

MID WINTER MENU

Our menus change every six weeks, and are a celebration of the finest ingredients grown, reared, caught or produced here in the UK.

LUSSMANN'S

SUSTAINABLE KITCHEN



SHARING BOARDS

ALPINE 16.50

Camembert, Haye Farm Coppa ham, silverskin onion, cornichons, sourdough

CHARCUTERIE 13.50

Haye Farm Coppa ham, Fiocco, soppressata, cornichons, sourdough

MEZZE 17.50 *v/nuts*

Olives, halloumi & chutney, padron peppers, romesco, flatbread, sundried tomatoes

VEGAN 17.50 *ve/nuts*

Olives, vegan spiced cumin 'lamb', plum chutney, padron peppers, romesco, flatbread, sundried tomatoes

STARTERS

Spiced red lentil soup <i>ve</i> ♦ 6.95 Coriander • chilli oil	Devon organic mutton bombas 7.95 Croquette of organic mutton • aioli • bravas sauce	Chalk Stream smoked trout 9.10 Pickled radish • shallots
MSC North African spiced cod cheeks 8.50 Harissa • chickpeas • roast onion	Manx kipper croquette romesco <i>nuts</i> ♦ 7.90	Linguine Fiorentina <i>ve/nuts</i> 7.60 Nduja (<i>ve</i>) • sun-blushed tomatoes • spinach • walnuts (<i>Available as a main course</i>)
Chicory & poached pear salad <i>v/nuts</i> ♦ 7.50 Devon blue • Dijon dressing • walnuts	Woodland-reared Blythburgh ham hock terrine ♦ 8.10 Plum chutney • toasted sourdough	

DAILY SET MENU

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

MAINS

Chalk Stream trout basil & olive ratatouille 22.40	
House cheeseburger Organic minced beef • brioche bun • harissa 18.50	
Shepherd's pie ♦ 17.95 Haye Farm organic mutton • vintage farmhouse Cheddar	
MSC cod & langoustine bisque fried leeks 25.70	
MSC smoked haddock & free-range poached egg 22.95 Kale potato cake • wholegrain mustard sauce	
Chickpea & spiced tomato hotpot turmeric rice <i>ve</i> ♦ 16.95	
Celeriac steak & mash <i>v</i> 16.95 Café de Paris butter • crispy shallots • oyster mushrooms	
Whole Cornish sole lemon, caper & shallot butter • herbs ♦ 22.50	
North African spiced <i>lamb style</i> 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 <i>or</i> 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) ♦ (<i>Set Menu - £2.50 supplement</i>) 22.95 Café de Paris butter <i>Outdoor-reared • native breed • grass fed</i>	

Fish & Chips Friday *Served daily in Berkhamsted*
MSC haddock chips • mushy peas • tartare sauce 17.95

PUDDINGS

Bread & butter pudding Barnet ice cream <i>v</i> ♦ 7.80	
Poached pear blackcurrant sorbet • nut brittle <i>ve/nuts</i> 7.90	
Bramley apple crumble <i>v/nuts</i> ♦ 7.60 Hazelnuts • rosemary • Barnet ice cream	
Winter berry cheesecake <i>v</i> 7.30	
St Clements posset ginger crumb <i>v</i> 7.95	
Sticky date & ginger pudding <i>v</i> 7.50 Toffee sauce • Barnet ice cream	
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	

Seasonal Specials

Please ask one of our team for more details

SIDES

Thyme-roasted Kentish carrots <i>ve</i> 4.95	
Savoy cabbage red chilli • pumpkin seeds <i>ve</i> 4.95	
Seasonal market vegetables <i>ve</i> 4.95	
Wild rocket & aged Parmesan 5.50	
Garden salad <i>ve</i> 5.50	
Chips <i>v</i> 4.95	

JOIN US ON SUNDAYS FOR A DELICIOUS ROAST IN BERKHAMSTED

(*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. (Dec 2024)

REST/12-24

RESTAURANTS

Cathedral Walk Off Market Place On The Green
ST. ALBANS HITCHIN HARPENDEN

RESTAURANTS WITH BARS

Merchant's House The Five Bells On The Hill Market Place
HERTFORD BERKHAMSTED HIGHGATE WOBURN

APÉRITIFS

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

ROSÉ

	175ml	Carafe	750ml
Piquepoul Rosé Vignobles Foncaillieu Languedoc, FR Cherry blossom • Strawberries • Peaches <i>Sustainable producer/ve</i>	9.70	26.55	36.80
Jardins de Gascogne Rosé Gascony, FR Fresh • Raspberry • Pale cherry <i>Sustainable conversion/ve</i>	7.75	20.60	28.60
Source Gabriel Rosé Provence, FR Raspberry • Blossoms • Fresh ve	12.10	32.10	45.00

SPARKLING

	125ml	750ml
Bollinger Special Cuvée Champagne, FR Brioche • Biscuity • Vanilla <i>Sustainable producer</i>		95.00
Prosecco Spumante, Le Monde Veneto, IT Pear • Lemony • Refreshing	7.20	38.50
Chapel Down Reserve Brut 2019 Kent, ENG Lemon sherbet • Peach • Mouthwatering	14.80	75.00
Champagne Lombard Extra Brut Epernay, France Creamy • Brioche Notes • Mouthwatering		75.00

