas • tartare sauce 17.95

(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.



Food Allergies and Intolerances

For an up-to-date, interactive allergens menu scan the QR code with your smartphone camera or visit [mnu.mx/Lussmanns](http://mnu.mx/Lussmanns). We cannot guarantee that any item on the menu is completely allergen-free due to cross-contamination. (Sept 2024)



Organic beef & mutton



Free-Range chicken



Woodland-reared pork



Sustainable MSC fish

RESTAURANTS

<i>Merchant's House</i> HERTFORD	<i>Cathedral Walk</i> ST. ALBANS	<i>Off Market Place</i> HITCHIN
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RESTAURANTS WITH GARDENS

<i>On The Green</i> HARPENDEN	<i>The Five Bells</i> BERKHAMSTED	<i>On The Hill</i> HIGHGATE	<i>Opening 2024</i> WOBURN
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## PRIVATE DINING

Did you know that all five of our Hertfordshire restaurants has a private dining area, perfect for family celebrations or entertaining clients? We're always delighted to create a tailor-made event to suit your preferences and your pocket.

Contact our team by emailing [reservations@lussmanns.com](mailto:reservations@lussmanns.com) to discuss your plans.

## OUR ETHOS

Lussmann's is founded on the fundamental belief that it's possible to be ethical and profitable. As we continue to grow, our commitment to serving food made with exceptional ingredients, grown or produced with care and respect, becomes even more important and remains absolutely steadfast.

Enjoy every bite confident your meal is doing good as well as tasting great.

### 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. 100% of your tip is 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 £50,000 to good causes and supported The Trussell Trust during lockdown.

## FANTASTIC FISH – NO CATCH

Sardines or sole, mussels or mackerel - we love all seafood. Turn the menu over and you'll find nine fabulous fish dishes. We're equally passionate about ensuring our children and grandchildren get to enjoy the fruits of the ocean too. That's why we take huge care to source and serve you the most responsible option, considering season, catch method and location.

We couldn't do this without our long-time, trusted supplier Stickleback, who also helped us become the first small restaurant group to be certified by the Marine Stewardship Council in 2014.

It means Lussmann's is the place to enjoy guilt-free fish.



Visit [lussmanns.com](http://lussmanns.com) to find out more, and sign up to our newsletter to hear more about our sustainability ethos, new restaurant openings as well as competitions and offers.

