


# £21.95

## 2 COURSE SPRING PARTY MENU

3 courses £26.95

### STARTERS

Seasonal house-made soup *v/gf\**

MSC pan-fried cod cheeks garlic, chilli, spring onion and lime *gf* 

Wild mushroom and sheep's curd bruschetta *v*

Hunters croquettes wild rabbit, oyster mushrooms and garlic *may contain shot*

Spiced aubergine and chimichurri casserole *vegan*


### MAINS

Sussex woodland-reared pork loin *gf*

Thyme, garlic and rosemary marinade, mash and salsa verde

MSC ling crispy tempura kale and romesco sauce *nuts* 

Chestnut mushroom fricassée Jerusalem artichoke and truffle potato crisps *vegan/gf\**

MSC smoked haddock 

Caper and spring onion rösti cake, free-range poached egg and wholegrain mustard sauce *gf*

Oven baked paella Barnet halloumi with chargrilled vegetables *v/gf*

Highlands grass-fed ribeye (8oz) house chips *£7 supplement*

Dry-aged for 35 days to ensure tenderness and full flavour *gf\**

### PUDDINGS

Orange and almond pudding country cream ice cream *v/gf/nuts*

15p from each pudding helps to fund our community support programme

Rhubarb, hazelnut and rosemary crumble country cream ice cream *v/nuts*

Single origin dark chocolate mousse honeycomb crumb *v/gf*

Poached pear pear purée and creamy oat fraîche *vegan/gf\**

British and Irish farmhouse cheeses Nordic crispbread, tomato and chilli jam *v/gf\*/nuts*

*v* vegetarian *nuts* contains nuts *gf* gluten-free *gf\** may be prepared without flour, bread, chips or biscuit – please ask for our allergen menu. We list only the main ingredients in our dishes so please tell us if you have any restrictions. We cannot guarantee that any menu item is completely allergen-free. (April 2019)

HERTFORD | ST. ALBANS | HARPENDEN | HITCHIN | TRING

An optional 12.5% gratuity will be added to the bill. 100% of all gratuities go to our staff.



*What we do*

#### SUSTAINABLE SOURCING

More than 95% of the food you eat here is grown or produced in the UK to minimise our impact on the environment and support ethical, British suppliers.

#### 100% RECYCLING

Since 2012 we have recycled all our waste so that nothing goes to landfill. Your leftovers are anaerobically composted to produce renewable energy. Want to know more about how we are making sustainable dining a reality? Visit [lussmanns.com](http://lussmanns.com).

#### COMMUNITY SUPPORT

Every year, we assist a wide range of charities and local community events. Since 2017 we have donated over £21,500 to local charities and our current partner is The Muscle Help Foundation.

*Andrei*



LUSSMANN'S  
SUSTAINABLE FISH & GRILL