

TO SHARE

MEZZE BOARD 18.50 *ve*
Olives, halloumi soldiers & chutney, spiced vegan 'lamb',
padron peppers, flatbread & sundried tomatoes

CHARCUTERIE BOARD 14.50
All our charcuterie is organic and from Haye Farm in Devon
Served with sourdough & pickles

APÉRITIFS

Amaretto sour	Amaretto • Pineapple Bitters <i>ve</i>	11.40
Old Fashioned	Bourbon • Bitters <i>ve</i>	11.40
French martini	Raspberry • Pineapple • Vodka <i>ve</i>	11.20
Chambord Royale	Prosecco (<i>125ml</i>) • Chambord	10.10
Campari spritz	Prosecco • Campari • Soda	10.90
G&T	Lussmanns Garden Gin • Indian tonic • Fruit garnish	10.80
Negroni	Lussmanns Garden Gin • Campari • Vermouth	10.20
Passion fruit martini	Vodka • Passion fruit • Orange • Lime	11.20

DAILY SET MENU 12-6PM
2 COURSES £20.95
3 COURSES £23.95

STARTERS

Spiced red lentil soup <i>ve</i>
Woodland-reared Blythburgh ham hock terrine
St Clement's cured Chalk Stream trout
Devon blue cheese & poached pear salad <i>ve</i>

MAINS

Whole Cornish sole
Free-range chicken chasseur
MSC fishcake
Spiced <i>lamb-style</i> mince flatbread <i>ve</i>
Onglet steak & chips 200g (<i>£5 supplement</i>)

DESSERTS

Apple, hazelnut & rosemary crumble <i>ve</i>
Crème caramel <i>ve</i>
Pineapple carpaccio <i>ve</i>
Devon Blue cheese 50g <i>ve</i> (<i>£1 supplement</i>)



LUSSMANNS
BRASSERIES



From wedding breakfasts and family lunches to
celebration dinners and business meetings, we do it all!
Get in touch with our events team to book: reservations@lussmanns.com

STARTERS

Spiced red lentil soup <i>ve</i>	7.50	Hunter's linguine (<i>May contain shot</i>)	9.50
Fresh coriander		Wild rabbit • organic Devon pancetta • mushrooms	
Woodland-reared Blythburgh ham hock terrine	8.10	North African spiced MSC cod cheeks	8.90
House piccalilli • toasted sourdough		'Nduja • feta • spring onion	
Cauliflower & vintage Cheddar croquettes <i>ve</i>	7.90	MSC Norwegian prawn cocktail	9.20
Roasted garlic mayonnaise		Classic Marie Rose sauce	
St Clement's cured Chalk Stream trout	8.90	Devon blue cheese & poached pear salad <i>ve</i>	8.00
Radish & dill salad		Hazelnuts • rocket • Dijon dressing	



WINTER

Featuring British fruit and veg at their seasonal best: pork, chicken, lamb and beef reared to
the highest environmental and welfare standards, and fish caught from plentiful stocks.

MSC smoked haddock	23.50	Free-range chicken chasseur	17.90
Spinach • poached egg • mustard sauce		Organic Devon pancetta • mushrooms • tarragon	
Braised shin of organic beef	24.50	Chalk Stream trout	22.40
Swede mash • roasted onions		English pak choi • chargrilled peppers	

FIELD

Wild mushroom gnocchi <i>ve</i>	16.95
Sun-dried tomatoes • cavolo nero • mushroom cream	
Spiced <i>lamb-style</i> mince flatbread <i>ve</i>	16.95
Cream cheese (ve) • sweet & sour onions • garden herbs	
Salt-baked celeriac <i>ve</i>	16.95
Pickled celeriac • pine nuts • sweet & sour dressing	

SIDES

Broccoli, garlic & capers <i>ve</i>	5.50
Market vegetables <i>ve</i>	5.50
White cabbage, toasted seeds <i>ve</i>	5.50
Wild rocket & aged Parmesan	5.50
Garden salad <i>ve</i>	5.50
Chips <i>ve</i>	5.90
Creamed mash <i>ve</i>	5.90

CLASSICS

MSC fish & chips (<i>now available daily</i>)	18.50	MSC fishcake spinach & caper butter sauce	17.90
Homemade mushy peas • tartar sauce		<i>– add free-range poached egg £1.50</i>	
Free-range chicken schnitzel	22.00	Whole Cornish sole	21.50
Chilli & caper linguine or wild rocket & aged Parmesan salad		Green chilli • capers • lemon butter	
Shepherd's pie	17.90	Onglet steak & chips 200g	24.00
Haye Farm organic mutton • vintage farmhouse Cheddar		Café de Paris butter	
		<i>Outdoor-reared • native breed • grass fed</i>	

