

LUSSMANN'S

FISH & GRILL

“Lusmann's is, in fact, everything a modern local restaurant should be, so thank heavens for that.”

—Giles Coren, The Times, October 2011



FREE-RANGE CHICKEN

STARTERS

Seasonal house-made soup <small>v/wf</small>	£4.50
Chestnut mushroom, pancetta & rosemary pot	£5.30
Cotswold free-range salami, caramelised shallots, mushrooms & garlic <small>wf*</small>	£5.60
Western Isles grilled squid <small>wf</small> fresh chilli & rocket	£6.95
Hertfordshire free-range chicken liver & Armagnac Parfait	£5.95
Grilled halloumi with roasted vegetables <small>v/wf/nuts</small>	£6.05
Moray Firth smoked mackerel & cornichon paté <small>wf</small>	£6.30
Baked Camembert fondue (for 2) rustic french bread, pickles & free-range salami (vegetarian option available)	£13.30
Lusmann's (for 2) Cotswold free-range salami, roasted peppers, buffalo mozzarella, artichoke, Romana free-range salami, roasted tomatoes, olives & tzatziki (vegetarian option available)	£14.95



WOODLAND-REARED FREE-RANGE PORK

SALADS & PASTA

Warmed chicory with Stilton, pear & walnuts <small>v/wf/nuts</small>	half portion £5.05	£9.60
Free-range marinated chicken salad <small>wf</small> garlic, lemon juice, mixed leaf salad, goat's cheese & roasted peppers		£11.95
Wild rabbit & chestnut mushroom linguine pancetta, rosemary & double cream		£11.10
House lasagne Aberdeenshire beef, Sussex pancetta & Lusmann's tomato sauce		£10.35
Brixham crab linguine hand-picked white crab meat, fresh chilli & parsley		£14.10
Panzerotti <small>v</small> hand-made ravioli stuffed with ricotta & radicchio tossed in sweet peppers, basil & roasted onions		£10.95
Free-range chicken schnitzel garlic & chilli linguine or mash or dressed rocket & Parmesan salad		£12.90



SUSTAINABLE FISH

FISH

House fishcake baby spinach & beurre blanc	£11.60
Loch Duart salmon <small>wf</small> pancetta, crushed potatoes & seasonal cabbage	£15.90
Line-caught pollock <small>wf</small> creamed leeks with a brown shrimp & tomato concasse	£16.65
Bouillabaisse traditional Provençal fish stew	£13.00
Line-caught smoked haddock <small>wf</small> mash, peas & wholegrain mustard cream	£15.10
Fish & Chips (Fridays only) line-caught pollock, house-made chips & lovely mushy peas	£11.95

SIDES & SAUCES

Monthly seasonal vegetables or Pommes frites or Mash or Onion rings or Coleslaw	£2.95
Rocket & Parmesan salad or Mixed leaf salad	£3.50
Steak sauce: Peppercorn butter or Stilton butter or Garlic butter	£1.30
Mushroom, rosemary & pancetta sauce	£1.95

v denotes vegetarian / wf wheat-free / wf* can be prepared without bread or bun / nuts contains nuts. There is a small possibility that nut traces may be found in any item on the menu. There is a small possibility that bones may be found in any of our fish or rabbit dishes. We list only the main ingredients in our dishes.



WOODLAND REARED FREE-RANGE PORK

English free-range pork, full of flavour, with a superior taste and texture throughout, reared by our proud and passionate farmer at Claytons in East Sussex.



TRADITIONALLY MATURED GRASS-FED BEEF

British beef which is outdoor reared and fully traceable.



SUSTAINABLE FISH

Caught using ecologically friendly methods and, where possible, caught in British waters. Salmon is RSPCA certified and our haddock is smoked naturally.



FREE-RANGE CHICKEN

Bred in Essex, these fantastic British Label Anglais Red Cornish & White Rock chickens grow to full maturity creating a more satisfying flavour.

