

LUSSMANN'S

SUSTAINABLE KITCHEN

STARTERS

Woodland reared crispy pulled pork	6.50
Puy lentils • brunoise vegetables <i>gf</i>	
Scallops of king oyster mushroom	7.50
Garlic • peperonata • capers <i>ve</i>	
Hunter's linguine (<i>may contain shot or bones</i>)	8.50
Wild rabbit • Monmouthshire pancetta • oyster mushrooms	
Chicory salad	6.95
Somerset ewe's curd • hazelnuts • Dijon dressing <i>v/gf/n</i>	
Black treacle & fennel cured organic salmon	8.95

SPECIALS

Pea & lovage soup sourdough <i>ve</i>	6.20
Free-range chicken liver pâté toasted sourdough	6.10
South coast mackerel tomato salad • salsa verde <i>gf</i>	8.95

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 Lussmann's 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

SPRING MENU

MAY – JUNE 2022

MAINS

Whole Cornish sole Café de Paris butter • seasonal vegetables	17.95
Free-range Label Anglais Coq au vin	15.95
White wine • basil • tomatoes • sourdough	
MSC fishcake spinach • capers • butter sauce (<i>add free range poached egg £1.50</i>)	15.95
Shepherd's pie Rhug Estate organic mutton • rosemary	16.10
Cauliflower fritters romesco • crispy kale <i>ve/n</i>	14.95
MSC cod loin	21.50
Norfolk brown shrimps • creamed spinach <i>gf</i>	
Melanzane parmigiana <i>v/gf</i>	15.50
Free-range Label Anglais chicken schnitzel	17.95
Chilli and caper linguine or garden & herb salad	
Steak frites (6oz) best cooked medium-rare	16.50
Outdoor reared • grass fed (<i>add salsa verde, Café de Paris butter or red wine jus £1.95</i>)	
MSC Hake puttanesca & frites	20.50
Olives • anchovies • tomatoes	
Friday Fish & Chips (<i>Fridays only</i>)	15.70
MSC haddock • skin-on chips • mushy peas	

SPECIALS

MSC smoked haddock	22.00
Norfolk asparagus • poached egg • beurre blanc <i>gf</i>	
Portobello mushroom with North African spiced fregola	15.50
Chilli & coriander dressing <i>ve</i>	
Free-range duck confit burger	16.50
Dijonnaise • red onion marmalade	

(*v*) vegetarian, (*ve*) vegan, (*gf*) gluten-free, (*n*) nuts. A junior menu is available for younger diners. A discretionary 12.5% gratuity will be added to your bill – 100% of all gratuities go to our staff.

Our restaurants

Merchant's House

Cathedral Walk

On The Green

Off Market Place

The Old Five Bells

HERTFORD

ST. ALBANS

HARPENDEN

HITCHIN

BERKHAMSTED



DAILY SET MENU 12-7PM

2 COURSES £17.95 3 COURSES £20.95

STARTERS

Black treacle & fennel cured organic salmon
Chicory salad Somerset ewe's curd • hazelnuts • Dijon dressing <i>v/gf/n</i>
Pea & lovage soup sourdough <i>ve</i>
Free-range chicken liver pâté toasted sourdough

MAINS

Whole Cornish sole Café de Paris butter • summer herbs	
Cauliflower fritters romesco • crispy kale <i>ve/n</i>	
Free-range Label Anglais Coq au vin white wine • basil • tomatoes	
MSC fishcake spinach • capers • butter sauce (<i>add free range poached egg £1.50</i>)	
Portobello mushroom with North African spiced fregola	
Chilli & coriander dressing <i>ve</i>	
Steak frites (6oz, £2 supplement) best cooked medium-rare	
Outdoor reared • grass fed (<i>add salsa verde, Café de Paris butter or red wine jus £1.95</i>)	

PUDDINGS

Poached Yorkshire rhubarb & blood orange sorbet <i>ve/gf</i>	
Rum baba with rum & raisin ice cream <i>v</i>	
Single origin dark chocolate mousse	
70% dark chocolate • candied citrus <i>v/gf</i>	
Sweet & bitter orange brûlée organic cream • Cointreau • Maldon salt <i>v/gf</i>	