JOIN US ON SUNDAYS FOR A
DELICIOUS ROAST IN
WOBURN & ST ALBANS

*Sunday roasts will soon be available
at all our restaurants. Follow us on
our socials for updates.*

PUDDINGS

Vanilla cheesecake	8.50
Rhubarb compote • ginger syrup	
Sticky date & ginger pudding <i>ve</i>	8.90
Caramel sauce • Barnet ice cream	
Pineapple carpaccio <i>ve</i>	6.95
Toasted coconut • lemongrass • ginger	
Apple, hazelnut & rosemary crumble <i>ve</i>	7.80
Vanilla crème anglaise	
Dark chocolate mousse <i>ve</i>	8.20
70% dark chocolate • chocolate crumble	
Crème caramel <i>ve</i>	7.80
Poached pear <i>ve</i>	8.70
Blackberry compote • caramelised pastry	
Devon Blue cheese 50g <i>ve</i>	8.50
Boozy prunes • oat cookies	
<i>A pasteurised blue cheese made from cow's milk</i>	
<i>A punchy blue cheese from Totnes in Devon, with a soy-sauce-like depth</i>	
<i>and a pleasingly dense, fudgy texture. Aged for up to three months.</i>	

TEA & COFFEE

Bedfordshire hand-roasted coffee	
Rainforest Alliance certified & 100% Arabica	
Espresso	2.65
Americano	4.00
Cappuccino	4.00
Cortado	4.00
Flat white	4.30

Tregothnan Cornish Tea	
The first-ever English tea company to have created a range of teas homegrown on British soil	
Breakfast	3.10
Earl Grey	3.10
Green	3.10
Fresh mint	3.10
<i>Other teas available, please ask</i>	
<i>Decaf tea, coffee and Oatly are available on request</i>	



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 2025)

LUSSMANN'S

BRASSERIES



VISUAL OF FRONT

WINTER



WINTER

SPARKLING

Veuve Clicquot, Yellow Label Champagne, FR	125ml	750ml
Toasty brioche • Vanilla • Fresh apple <i>Sustainable producer</i>		85.00
Prosecco Spumante , Le Monde Veneto, IT	7.20	38.80
Pear • Lemony • Refreshing <i>Sustainable producer/ve</i>		
Chapel Down Brut Sparkling NV Kent, ENG	13.95	69.00
Crisp • Floral • Elegant <i>Sustainable producer/ve</i>		
Champagne Lombard Extra Brut Epernay, France		75.00
Creamy • Brioche notes • Mouthwatering <i>Sustainable producer/ve</i>		

ROSÉ

Piquepoul Rosé Vignobles Foncailieu	175ml	Carafe	750ml
Languedoc, FR	9.90	27.20	37.70
Cherry blossom • Strawberries • Peaches <i>Sustainable producer/ve</i>			
Source Gabriel Rosé Provence, FR	12.50	33.00	46.00
Raspberry • Blossoms • Fresh <i>Organic/ve</i>			

WHITE

Corney & Barrow Blanc Gascony, FR	175ml	Carafe	750ml
Aromatic • Floral • Fruity <i>ve</i>	7.50	19.90	26.95
Sauvignon Blanc Terre d’Or	7.60	20.30	28.20
Languedoc, FR			
Grassy • Lemon & lime • Crisp <i>Sustainable producer/ve</i>			
Pinot Grigio Sanziana Banat, RO	7.95	21.00	29.00
Zesty • Citrus • Melon <i>ve</i>			
Chenin Blanc Boatman's Drift Western Cape, SA	8.35	22.30	30.90
Crisp • Fresh • Tropical <i>Sustainably shipped/Carbon negative bottling</i>			
Muscadet ‘Classic’ Sur Lie Loire, FR	8.50	26.25	36.40
Unoaked • Light • Zesty <i>Sustainable producer/ve</i>			
Sauvignon Blanc Turning Heads, Marlborough, NZ	9.90	26.50	37.00
Gooseberry • Herb & nettle • Aromatic <i>Sustainable producer/ve</i>			
Mucchietto Fiano IGT, Puglia, IT			38.70
Floral • Nutty • Complex <i>ve</i>			
Viognier Paraiso Sur Emiliana Central Valley CH	11.10	30.20	42.50
Aromatic • Floral • Lightly oaked <i>B Corp/Organic/ve</i>			
Chardonnay ‘Bon Vallon’	11.60	31.00	45.00
De Wetshof, Robertson, SA			
Unwooded • Lemony dry • Burgundy style <i>Sustainable producer/ve</i>			
Albariño Pazo La Maza Rias Baixas, SP			47.00
Appetising • Fragrant • Citrus <i>Organic/ve</i>			
Gavi Di Gavi Bosio, Piedmont, IT			49.00
Classic • Stone fruit • Elegant <i>Sustainable producer/ve</i>			
Chablis Domaine N&G Fevre Burgundy, FR			68.00
Flinty • Mineral • Mouthwatering <i>Organic/ve</i>			



