

JOIN US ON SUNDAYS FOR A ROAST

Ask our team for more info
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LATE 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

Chestnut mushroom soup <i>ve</i> ♦ 6.95	Manx kipper croquette <i>rosmesco nuts</i> ♦ 7.90	Organic Oxford & Sandy Black ham hock terrine 8.10
South Coast mackerel & potato salad 8.50 Colmans English mustard & crème fraîche	Chalk Stream smoked trout 9.10 Pickled radish & shallots	Plum chutney • toasted sourdough
Linguine Fiorentina <i>ve/nuts</i> 7.60 Nduja (<i>ve</i>) • sun-blushed tomatoes • spinach • walnuts	Onglet steak bruschetta ♦ 8.10 Peppers • onions • oyster mushrooms <i>Outdoor-reared • native breed • grass-fed</i>	Thyme-roasted beetroot <i>v</i> ♦ 7.50 Somerset White Lake goat's cheese lovage pesto • pumpkin seeds

DAILY SET MENU

Dishes marked ♦
Available 12–6pm
2 courses £20.95 • 3 courses £23.95

MAINS

Chalk Stream trout salsa verde mash • crispy fried capers 22.40	
Celeriac steak & mash <i>v</i> ♦ 16.95 Peppercorn butter • crispy shallots • oyster mushrooms	
Shepherd's pie ♦ 17.95 Haye Farm organic mutton • vintage farmhouse cheddar	
Cullen Skink 20.50 MSC smoked haddock • potatoes • leeks	
Organic cheeseburger mature cheddar • harissa • gherkin 17.70 — Add free-range Haye Farm streaky bacon £2.00 <i>Soil Association certified • outdoor-reared • native breeds</i>	
MSC haddock chips • mushy peas • tartare sauce 17.95	
Linguine alla norma aubergine • ricotta (<i>ve</i>) • pomodoro <i>ve</i> 16.50	
Whole Cornish sole lemon, caper & shallot butter • herbs ♦ 22.50	
North African spiced lamb style mince flatbread <i>ve</i> ♦ 16.95 Cottage cheese (<i>ve</i>) • sweet & sour onions • garden herbs	
Label Anglais free-range chicken schnitzel 22.00 Chilli & caper linguine or wild rocket & aged Parmesan salad	
MSC fishcake spinach • capers • butter sauce ♦ 17.95 — Add free-range poached egg £1.50	
Halibut Norfolk brown shrimps • creamed spinach 30.00	
Onglet steak & chips (200g) ♦ (Set Menu - £2.50 supplement) 22.95 Café de Paris butter <i>Outdoor-reared • native breed • grass fed</i>	

PUDDINGS

Sticky date & ginger pudding <i>v</i> ♦ 7.50 Toffee sauce • Barnet ice cream	
Plum crumble <i>v/nuts</i> ♦ 7.60 Hazelnuts • rosemary • Barnet ice cream	
Bramley apple cheesecake <i>v</i> 7.30	
St Clements posset ginger crumb <i>v</i> 7.95	
Sweet & bitter orange brûlée Cointreau • Maldon salt <i>v</i> 8.10	
Pineapple carpaccio toasted coconut • lemongrass • ginger <i>ve</i> ♦ 7.50	
Single origin dark chocolate mousse <i>v/nuts</i> ♦ 8.10 70% dark chocolate • nut brittle	
British Isles cheese plate ♦ (Set Menu - £5.00 supplement) 13.20 Nordic crispbread • chutney (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 <i>ve</i> 4.95	
Salsa verde mash 5.50	
Seasonal market vegetables <i>ve</i> 4.95	
Wild rocket & aged parmesan 4.95	
Garden salad <i>ve</i> 4.95	
Chips <i>v</i> 4.95	

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