

TO SHARE

MEZZE BOARD 18.50 v

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

Chandon Garden Spritz by Moët <i>ve</i>	12.20
Valencia oranges • Botanicals • Herbs	
Pimms & grapefruit spritz <i>ve</i>	11.30
Mint • Cucumber • Citrus • Strawberries	
Campari spritz Prosecco • Campari • Soda	11.30
<i>Aperol spritz available</i>	
Passion fruit martini Vodka • Passion fruit • Orange • Lime	11.60
French martini Raspberry • Pineapple • Vodka <i>ve</i>	11.65
Chambord Royale Prosecco (125ml) • Chambord	10.50
G&T Lussmanns Garden Gin • Indian tonic • Fruit garnish	11.20
Negroni Lussmanns Garden Gin • Campari • Vermouth	10.60

DAILY SET MENU 12-6PM

2 COURSES £20.95

3 COURSES £23.95

STARTERS

English broad bean & mint soup <i>ve</i>
Somerset goat's curd & broad bean bruschetta <i>v</i>
South Coast sprats
Pâté de campagne gooseberry compôte

MAINS

Yellowfin tuna niçoise
Americana hamburger & cheese with fries
Whole Cornish sole
MSC fishcake
- add free-range poached egg £1.50
Spiced <i>lamb-style</i> mince flatbread <i>ve</i>
Onglet steak & chips 200g (£5 supplement)

PUDDINGS

Summer pudding <i>ve</i>
Pineapple carpaccio <i>ve</i>
Crème caramel <i>v</i>
Witheridge in Hay organic cheese 50g <i>v</i>



LUSSMANN'S

EST. 2002



MENU RAPIDE

Daily 12-6pm £20.95

Any main from the set menu + Drink of your choice*

STARTERS

English broad bean & mint soup <i>ve</i>	7.80	MSC North African spiced cod cheeks	9.40
Lemon • croutons		'Nduja • feta • spring onion	
Chargrilled peach, cured organic ham & burrata salad	8.80	Devon white crab croquettes	10.20
Hazelnuts & citrus dressing		Brown crab mayo (<i>may contain shell</i>)	
Scallops of King Oyster mushroom <i>ve</i>	7.90	Pâté de campagne gooseberry compôte	8.50
Garlic • peperonata • capers		<i>Rustic, country-style outdoor-reared pork pâté</i>	
South Coast sprats	8.40	Somerset goat's curd & broad bean bruschetta <i>v</i>	8.50
Tartar sauce		Lemon & St Albans honey dressing	

SUMMER

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.

ChalkStream® trout	21.50	Yellowfin tuna niçoise	21.50
Fresh basil & courgette purée		Bobby beans • Cornish new potatoes • anchovies	
Free-range chicken thighs with garlic & capers	19.20	free range egg • little gem • kalamata olives	
Remoulade • watercress			

FIELD

Marinated heirloom tomato & burrata salad <i>v</i>	17.50
Kalamata olives • capers • pickled red onions	
Linguine Fiorentina <i>ve</i> (<i>Available as a starter</i>)	17.50
Vegan 'nduja • sun blush tomatoes • hazelnuts	
Spiced <i>lamb-style</i> mince flatbread <i>ve</i>	17.50
Cream cheese (<i>ve</i>) • sweet & sour onions • garden herbs	

SIDES

Seasoned courgettes <i>ve</i>	5.90
Market vegetables <i>ve</i>	5.90
Heirloom tomato salad <i>ve</i>	5.90
Wild rocket & pecorino salad <i>v</i>	5.90
Garden salad <i>ve</i>	5.90
Chips <i>v</i>	5.90
Creamed mash <i>v</i>	5.90

CLASSICS

Whole Cornish sole summer herbs	22.30	Americana hamburger & cheese with fries	18.50
Confit organic Haye Farm lamb shoulder	23.30	Outdoor-reared British beef • pickles • Dynamite sauce	
Tenderstem broccoli • anchovy & shallot dressing		MSC fish & chips	18.50
Free-range chicken schnitzel	23.40	Homemade mushy peas • tartar sauce	
Chilli & caper linguine or wild rocket & aged Pecorino salad		Onglet steak & chips 200g	25.00
MSC fishcake spinach & caper butter sauce	18.50	Peppercorn sauce	
- add free-range poached egg £1.50		<i>Outdoor-reared • native breed • grass fed</i>	