EVENT SPACES FOR EVERY OCCASION

Indoors or out, formal or casual, choose one of our five restaurants as the backdrop for your perfect party or corporate function and we’ll take care of everything. Our expert team will help to design the party of your dreams or bespoke business function in our tipi, one of our gardens or one of our five restaurants, each featuring elegant private spaces.

LUSSMANNNS.COM/PRIVATE-DINING

BEER & CIDER

<i>Our Pilsner is available on tap in Woburn & Hertford</i>		
Lusmannns Pilsner Lager , Hertfordshire (440ml can) 4.4% abv/ve		6.10
\$umo, American Pale Ale (440ml can) 4.7% abv/vegan		6.40
Hopfest, Gluten-Free Pale (440ml can) Hertfordshire 3.8% abv/ve		6.20
Three Brewers Classic Ale Hertfordshire 500ml, 4% abv		6.70
Estrella Galicia Gluten Free 330ml, 5.5% abv		5.95
Thistly Cross Fruit Cider East Lothian 330ml, 3.4% abv		5.95
Pulp Fiction Cider Herefordshire 500ml, 4.6% abv/ve		7.50

RED

Corney & Barrow Rouge Languedoc, FR	175ml	Carafe	750ml
Fruity • Supple • Spicy <i>ve</i>	7.50	19.90	26.95
Nero d’Avola Cipollina Rosso DOC Sicily, IT	7.90	21.20	29.95
Aromatic • Spicy • Plummy			
Merlot, The Lookout Post Central Valley, CH	8.80	24.00	34.00
Fruity red • Plum • Black cherry <i>Sustainable producer/ve</i>			
Montepulciano Riserva Tor Del Colle Abruzzo, IT	9.90	26.50	37.00
Morello cherry • Chocolate • Generous <i>ve</i>			
Gamay Noir L’Artiste Loire, FR	10.25	27.00	39.00
Cherry • Soft spice • Well balanced <i>Sustainable producer/ve</i>			
Château Maledan Bordeaux Supérieur, FR	11.40	29.50	41.00
Plummy • Dark fruits • Smooth <i>Sustainable producer/ve</i>			
Fleurie ‘la Madone’ Domaine Lathuillère-Gravallon, FR			44.00
Perfumed • Fruity • Elegant <i>ve</i>			
Cotes Du Rhone Villages Southern Rhone, FR			45.00
Hearty • Fruity • Unoaked <i>Organic/ve</i>			
Malbec ‘Select Saurus’ Familia Schroeder Patagonia ARG			48.00
Concentrated • Blackcurrant • Velvety tannins <i>v</i>			
Chianti Castello del Trebbio Tuscany, IT			49.90
Morello cherry • Violets • Complex <i>Organic/ve</i>			
Cabernet Sauvignon Reserve			50.00
Vergelegen Estate, Stellenbosch, SA			
Cassis • Full bodied • Dry <i>Sustainable producer/ve</i>			
NON-ALCOHOLIC			
Wilfred's spritz Rosemary & bitter orange apéritif • Tonic water			7.10
Softpassion martini Passion fruit • Orange • Lime			7.95
Ginger mule Bitter orange • Ginger beer • Botanicals			7.95
Botivo spritz Botanicals • Raw honey • Apple cider vinegar			7.05
Noughty organic sparkling wine 125ml <i>ve</i>			6.20
Pentire Seaward & tonic			6.50
Bitburger Drive Lager 330ml, 0.05% abv			4.60
Pine Trail Pale Ale Suffolk 330ml, 0.5% abv			5.70
Luscombe Devon Range of organic long drinks, please ask			from 4.50