PUDDINGS

Bramley apple crumble	5.95
Hazelnuts • rosemary • country cream ice cream <i>v/n</i>	
Poached pear with viola flowers	6.95
Vegan chocolate ice cream • tart berries <i>ve/gf</i>	
Sweet & bitter orange brûlée	6.00
Organic cream • Cointreau • Maldon salt <i>v/gf</i>	
Single origin dark chocolate mousse	5.95
70% dark chocolate • candied citrus <i>v/gf</i>	
Poached Yorkshire rhubarb & blood orange sorbet <i>ve/gf</i>	6.50
House cheese plate	9.50
Selection of British & Irish farmhouse cheese • Nordic crispbread	

SPECIALS

Rum baba with rum & raisin ice cream <i>v</i>	6.50
Honey & thyme pudding crème fraîche <i>v</i>	6.50

SIDES

Kentish Sweetheart cabbage toasted pumpkin seeds & chilli <i>ve/gf</i>	3.95
Lincolnshire courgettes with lemon & garlic <i>ve/gf</i>	3.95
Creamed spinach & capers <i>v/gf</i>	4.95
Garden & herb salad <i>ve/gf</i>	3.95
Mixed market vegetables <i>ve/gf</i>	3.95
Pommes frites <i>v</i> / Skin on chips <i>v</i>	3.95
Salsa verde mashed potato <i>gf</i>	4.95



PRIVATE DINING AT LUSSMANN'S

Should you wish to dine in private, our hideaway dining rooms are perfect. Please ask one of the team for more information.



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. (May 2022)

LUSSMANN'S

SUSTAINABLE KITCHEN

APÉRITIFS

Campari spritz Prosecco • Campari • Soda	8.75
Apple Martini Chase vodka • Apple • Vanilla • Caramel	9.00
Chambord Royale Prosecco • Chambord (125ml)	8.25
Classic Cuvée Bluebell Vineyard (125ml)	9.95
Strawberry mojito Rum • Lime • Mint	9.00
G&T Chase GB Extra Dry Gin • Grapefruit tonic • Fruit garnish	8.75
Negroni Williams GB Extra Dry Gin • Campari • Vermouth	8.50
Passionfruit Martini Vodka • Passion fruit • Orange • Lime	9.00

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	5.05
Three Brewers Classic Ale St Albans, Hertfordshire 500ml, 4% abv	5.50
Drop Bar Pale Ale Tring, Hertfordshire 500ml, 4% abv	6.20
Sumo American Pale Ale Hertfordshire 440ml, 4.7% abv	5.10
Perry's Barn Owl Cider Somerset 500ml, 5.5% abv	5.70
Green's Gluten-Free Premium Pils 330ml, 4.5% abv	4.95

NON-ALCOHOLIC

Botivo spritz	5.95
Botanicals • Raw honey • Apple cider vinegar • Luscombe soda	
Wilfred's spritz	5.95
Rosemary & bitter orange apéritif • Tonic water • Orange garnish	
Softpassion Martini Passion fruit • Orange • Lime	6.95
Noughty organic sparkling wine 125ml	4.95
Seedlip Spice 94 and tonic	5.95
Bitburger Drive Lager 330ml, 0.05% abv	3.80
Pine Trail Pale Ale Suffolk 330ml, 0.5% abv	5.95
Luscombe Devon	from 3.95
Rhubarb Crush / St Clements / Ginger Beer / Elderflower Bubbly	

DRINKS LIST

MAY – JUNE 2022

ROSÉ

	175ml	Carafe	750ml
Jardins de Gascogne Rosé Gascony, France	6.00	15.70	21.50
Fresh • Raspberry • Pale Cherry <i>Sustainable conversion/ve</i>			
Pinot Grigio 'Ramato', Il Barco Veneto, Italy	7.15	18.50	25.50
Moreish • Summer Fruits • Delicate <i>ve</i>			
Source Gabriel Rosé Provence, FR	9.95	26.00	35.50
Raspberry • Blossoms • Fresh <i>ve</i>			