BEER & CIDER

MAD SQUIRREL ON TAP

We serve a selection of the Hertfordshire brewers' finest beers in our restaurants with public bars

House Pilsner Potten End, Hertfordshire (can) 440ml, 4.4%abv	5.80
Three Brewers Classic Ale St Albans, Hertfordshire 500ml, 4% abv	6.40
Liberator IPA Tring, Hertfordshire 500ml, 4.1% abv	6.90
\$umo, American Pale Ale Hertfordshire (can) 440ml, 4.7%abv	6.40
Estrella Galicia Gluten Free 330ml, 5.5% abv	5.95
Gravity Theory Cider Herefordshire 330ml, 4.5% abv	5.95
Aspalls Draught Cyder Suffolk 500ml, 5.5% abv	7.00

NON-ALCOHOLIC

Wilfred's spritz Rosemary & bitter orange apéritif • Tonic water • Orange garnish	7.10
Softpassion Martini Passionfruit • Orange • Lime	7.95
Ginger mule Bitter orange • Ginger beer • Botanicals	7.95
Botivo spritz Botanicals • Raw honey • Apple cider vinegar • Luscombe soda	7.05
Noughty organic sparkling wine 125ml ve	6.20
Pentire Seward & tonic	6.50
Bitburger Drive Lager 330ml, 0.05% abv	4.60
Pine Trail Pale Ale Suffolk 330ml, 0.5% abv	5.10
Luscombe Devon	from 4.50

Range of organic long drinks, please ask

WHITE

	175ml	Carafe	750ml
Corney & Barrow Blanc Gascony, FR Aromatic • Floral • Fruity ve	7.50	19.90	26.95
Sauvignon Blanc Fleurs de Terre Languedoc, FR Grassy • lemon & lime • crisp ve	7.60	20.30	28.20
Pinot Grigio Sanziano SW, Romania Zesty • Citrus • Melon ve	7.80	20.75	28.80
Chenin Blanc Boatman's Drift Overburg, Western Cape, SA Crisp • Fresh • Tropical <i>Sustainably shipped/Carbon negative bottling/ve</i>	8.25	22.00	30.50
Muscadet La Pêcherie Pays Nantais, Loire FR Unoaked • Dry • Zesty <i>Sustainable production/ve</i>	9.80	26.25	36.40
Mucchietto Fiano IGT Puglia, IT Floral • Nutty • Complex ve	10.20	27.20	37.80
Chardonnay 'Bon Vallon' De Wetshof, Robertson, SA Unwooded • Dry lemony • Burgundy style <i>Sustainable producer</i>	10.80	28.80	40.00
Côtes du Rhône Blanc Domaine L'Amandine, FR Pale Gold • Pears • Apricot <i>Sustainable/ve</i>	11.60	31.00	43.10
Albarino Pazo La Maza Rias Baixas, SP Appetizing • Fragrant • Citrus <i>Organic/ve</i>			47.00
Gavi Di Gavi Bosio, Piedmont, IT Classic • Stone fruit • Elegant <i>Sustainable producer/ve</i>			49.00
Montagny 1 ^{er} Cru 'Les Terroirs' Sandrine Deletang, FR Classic • Lemon Scented • Lingering <i>Sustainable producer/ve</i>			80.00

Join us for our Lussmanns Supper Clubs

Sign up to our newsletter to be the first to hear of our popular Supper Clubs

RED

	175ml	Carafe	750ml
Corney & Barrow Rouge Gascony, FR Fruity • Supple • Spicy ve	7.50	19.90	26.95
Nero d'Avola Cipollina Rosso DOC, Sicily, IT Aromatic • Spicy • Plummy	7.90	21.20	29.50
Syrah Intipalk Vinas Queirolo, PERU Supple • Savoury • Berries ve	9.60	25.60	35.60
Montepulciano Riserva Tor Del Colle Abruzzo, IT Morello cherry • Chocolate • Generous ve	9.70	25.70	35.80
Grenache Syrah Tranquille Pinard, Rhone, FR Light Tannins • Cherry • Spice <i>Organic/ve</i>	10.25	27.00	37.80
Château Maledan Bordeaux Superieur, FR Plummy • Dark Fruits • Smooth <i>Sustainable producer/ve</i>	10.80	28.55	39.70
Fleurie Lathuiliere-Gravallon Beaujolais, FR Perfumed • Fruity • Elegant ve	11.20	31.00	43.00
Primitivo Maiolice Tenuta Viglioni, Puglia, IT			45.00
Reserve Malbec Sopenia, Mendoza, ARG Concentrated • Cassis • Smooth <i>Sustainable producer/ve</i>			46.00
Castello del Trebbio Chianti, Tuscany, IT <i>Organic/ve</i>			50.00
Pinot Noir Eradus, Marlborough, NZ Power • Intense • Classic <i>Sustainable producer/v</i>			53.00