Join Andrei Lussmann to celebrate our seasonal supper club series across 2026. Book now lussmanns.com/supper-club-2026



PUDDINGS

Gooseberry cheesecake	8.90
Summer pudding <i>ve</i>	7.40
<i>Jug of cream on request</i>	
Polenta & orange cake crème fraîche <i>v</i>	8.50
Pineapple carpaccio <i>ve</i>	7.20
Toasted coconut • lemongrass • ginger	
Dark chocolate mousse <i>v</i>	8.50
70% dark chocolate • honeycomb	
Crème caramel <i>v</i>	8.10
Knickerbocker glory <i>v</i>	9.00

Witheridge in Hay organic cheese 50g *v* 8.90
Gooseberry compôte • oat cookies
From Nettlebed Creamery in Henley-On-Thames, this cheese won Supreme Champion at the Virtual Cheese Awards. The hay in which it is aged lends grassy notes to the rind as well as keeping the cheese beautifully moist, it has the strength of a mature cheddar, but the sweetness and umami notes of an Alpine cheese.

THURSDAY BURGER SPECIALS

Every Thursday, we're serving up our signature ethical burgers, tucked into delicious brioche buns.

TEA & COFFEE

Bedfordshire hand-roasted coffee	
Rainforest Alliance certified & 100% Arabica	
Espresso	2.95
Americano	4.30
Cappuccino	4.50
Cortado	4.50
Flat white	4.50
Tregothnan Cornish Tea	from 3.50

The first-ever English tea company to have created a range of teas homegrown on British soil.

Decaf tea, coffee & Oatly are available on request

* Exclusions apply, ask the team for details

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. (May 2026)



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ETHICAL DINING



SINCE 2002

Harpenden

SUMMER

ETHICAL DINING
SINCE 2002

SPARKLING

Champagne Pommery Brut Royal Reims, FR	125ml	750ml	90.00
Citrus • Brioche • Mouthwatering <i>Sustainable producer/ve</i>			
Prosecco Spumante Le Monde Veneto, IT	7.50	42.00	
Pear • Lemony • Refreshing <i>Sustainable producer/ve</i>			
Chapel Down Rosé Sparkling Kent, ENG	14.90	74.00	
Summer fruits • Floral • Refreshing <i>Sustainable producer</i>			
Chapel Down Vintage Reserve Brut Kent, ENG		80.00	
Bramley apple • Lemon shortbread • Elegant <i>Sustainable producer/ve</i>			

ROSÉ

Corney & Barrow Rosé Gascony, FR	175ml	Carafe	750ml	7.80	20.70	27.95
Succulent • Refreshing • Red berries <i>ve</i>						
Piquepoul Rosé Vignobles Foncaillieu Languedoc, FR	10.45	28.70	39.80			
Cherry blossom • Strawberries • Peaches <i>Sustainable producer/ve</i>						
Rosé D'Anjou L'Angevine Loire, FR	11.00	29.00	40.00			
Off dry • Strawberry • Raspberry • Refreshing <i>Sustainable Producer/ve</i>						
Source Gabriel Rosé Provence, FR			47.80			
Raspberry • Blossoms • Fresh <i>Organic/ve</i>						