WHITE

	175ml	Carafe	750ml
Corney & Barrow Blanc Gascony, FR	5.90	15.30	20.95
Aromatic • Floral • Fruity <i>ve</i>			
Sauvignon Blanc Whale Point, Western Cape, SA	5.95	15.40	21.10
Refreshing • Grassy • Gooseberry <i>Carbon minus bottling/ve</i>			
Pinot Grigio Sanziano SW Romania	6.15	16.00	21.95
Zesty • Citrus • Melon <i>ve</i>			
Chenin Blanc Backsberg, Paarl, SA	6.70	17.45	23.90
Apple • Tropical • Zesty <i>Carbon Neutral</i>			
Muscadet Sur Lie Dom Herbauges, Loire, FR	8.05	21.00	28.75
Mineral • Melon • Citrus <i>Sustainable producer/ve</i>			
The Southerly Chardonnay SE Australia	8.70	22.65	31.00
Grapefruit • White peach • Lemongrass <i>ve</i>			
Sauvignon Blanc Wairau River, Marlborough, NZ	9.40	24.45	33.50
Vibrant • Gooseberry • Passion Fruit <i>Sustainable producer</i>			
Pecorino, Civitas, Orsogna Abruzzo, IT	10.30	27.00	37.00
Dry • Aromatic • Lemony <i>Organic & biodynamic/ve</i>			
Albarino Pazo La Maza Rias Bazias, SP	10.80	28.10	38.50
Appetizing • Fragrant • Citrus <i>Organic/ve</i>			
Gavi Di Gavi Bosio, Piedmont, IT	11.75	30.75	42.00
Classic • Stone Fruit • Elegant <i>ve</i>			

(v) vegetarian, (ve) vegan. Carafes are 500ml. All wines are available as 125ml measures if preferred.

SPARKLING

	125ml	750ml
Bollinger Special Cuvée Champagne, FR		80.00
Brioche • Biscuity • Vanilla <i>Sustainable producer</i>		
Sparkling Rosé Bluebell, Sussex (Vintage)		62.00
Scented Cherry • Raspberry • Refined <i>ve</i>		
Prosecco Brut Le Monde, Friuli, IT	6.95	33.00
Apple • Pear • Refreshing <i>Sustainable producer/ve</i>		
Classic Cuvée Bluebell , Sussex (Vintage)	9.95	59.00
Sherbet • Lemony • Mouthwatering <i>ve</i>		

RED

	175ml	Carafe	750ml
Corney & Barrow Rouge Gascony, FR	5.90	15.30	20.95
Fruity • Supple • Spicy <i>ve</i>			
Merlot Panul Valle Central, CHL	6.30	16.40	22.50
Juicy • Ripe • Pure <i>ve</i>			
Malbec Chamuyo Mendoza, ARG	7.50	19.70	27.00
Silky • Fruity • Rich <i>ve</i>			
Montepulciano Riserva Tor Del Colle Abruzzo, IT	7.60	19.90	27.50
Morello Cherry • Chocolate • Generous <i>ve</i>			
Tempranillo Monastrell Nleman, Valencia, SP	8.35	21.80	29.85
Plum • Scented Spice • Jammy <i>Organic & carbon neutral/ve</i>			
Pinotage 'Tread Lightly', Paarl, SA	8.50	22.25	30.50
Blackberry • Ripe Damson • Earthy <i>Carbon neutral/ve</i>			
Fleurie Lathuiliere-Gravallon , Beaujolais, FR	9.25	24.10	33.00
Perfumed • Fruity • Elegant <i>ve</i>			
Cabernet Franc Le Monde, Friuli, IT	9.45	24.70	33.80
Mulberry • Peppery Spice • Soft Tannins <i>Sustainable producer/ve</i>			
Reserve Malbec Sopenia, Mendoza, ARG	10.30	26.80	36.80
Concentrated • Cassis • Smooth <i>Sustainable producer/ve</i>			
Pinot Noir Eradus, Marlborough, NZ	12.50	32.50	44.50
Power • Intense • Classic <i>Sustainable producer/v</i>			



OUR ETHOS

Lusmanns is founded on the fundamental belief that it's possible to be ethical and profitable.

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 to support ethical, British suppliers.

Rewarding Service

A discretionary 12.5% service charge will be added to your bill. 50% of your tip goes to waiting staff, with the remaining 50% 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. our 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 almost £40,000 to good causes and supported The Trussell Trust during lockdown.



Free-range Woodland British Saddleback Pork from a champion breed of pigs naturally reared in Sussex, has been supplied by our farmer, Will since 2007.



Grass-Fed & Organic Beef is certified by the Soil Association, and our dry-aged grass fed ribeye steaks come from award-winning Donald Russell.



MSC Sustainable Fish from a fishery that has been independently certified to the Marine Stewardship Council's standard for a well-managed and sustainable fishery. MSC-C-53712



Free-Range Chicken bred in Warwickshire, our fantastic British Label Anglais Red Cornish and White Rock chickens grow to full maturity, creating a more satisfying flavour.



Organic Mutton born, bred and reared on the lush grass at Rhug Estate Organic Farm in Denbighshire, Wales with the highest animal welfare standards.

Visit lusmanns.com to find out more about what makes Lusmanns sustainable.