



STARTERS

Cornish mackerel potato salad • English mustard • spring onion	£7.50
Hunter's linguine <i>(may contain shell or bones)</i>	£7.95
Wild rabbit • Monmouthshire pancetta • oyster mushrooms	
Thyme-roasted beetroot	£6.70
Cornish Windrush goat's cheese • lovage pesto • pumpkin seeds <i>v</i>	
Woodland reared pork rilette sourdough • cornichons • Dijon	£5.95
Oyster mushroom & ewe's curd bruschetta sourdough • garlic <i>v</i>	£7.50
South Coast devilled sprats lemon • watercress	£7.50

Specials

Parsnip soup coriander & chilli oil <i>ve</i>	£5.95
Chalk Stream smoked trout pickled radish • shallots	£7.95

Eating sustainably

We believe that eating out can have a restorative impact on the planet. Since 2002, we have pioneered sustainable dining - championing local sourcing, promoting organic, high-welfare farming and serving MSC-certified fish. Our restaurants run on green energy, we recycle 100% of all waste and support a wide range of charities. By eating at Lussmanns you are helping us to achieve our next goal of becoming certified carbon neutral.

Thank you,

To learn more please visit us at lussmanns.com/sustainability

MAINS

MSC North African spiced cod cheeks rose harissa • chickpeas • coriander	£19.50
Free-range duck leg confit sticky red cabbage	£15.50
MSC fishcake spinach • capers • butter sauce <i>(add free range poached egg £1.50)</i>	£14.95
Baked spiced aubergine chimichurri • pomegranate <i>ve</i> <i>(please choose a complementary side order)</i>	£14.95
Shepherd's pie Rhug Estate • organic mutton • Wyke farm cheddar	£14.50
MSC cod loin brown shrimps • creamed spinach	£20.50
Free-range Label Anglais chicken schnitzel Chilli and caper linguine or garden & herb salad	£17.50
Steak frites (6oz) best cooked medium-rare Outdoor reared • grass fed <i>(add chimichurri sauce, anchovy butter or red wine jus £1.95)</i>	£15.50
MSC Hake & parmentier potatoes rosemary • anchovy • chilli	£21.00
Friday Fish & Chips <i>(Fridays only)</i> MSC haddock • skin-on chips • mushy peas	£14.95

Specials

South coast Dover sole nutbrown caper butter • pommes frites	£35.00
Slow braised Highland ox cheek mash • oyster mushrooms	£17.95
Chickpea and spiced tomato stew <i>ve</i> <i>Lovely with grilled Barnet halloumi for vegetarians £1.50</i> <i>(please choose a complimentary side order)</i>	£14.95

PUDDINGS

Berry & apple crumble hazelnuts • rosemary • country cream ice cream <i>v/n</i>	£6.50
Poached pear vegan chocolate ice cream • tart berries <i>ve</i>	£6.10
Caramelised apple cheesecake <i>v</i>	£6.50
Single origin dark chocolate mousse 70% dark chocolate • candied citrus <i>v</i>	£6.10
Bakewell pudding organic double cream <i>v/n</i>	£6.95
House cheese plate Selection of British & Irish farmhouse cheese • Nordic crispbread	£9.50

Specials

Roast plums lime & ginger stock syrup <i>v</i>	£5.95
Bread & Navel orange pudding crème anglaise <i>v</i>	£6.50

SIDES

Kentish oven-roasted parsnips & thyme <i>ve</i>	£3.95
Lemon mashed potato <i>v</i>	£3.95
Chickpea & spiced tomato <i>ve</i>	£4.50
Creamed spinach & capers <i>v</i>	£4.95
Garden & herb salad <i>ve</i>	£3.95
Pommes frites <i>v</i> / Skin on chips <i>v</i>	£3.50

v vegetarian, *ve* vegan, *n* nuts | A junior menu is available for younger diners - please ask. A discretionary 12.5% gratuity will be added to your bill - 100% of all gratuities go to our staff.