SET MENU – EVERY DAY FROM 12 NOON TO 7PM

2 courses £10.95 • 3 courses £13.95 • Soup & wrap £8.20



TRADITIONALLY MATURED GRASS-FED BEEF

OVEN & GRILL

Woodland-reared pork loin <small>wf</small> free-range Sussex pork with mash, chestnut mushroom, pancetta & rosemary sauce	£15.20
Roasted root vegetable tagine <small>v</small> Thyme & shallot rösti or mash or pommes frites	£10.50
House cheese burger <small>wf*</small> Dorset cheddar, fries & coleslaw — why not enjoy a side of our onion rings £2.95	£11.20
Wild Sussex mallard <small>wf</small> Thyme & shallot rösti & baby spinach	£17.50
Steak frites (7oz) Onglet, a classic bistro steak packed with flavour, best cooked medium rare	£12.25
Rump steak & frites (8oz) (matured for 35 days) — why not try one of our steak sauces from £1.30	£15.80
Sirloin steak & frites (8oz) (matured for 28 days) — why not try one of our steak sauces from £1.30	£17.95

DESSERTS

Monthly seasonal dessert see our specials menu	£poa
Crème brûlée <small>v/wf</small>	£5.40
Chocolate & digestive tart <small>v</small>	£5.80
Sticky toffee pudding <small>v</small> toffee sauce & vanilla bean ice cream	£5.70
Warm chocolate & walnut brownie <small>v/nuts</small> warm chocolate sauce & vanilla bean ice cream	£5.65
'The Pudding Stop' Rum Baba <small>v</small> whipped cream	£5.95
English artisan ice creams <small>v/wf/nuts</small> (sorbets are available, please ask)	£poa
Affogato <small>v/wf</small> vanilla bean ice cream served with espresso (or with a choice of liqueur £5.50)	£5.20
Regional British cheese	£6.95



Proud to be recommended by The Good Food Guide 2010, 2011 and 2012

CHAMPAGNE & SPARKLING WINE

	(125ML)	(750ML)
Prosecco Le Colture, Brut NV Veneto, Italy A superior style to most, resulting a more complex & elegant Prosecco		£24.95
River Cottage Sparkling Elderflower Wine Polgoon vineyard, Penzance, Cornwall		£22.50
Guy de Chassey Grand Cru Champagne, Brut NV Half bottle available	£7.50	£36.00
Laurent-Perrier Brut LP NV		£48.00
Laurent-Perrier Brut Vintage 02		£65.00
Laurent-Perrier Cuvée Rosé Brut NV		£70.00

WHITE WINE

	(175ML)	(500ML)	(750ML)
Corney & Barrow House White NV Gascony, France (Ugni Blanc, Colombard) Crisp, fresh and very easy drinking	£4.20	£10.90	£14.95
Sauvignon Blanc, Panul 11 Lontue Valley, Chile Aromatic and refreshing with delicious fruit flavours	£4.70		£16.95
Il Carretto IGT, Bianco di Sicilia 10/11 Sicily, Italy (Grillo) This soft, lively Sicilian white offers distinctive citrus flavours with hints of herb and almond	£4.80		£17.05
Chenin Blanc, Lowry's Pass 10/11 Western Cape, South Africa Light and zesty, this is a perfectly balanced modern Chenin Blanc			£17.95
El Campesino Unoaked Chardonnay 10/11 Valle Central, Chile A refreshing Chardonnay, with white floral aromas and hints of spice and lychee			£19.00
Pinot Grigio, Montevento IGT 10/11 Veneto, Italy Easy-drinking and fruity	£5.30		£20.50
Terre De Lumiere Viognier 10 Vin de Pays, France A beautifully fresh Viognier, aromatic and floral			£21.00
Mont de Joie Sauvignon Blanc, Henri Bourgeois 10/11 Loire, France Junior Sancerre, elegant, fresh and wonderfully balanced			£24.00
Riesling Lofthouse 09/10 Marlborough, New Zealand Light and refreshing with delicate notes of lemon, apricot and honey			£25.00
Gavi Di Gavi, Fratelli Levis 10/11 Piedmont, Italy (Cortese) Ripe pear and white flowers dominate in this elegant and appealing Gavi di Gavi			£26.50
Sauvignon Blanc, Eradus 10/11 Awatere Valley, Marlborough, New Zealand Single vineyard, fresh, grassy Sauvignon with exotic fruits and minerals			£32.00

ROSÉ

	(175ML)	(CARAFE)	(750ML)
La Brouette Rosé NV Vin de Pays, France (Cabernet Franc, Sauvignon, Tannat, Duras, Gamay, Négrette) Strawberry fruits, soft and easy drinking	£4.50	£11.50	£16.00
Pinot Grigio Blush Montevento, 10/11 Veneto, Italy Light and refreshing with gentle red berries	£5.50		£21.00

All of our wines by the glass are available as a 125ml measure if preferred, please ask a member of staff.

