

## SPRING MENU

APRIL ~ MAY 2021

### STARTERS

Sussex woodland-reared pulled pork and puy lentil salad	£5.50
South Coast devilled sprats lemon and fine herb mayonnaise	£6.95
Roasted beetroot and Wobbly Bottom goat's cheese salad <i>ve/n</i>	£5.95
Lovage pesto, hazelnuts and slow-braised red onion	
Hunter's linguine	£7.30
Wild rabbit, free-range pancetta, oyster mushrooms and garlic <i>(may contain shot)</i>	
Spiced aubergine and chimichurri bruschetta <i>ve</i>	£7.15
Chalk Stream smoked trout pickled radish and shallots	£7.25

### Specials

West Coast fish soup <i>(also available as a main course)</i>	£6.50
Baked Camembert fondue for two	£14.50
Free-range coppa ham, pickles and sourdough	

100 BEST PLACES TO EAT

The Times

### Private Dining and Event Catering

Whether you're entertaining at home, in the great outdoors, or would like to use one of our stylish restaurant private dining areas for a special occasion, we can help with all your catering needs. Contact Matt Mager: [matt@lussmanns.com](mailto:matt@lussmanns.com)



# LUSSMANN'S

SUSTAINABLE FISH & GRILL

### MAINS

MSC house fishcake baby spinach, caper and parsley butter sauce	£13.90
Steak frites (6oz) grass-fed onglet, best cooked medium-rare <i>- add chimichurri sauce or red wine jus (£1.50)</i>	£14.95
Free-range Label Anglais chicken schnitzel Caper, chilli and shallot linguine or garden salad	£16.95
MSC whole plaice brown shrimp, paprika, caper butter and pommes frites	£17.50
Chickpea and slow-roasted tomato hotpot <i>ve</i> Served with your choice of one complimentary side dish	£13.50
MSC smoked haddock Shallot and parsley potato cake, free-range egg and wholegrain mustard sauce	£16.50
Shepherd's pie Rhug Estate organic mutton, rosemary and Sussex parmesan	£13.50
Free-range confit of duck sticky red cabbage	£14.95
North African spiced MSC cod cheeks coriander, harissa and chickpeas	£14.95

### Friday Fish & Chips

Line-caught MSC haddock, house chips and mushy peas <i>(Fridays only)</i>	£14.95
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### Specials

Slow-braised, outdoor-reared ox cheek Mash, crispy shallots and oyster mushrooms	£16.20
Oven-baked paella chargrilled vegetables and Barnet halloumi <i>v</i>	£13.50
MSC hake puttanesca, lemon mash	£16.50

### PUDDINGS

Bramley apple, hazelnut and rosemary crumble <i>ve/n</i> Country cream ice cream	£5.95
Single origin dark chocolate mousse <i>v</i>	£6.10
Orange and almond pudding crème fraîche <i>ve/n</i>	£6.10
Coconut and date cheesecake <i>ve/n</i>	£5.50
Lemon posset Bastoncini crumb <i>ve/n</i>	£6.50
British and Irish farmhouse cheeses <i>n</i> Nordic crispbread, tomato and chilli jam <i>- Choose from: blue, cheddar, goat, soft or something different</i>	each £2.70

### Specials

Sticky date pudding toffee sauce and country cream ice cream <i>v</i>	£5.95
Queen of puddings bread pudding, raspberry jam and Italian meringue <i>v</i>	£6.95

### SIDES

Garden salad <i>ve</i> / Seasonal market vegetables <i>ve</i>	£3.95
Creamed spinach <i>v</i>	£4.95
Lemon mash <i>v</i> / Pommes frites / Onion rings	£3.50

### Food Allergies and Intolerances

We take allergies very seriously so please let us know if you have any. For an up-to-date, interactive allergens menu scan the QR code with your smartphone camera or visit [mnu.mx/Lussmanns](http://mnu.mx/Lussmanns). We cannot guarantee that any item on the menu is completely allergen-free due to cross-contamination. (April 2021)



## DAILY SET MENU 12-7PM

2 COURSES £15.50, 3 COURSES £18.50

### STARTERS

South Coast devilled sprats lemon and fine herb mayonnaise
Sussex woodland-reared pulled pork and puy lentil salad
Spiced aubergine and chimichurri bruschetta <i>ve</i>
West Coast fish soup <i>(also available as a main course)</i>

### MAINS

Shepherd's pie Rhug Estate organic mutton, rosemary and Sussex parmesan
Chickpea and slow-roasted tomato hotpot <i>ve</i> Served with your choice of one complimentary side dish
North African spiced MSC cod cheeks coriander, harissa and chickpeas
MSC house fishcake baby spinach, caper and parsley butter sauce
Oven-baked paella chargrilled vegetables and Barnet halloumi <i>v</i>
Steak frites (6oz, £2 supplement) Grass-fed and outdoor-reared onglet, best cooked medium-rare <i>- add chimichurri sauce or red wine jus (£1.50)</i>

### PUDDINGS

Bramley apple, hazelnut and rosemary crumble country cream ice cream <i>ve/n</i>
Single origin dark chocolate mousse <i>v</i>
Coconut and date cheesecake <i>ve/n</i>
Sticky date pudding toffee sauce and country cream ice cream <i>v</i>
Orange and almond pudding crème fraîche <i>ve/n</i>

Cathedral walk  
ST. ALBANS

On the green in  
HARPENDEN

Off Market Place  
HITCHIN

Merchant's House  
HERTFORD

Lussmanns is founded on the fundamental belief  
that it is possible to be ethical and profitable.  
Find out more: [www.lussmanns.com/sustainability](http://www.lussmanns.com/sustainability)



*v* vegetarian, *ve* vegan, *n* nuts | A junior menu is available for younger diners - please ask  
A discretionary 10% gratuity will be added to your bill - 100% of all gratuities go to our staff