

JOIN US ON SUNDAYS FOR A ROAST

Ask our team for more info
or visit lussmanns.com

EARLY AUTUMN MENU

THE FIVE BELLS

BY LUSSMANN'S



SHARING PLATTERS

MEZZE BOARD 18.50

Olives, halloumi & chutney, padron peppers,
hummus, sourdough, wild rocket pesto,
sundried tomatoes

CHARCUTERIE BOARD 13.50

Coppa ham, Fiocco, soppressata,
gherkins, sourdough

ALPINE BOARD 16.50

Camembert, coppa ham, silverskin
onion, gherkins, sourdough

STARTERS

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

DAILY SET MENU

Dishes marked ♦

Available 12:00–6:30pm

2 courses £20.95 • 3 courses £23.95

MAINS

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

(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.

PUDDINGS

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

Seasonal Specials

Please ask one of our team for more details

SIDES

Kentish kale & chilli ve 4.95	
Salsa verde mash 5.50	
Seasonal market vegetables ve 4.95	
Wild rocket & aged parmesan 4.95	
Garden salad ve 4.95	
Chips v 4.95	



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. We cannot guarantee that any item on the menu is completely allergen-free due to cross-contamination. (Sept 2024)

RESTAURANTS

Merchant's House Cathedral Walk Off Market Place
HERTFORD ST. ALBANS HITCHIN

RESTAURANTS WITH GARDENS

On The Green The Five Bells On The Hill Opening 2024
HARPENDEN BERKHAMSTED HIGHGATE WOBURN

100
BEST
PLACES TO EAT
THE TIMES



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 to discuss your plans.

OUR ETHOS

Lussmanns 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 Lussmanns is the place to enjoy guilt-free fish.



Visit 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.