

LUSSMANN'S

FISH & GRILL

“
...everything a modern local restaurant should be,
so thank heavens for that.”
GILES COREN, THE TIMES, OCT 2011

PARTY MENU FOR 8+
2 COURSES £15.95, 3 COURSES £18.95

STARTERS

Seasonal house-made soup bread or oatcakes v/wf
Hertfordshire free-range chicken liver & Armagnac parfait
Warmed chicory with Stilton, pear & walnuts v/wf/nuts
Moray Firth smoked mackerel & cornichon pâté wf
Chestnut mushroom, pancetta & rosemary pot

MAINS

House fishcake baby spinach & beurre blanc
Woodland-reared pork loin free-range Sussex pork with mash, chestnut mushroom, pancetta & rosemary sauce wf
Panzerotti hand-made ravioli stuffed with ricotta & radicchio tossed in sweet peppers, basil & roasted onions v
Bouillabaisse traditional Provençal fish stew
House cheese burger Dorset cheddar, frites & coleslaw wf*
Roasted root vegetable tagine thyme & shallot rosti or mash or pommes frites v
Rump steak & frites (8oz) (£2 supplement) matured for 35 days. Why not try one of our steak sauces from £1.30

DESSERTS

Crème brûlée v/wf
Sticky toffee pudding toffee sauce & vanilla bean ice cream v
Chocolate & digestive tart v
English artisan ice creams & sorbets please ask for current selection v/wf/nuts

v vegetarian / v* can be prepared without meat or fish /wf wheat-free /wf* can be prepared without bread or bun / nuts contains nuts.

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

There is a small possibility that nut traces may be found in any item on the menu and that bones may be found in any of our fish or rabbit dishes. We list only the main ingredients in our dishes.



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