WHITE

Corney & Barrow Blanc Gascony, FR	175ml	Carafe	750ml	7.80	20.70	27.95
Aromatic • Floral • Fruity <i>ve</i>						
Sauvignon Blanc Terre d'Or Languedoc, FR	8.05	21.60	30.00			
Grassy • Lemon & lime • Crisp <i>Sustainable producer/ve</i>						
Pinot Grigio Sanziana Banat, RO	8.25	21.85	30.20			
Zesty • Citrus • Melon <i>ve</i>						
Chenin Blanc Boatman's Drift Western Cape, SA	8.80	23.70	32.80			
Crisp • Fresh • Tropical <i>Sustainably shipped/Carbon negative bottling</i>						
Muscadet 'Classic' Sur Lie Loire, FR	8.90	27.50	38.50			
Unoaked • Light • Zesty <i>Sustainable producer/ve</i>						
Sauvignon Blanc Havelock Marlborough, NZ	10.50	29.10	39.00			
Gooseberry • Lemon grass • Aromatic <i>Sustainable producer/ve</i>						
Little Ark 'Malagousia/Assyrtiko' Peleponnese, GR			45.00			
Peach • Green apple • Delightfully rich <i>v</i>						
Chardonnay 'Bon Vallon' De Wetshof, Robertson, SA			48.00			
Unwooded • Lemony dry • Burgundy style <i>Sustainable producer/ve</i>						
Albariño Pazo La Maza Rias Baixas, SP			49.00			
Appetising • Fragrant • Citrus <i>Organic/ve</i>						
Gavi Di Gavi Bosio, Piedmont, IT			51.50			
Classic • Stone fruit • Elegant <i>Sustainable producer/ve</i>						
Chablis Domaine N&G Fevre Burgundy, FR			71.00			
Flinty • Mineral • Mouthwatering <i>Organic/ve</i>						

BEER & CIDER

Our Pilsner is available on tap in Woburn & Hertford
Lusmanns Pilsner Lager, Hertfordshire (440ml can) 4% abv/ve 6.40

Sumo, American Pale Ale (440ml can) 4.7% abv/vegan	6.75
Hopfest, Gluten-Free Pale (440ml can) Hertfordshire 3.4% abv/ve	6.45
Three Brewers Classic Ale Hertfordshire 500ml, 4% abv	6.95
Estrella Galicia Gluten Free 330ml, 5.5% abv	6.20
Thistly Cross Fruit Cider East Lothian 330ml, 3.4% abv	6.10
Pulp Fiction Cider Herefordshire 500ml, 4.6% abv/ve	7.80

RED

Corney & Barrow Rouge Languedoc, FR	175ml	Carafe	750ml	7.80	20.70	27.95
Fruity • Supple • Spicy <i>ve</i>						
Nero d'Avola Cipollina Rosso DOC Sicily, IT	8.20	22.00	31.10			
Aromatic • Spicy • Plummy						
Merlot, The Lookout Post Central Valley, CH	9.90	27.00	37.40			
Fruity red • Plum • Black cherry <i>Sustainable producer/ve</i>						
Montepulciano Riserva Tor Del Colle Abruzzo, IT	10.30	27.50	38.50			
Morello cherry • Chocolate • Generous <i>ve</i>						
Gamay Classiques Vigerons Ardèche, FR	10.70	28.00	40.50			
Blueberry • Cherry • Soft Spice <i>Delicious lightly chilled/Sustainable producer/ve</i>						
Château Maledan Bordeaux Supérieur, FR	11.90	31.00	42.50			
Plummy • Dark fruits • Smooth <i>Sustainable producer/ve</i>						
Pinot Noir L'Artiste Loire, FR			43.00			
Violets • Redcurrants • Smooth tannins <i>Sustainable producer/ve</i>						
Fleurie 'la Madone' Domaine Lathuilière-Gravallon, FR			45.70			
Perfumed • Fruity • Elegant <i>ve</i>						
Malbec 'Select Saurus' Familia Schroeder Patagonia ARG			49.90			
Concentrated • Blackcurrant • Velvety tannins <i>v</i>						
Cabernet Sauvignon Reserve			55.00			
Vergelegen Estate, Stellenbosch, SA Cassis • Full bodied • Dry <i>Sustainable producer/ve</i>						

NON-ALCOHOLIC

Wilfred's spritz Rosemary & bitter orange apéritif • Tonic water	8.40
Softpassion martini Passion fruit • Orange • Lime	8.30
Ginger mule Bitter orange • Ginger beer • Botanicals	9.40
Botivo spritz Botanicals • Raw honey • Apple cider vinegar	7.35
Noughty organic sparkling wine 125ml <i>ve</i>	6.50
Pentire Seaward & tonic	6.75
Bitburger Drive Lager 330ml, 0.05% abv	5.00
Pine Trail Pale Ale Suffolk 330ml, 0.5% abv	5.90
Luscombe Devon Range of organic long drinks, please ask	from 4.70



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.

[LUSSMANNS.COM/PRIVATE-DINING](https://www.lusmanns.com/private-dining)

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SUMMER

Harpender