

£21.95

2 COURSE SUMMER PARTY MENU

3 COURSES £26.95

STARTERS

Seasonal house-made soup *v/gf**

Chalk Steam smoked trout pickled radish and shallots *gf*

Burrata and sourdough padron peppers and slow-roasted tomatoes *v*

Rabbit croquettes wild rabbit and free-range pancetta

Oyster mushrooms and garlic *may contain shot*

Roasted beetroot and Wobbly Bottom goat's cheese salad

Lovage pesto, hazelnuts and slow-braised red onion *v/gf/nuts*

MAINS

Organic leg of lamb off the bone North African rub and heritage Greek salad *gf*

MSC hake crispy tempura kale and Romesco sauce *nuts* 

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

MSC smoked haddock 

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

Grilled artichoke and lovage salad harissa crostini and summer leaves *vegan/nuts*

Highlands grass-fed ribeye (10oz) house chips (£7.00 Supplement)

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

Add peppercorn butter *v/gf* or mushroom, pancetta and rosemary sauce *gf* (£2.20)

PUDDINGS

Lemon posset Earl grey prunes and ginger nut *v/gf**

Poached pear pear purée and creamy oat fraîche *vegan*

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

Orange and almond pudding crème fraîche *v/gf/nuts*

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

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. (July 2019)



What we do

REWARDING SERVICE

A discretionary 12.5% service charge will be added to your bill. 60% of your tip goes to waiting staff, with the remaining 40% shared among team members who contribute to your dining experience.

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.

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.

SUSTAINABLE SOURCING

More than 95% of the food you eat here is grown or produced in the UK. We further minimise our impact on the environment by supporting ethical, welfare driven and British farmers.

To find out more, visit lussmanns.com