DAILY SET MENU 12-7PM

2 COURSES £16.50, 3 COURSES £19.50

STARTERS

South Coast devilled sprats lemon • watercress
Woodland reared pork rilette sourdough • cornichons • Dijon
Thyme-roasted beetroot Cornish Windrush goat's cheese • lovage pesto • pumpkin seeds <i>v</i>
Parsnip soup coriander & chilli oil <i>ve</i>

MAINS

MSC North African spiced cod cheeks rose harissa • chickpeas • coriander
Chickpea and spiced tomato stew <i>ve</i> <i>Lovely with grilled Barnet halloumi for vegetarians £1.50</i>
Shepherd's pie Rhug Estate • organic mutton • Wyke farm cheddar
MSC fishcake spinach • capers • butter sauce <i>(add free range poached egg £1.50)</i>

Baked spiced aubergine chimichurri • pomegranate <i>ve</i>
Steak frites (6oz, £2 supplement) best cooked medium-rare Outdoor reared • grass fed <i>(add chimichurri sauce, anchovy butter or red wine jus £1.95)</i>

PUDDINGS

Berry & apple crumble hazelnuts • rosemary • country cream ice cream <i>v/n</i>
Single origin dark chocolate mousse 70% dark chocolate • candied citrus <i>v</i>
Poached pear vegan chocolate ice cream • tart berries <i>ve</i>
Caramelised apple cheesecake <i>v</i>



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. We cannot guarantee that any item on the menu is completely allergen-free due to cross-contamination. (Oct 2021)



Cathedral walk
ST. ALBANS

On the green in
HARPENDEN

Off Market Place
HITCHIN

Merchant's House
HERTFORD

The Old Five Bells
BERKHAMSTED
Opening soon



APÉRITIFS

Apple Martini Chase vodka, apple, vanilla & caramel	£8.50
Chambord Royale Prosecco and Chambord (125ml)	£7.80
Classic Cuvée Hindleap, Bluebell Vineyard (125ml)	£9.50
Campari spritz Prosecco, Campari and soda	£8.50
G&T Chase GB Extra Dry Gin, grapefruit tonic and fruit garnish	£8.50
Negroni Williams GB Extra Dry Gin, Campari and vermouth	£7.80

BEER & CIDER

Zealous Pilsner Potten End, Hertfordshire (can), 440ml, 4.4% abv	£4.95
Native Helles Lager Potten End, Hertfordshire (can), 440ml, 4.8% abv	£4.95
Three Brewers Classic Ale St Albans, Hertfordshire, 500ml, 4% abv	£5.20
Drop Bar Pale Ale Tring, Hertfordshire, 500ml, 4% abv	£5.50
Sumo American Pale Ale Hertfordshire, 440ml, 4.7% abv	£4.95
Perry's Barn Owl Cider Somerset, 500ml, 5.5% abv	£5.50
Green's Gluten-Free Premium Pils 330ml, 4.5% abv	£4.80

NON-ALCOHOLIC

Wilfred's spritz	£5.95
Rosemary & bitter orange aperitif, tonic water, orange garnish	
Noughty organic sparkling wine (125ml)	£4.95
Seedlip Spice 94 and tonic	£5.95
Cucumber and mint cooler	£4.95
Bitburger Drive Lager 330ml, 0.05% abv	£3.80
Luscombe Devon	from £3.75
Rhubarb Crush / St Clements / Ginger Beer / Elderflower Bubbly	
Soft drinks	from £2.80

ROSÉ

	175ml	Carafe	750ml
Jardins de Gascogne Rosé	£5.85	£15.25	£20.95
Gascony, France (Cabernet Sauvignon, Merlot) <i>ve</i>			
Pinot Grigio 'Ramato' , Il Barco	£6.95	£18.30	£24.95
Veneto, Italy <i>ve</i>			
Source Gabriel Rosé	£9.60	£23.50	£34.50
AOC Côtes de Provence, France <i>ve</i>			