Parties and event catering

We offer free venue hire, private dining and catering for any type of special occasion, from birthday parties and wedding receptions, to corporate events and outside functions. Please see our website for more details or ask the manager.

RED WINE

	(175ML)	(500ML)	(750ML)
Corney & Barrow House Red NV France (Grenache, Syrah) Soft red berries, very easy drinking	£4.20	£10.90	£14.95
Merlot, Panul 10/11 Colchagua Valley, Chile Soft and spicy, with a very wide appeal	£4.70		£16.95
Malbec, Chamuyo 10/11 Mendoza, Argentina Aromas of ripe, red summer fruit, herbs and subtle warm spice			£19.50
Shiraz Heywood Estate 10/11 SE Australia Liquorice spice and ripe blackcurrants	£5.30		£20.50
Montepulciano D'Abruzzo, Villa Bizzarri Roccastella' 09/10 Abruzzo, Italy Mature vines, producing a concentrated and juicy wine with black cherry flavours			£21.00
Bin 19, Cabernet Merlot Cranswick Smith 10/11 SE Australia Smooth & supple with ripe red and black fruits and a hint of spice			£21.50
Château Mayne-Graves 09/10 AC Bordeaux (Merlot, Cabernet Sauvignon & Franc) A medium bodied wine with pure fruit flavours with a wonderful silky texture			£23.00
Côtes du Rhône, Vignobles Gonnet 09/10 Rhône Valley, France The insider's choice, made by one of the most esteemed wine making families in the Rhône			£24.00
Rioja Joven, Altos de Baroja 09/10 Rioja, Spain (Tempranillo) A benchmark youthful style Rioja made in the classic mould, but with lots of modern appeal			£25.00
Pinot Noir Eradus 09/10 Awatere Valley, Marlborough, New Zealand One of the best examples of Pinot Noir outside of Burgundy			£32.00

RED / WHITE / ROSE CARAFES

	(500ML)
Corney & Barrow 'House White' or 'House Red'	£10.90
La Brouette Rosé	£11.50

DRINKS

White wine spritzer house wine (125ml), soda	£5.60
Pimm's Cup lemonade, mint & cucumber	£6.85
Elderflower Collins gin, lemon juice, elderflower bubbly	£6.85
Luscombe Mule vodka, lime juice, spicy ginger beer	£6.85
Bloody Mary vodka, port, spiced tomato juice	£6.85

English beer & cider

Staffordshire pilsner Burton-On-Trent 33cl, 5% abv	£3.80
Organic lager Burton-On-Trent 33cl, 4.8% abv	£3.70
Norfolk blackwood stout Norfolk 50cl, 5% abv	£4.30
Luscombe organic cider Devon 32cl, 4.8% abv	£3.95
St Peter's organic bitter Suffolk 50cl, 4.1% abv	£4.95

Soft drinks

Still or sparkling water	from	£2.20
Coke / Diet Coke / Freshly squeezed orange juice	from	£2.30

English organic fruit juices

Chegworth cox & bramley apple	£3.05
Luscombe Sicilian still lemonade	£3.50
Luscombe elderflower bubbly	£3.50
Luscombe spicy ginger beer	£3.50

Coffee and English Tregothnan teas

Espresso, filter & selection of teas	from	£2.10
Cappuccino, latte, hot chocolate or mocha or liqueur coffee	from	£2.60



Our tips policy

There is no service charge. All gratuities go directly to our staff, in accordance with the Fair Tips Charter.*

*Parties of five or more are subject to 10% discretionary service charge.

LUSSMANN'S ST ALBANS

Manager: Chris Evans
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LUSSMANN'S HERTFORD

Manager: Tom Filip
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WWW.LUSSMANN'S.COM

This menu is printed on paper sourced from sustainable forests.



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