WHITE

	175ml	Carafe	750ml
Corney & Barrow House White	£5.60	£14.60	£19.95
Gascony, France (Colombard & Ugni Blanc) <i>ve</i>			
Sauvignon Blanc , Whale Point	£5.75	£15.10	£20.60
Western Cape, South Africa <i>ve</i>			
Pinot Grigio , Sanziana	£5.85	£15.40	£21.00
South-West Romania <i>ve</i>			
Chenin Blanc , Backsberg Estate Cellars	£6.60	£17.40	£23.70
Paarl, South Africa <i>carbon neutral</i>			
Picpoul de Pinet , Sel et de Sable	£7.65	£20.15	£27.50
Languedoc, France <i>ve</i>			
The Southerly Chardonnay	£8.20	£21.60	£29.50
South Eastern Australia <i>ve</i>			
Sauvignon Blanc , Wairau River Wines	£9.05	£23.90	£32.60
Marlborough, New Zealand <i>ve</i>			
Pecorino , Cantina Orsogna	£9.30	£24.00	£35.50
Abruzzo <i>ve</i>			
Albarino Paza la Maza	£9.80	£25.60	£35.00
Do Rias Baixas, Spain <i>sustainable production ve</i>			

SPARKLING

	125ml	750ml
Laurent-Perrier Brut Rosé NV		Bottle £90.00
Tours-sur-Marne, Champagne, France <i>ve</i>		
Classic Cuvée , Hindleap, Bluebell Vineyard	£9.50	£58.00
Sussex, England <i>ve</i>		
Prosecco Brut Le Monde NV	£6.50	£32.00
Friuli, Italy		

RED

	175ml	Carafe	750ml
Corney & Barrow House Red	£5.60	£14.60	£19.95
Languedoc-Roussillon (Carignan, Grenache, Merlot) <i>ve</i>			
Merlot , Panul	£6.05	£15.90	£21.70
Valle Central, Chile <i>ve</i>			
Malbec Reserve , Santa Florentina	£7.05	£18.55	£25.30
Valles del Famatina, Argentina <i>ve</i>			
Montepulciano d'Abruzzo Riserva , Tor Del Colle	£7.20	£18.85	£25.70
Abruzzo, Italy <i>ve</i>			
Pinotage , Tread Lightly	£8.40	£22.00	£30.00
Paarl, South Africa <i>carbon neutral ve</i>			
Fleurie Grand-Pré , Dom Lathuilière Gravallon	£8.65	£22.70	£31.00
Beaujolais, France (Gamay) <i>ve</i>			
Cabernet Franc , Le Monde	£9.20	£24.20	£33.00
Grave del Friuli, Italy <i>sustainable production ve</i>			
Pinot Noir , Eradus	£11.50	£30.00	£42.00
Marlborough, New Zealand <i>sustainable production v</i>			
Estate Reserve Malbec , Finca Sopenia	£9.70	£25.00	£36.00
Mendoza, Argentina <i>ve</i>			

v vegetarian *ve* vegan | Carafes are 500ml | All our wines are available as a 125ml measure if preferred - please ask

DIGESTIFS

TOP SHELF

Yamazaki Whisky aged 12 years	£14.95
C&B Tawny Port aged 20 years	£7.95
Martell XO	£17.50
Laphroaig 10 year old malt	£8.00
Maker's Mark bourbon	£7.00
Chivas Regal 12 year old blend	£8.00
Jameson house pour	£6.00

WHISKY

LIQUEURS & PORT

Disaronno Amaretto	£5.50
Baileys	£5.50
Grappa	£5.50
Tio Pepe	£5.50
Limoncello	£5.50
Tia Maria	£5.50
Taylor's 10 year Tawny	£5.50
Courvoisier VS	£5.50

All served as 50ml unless requested otherwise

SOMETHING SWEET

Espresso Martini vodka, coffee and coffee liqueur	£7.30
Irish coffee Jameson Irish whisky, coffee and organic double cream	£6.90
Sauvignon Blanc 'Late Harvest' La Playa Colchagua Valley, Chile	125ml £9.15 375ml £23.80

COFFEE

British hand-roasted coffee	
Fairtrade, organic and 100% Arabica	
Espresso	£2.20
Americano	£3.05
Cappuccino	£3.10
Flat white	£3.65
Liqueur coffee	£6.90

TEA

Tregothnan Cornish tea	
The first tea grown in England	
English breakfast	£2.60
Earl Grey	£2.60
Green	£2.60
Manuka honey	£2.60
Fresh mint	£2.40

Decaf tea and coffee, organic whole English cow's milk and Oatly are available on request