

LUSSMANN'S

SUSTAINABLE KITCHEN

STARTERS

Red lentil, chickpea & chilli soup <i>vegan</i>	6.50
Chicory salad Somerset ewe's curd • walnuts • Dijon dressing <i>v/nuts</i>	7.20
Rhug organic bombas (Rhug Farm, Corwen, Wales)	7.50
Croquette of organic mutton • mashed potato • salsa brava	
MSC pan-fried cod cheeks garlic • lime • chilli • coriander	8.10
Crispy pulled lamb shoulder puy lentils • red wine vinaigrette	6.50
Oyster mushroom bruschetta <i>vegan</i>	7.50
Lemon zest • garlic • parsley (<i>add Somerset ewe's curd £1.50</i>)	
MSC Manx kipper pâté toasted sourdough	6.90
Black treacle & fennel cured organic salmon	9.10
Free-range chicken terrine plum chutney • sourdough	7.30

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



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. (Dec 2022)

MENU

WINTER 2023

MAINS

MSC cod loin & parmentier potatoes	22.60
Rosemary • anchovy • chilli	
Ful medames & flat bread <i>vegan</i>	15.95
Fava bean stew • spices • lemon • seasonal market vegetables	
Ox cheek bourguignon mash • red wine jus	20.95
Maple-cured ribeye of bacon <i>Sussex outdoor reared</i>	19.50
Bubble & squeak • free-range poached egg	
MSC smoked haddock & free-range poached egg	20.50
Kale & shallot potato cake • wholegrain mustard sauce	
Courgette & basil arancini <i>v</i>	15.95
Mediterranean charred vegetables • salsa brava	
Whole Cornish sole Café de Paris butter • seasonal vegetables	20.95
Shepherd's pie	16.50
Organic mutton (Rhug Farm, Corwen, Wales) • rosemary	
MSC fishcake spinach • capers • butter sauce	16.50
<i>(add free-range poached egg £1.50)</i>	
Baked spiced aubergine <i>vegan</i>	15.95
Chimichurri • pomegranate • seasonal market vegetables	
Free-range Label Anglais chicken schnitzel	18.20
Chilli & caper linguine or garden & herb salad	
Fish & Chips <i>(Fridays only)</i>	16.95
MSC haddock • skin-on chips • mushy peas	
Organic sirloin steak & chips (255g, Rhug Farm, Corwen, Wales)	30.00
Outdoor reared • native breed • grass fed	
<i>(add Café de Paris butter, peppercorn sauce or red wine jus £1.95)</i>	

PUDDINGS

Pineapple carpaccio toasted coconut • lemongrass • ginger <i>vegan</i>	6.30
Lemon posset walnut & lemon thyme shortbread <i>v/nuts</i>	6.90
Sticky date & ginger pudding toffee sauce • local ice cream <i>v</i>	6.80
Sweet & bitter orange brûlée <i>v</i>	6.50
Organic cream • Cointreau • Maldon salt	
Single origin dark chocolate mousse <i>v/nuts</i>	7.00
70% dark chocolate • nut brittle	
Poached pear with viola flowers <i>vegan</i>	7.50
Vegan chocolate ice cream • tart berries	
Bramley apple crumble <i>v/nuts</i>	6.40
Hazelnuts • rosemary • local ice cream	
House cheese plate	11.05
Selection of British & Irish farmhouse cheese	
Nordic crispbread • plum chutney	

SIDES

Thyme-roasted winter veg <i>vegan</i>	4.20
Sticky Lincolnshire red cabbage <i>vegan</i>	4.20
Mac & cheese with kale <i>v</i>	4.95
Creamed spinach & capers <i>v</i>	4.95
Garden salad <i>vegan</i>	4.95
Pommes frites <i>v</i> / Skin-on chips <i>v</i>	4.20
Lemon mash <i>v</i>	4.20

(v) vegetarian, *(vegan)* vegan. 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
HERTFORD

Cathedral Walk
ST. ALBANS

On The Green
HARPENDEN

Off Market Place
HITCHIN

The Old Five Bells
BERKHAMSTED



DAILY SET MENU 12:00–6:30PM

2 COURSES £18.50 3 COURSES £21.50

STARTERS

Red lentil, chickpea & chilli soup <i>vegan</i>	
Rhug organic bombas (Rhug Farm, Corwen, Wales)	
Croquette of organic mutton • mashed potato • salsa brava	
Chicory salad Somerset ewe's curd • walnuts • Dijon dressing <i>v/nuts</i>	
MSC Manx kipper pâté toasted sourdough	

MAINS

Ful medames & flat bread fava bean stew • spices • lemon <i>vegan</i>	
Shepherd's pie organic mutton (Rhug Farm, Corwen, Wales) • rosemary	
Whole Cornish sole Café de Paris butter • seasonal vegetables <i>(£2 supplement)</i>	
Courgette & basil arancini Mediterranean charred vegetables • salsa brava <i>v</i>	
MSC fishcake spinach • capers • butter sauce <i>(add free-range poached egg £1.50)</i>	
Steak frites (150g onglet) best cooked medium-rare	
Outdoor reared • native breed • grass fed	
<i>(add Café de Paris butter, peppercorn sauce or red wine jus £1.95)</i>	

PUDDINGS

Lemon posset walnut & lemon thyme shortbread <i>v/nuts</i>
Bramley apple crumble hazelnuts • rosemary • local ice cream <i>v/nuts</i>
Pineapple carpaccio toasted coconut • lemongrass • ginger <i>vegan</i>
Single origin dark chocolate mousse 70% dark chocolate • nut brittle <i>v/nuts</i>
Sticky date & ginger pudding toffee sauce • local ice cream <i>v</i>



PRIVATE DINING AT LUSSMANN'S

Should you wish to dine in private, our hideaway dining rooms are perfect. Please email reservations@lussmanns.com for more information.

LUSSMANN'S

SUSTAINABLE KITCHEN

APÉRITIFS

Old Fashioned Bourbon • Aged bitters	
Apple Martini Chapel Down vodka • Apple • Vanilla • Caramel	
Campari spritz Prosecco • Campari • Soda	
Chambord Royale Prosecco • Chambord (125ml)	
G&T Chapel Down Gin • Grapefruit tonic • Fruit garnish	
Negroni Chapel Down Gin • Campari • Vermouth	
Passionfruit Martini Vodka • Passionfruit • Orange • Lime	

BEER & CIDER

Zealous Pilsner Potten End, Hertfordshire (can) 440ml, 4.4% abv	
Native Helles Lager Potten End, Hertfordshire (can) 440ml, 4.8% abv	
Three Brewers Classic Ale St Albans, Hertfordshire 500ml, 4% abv	
Drop Bar Pale Ale Tring, Hertfordshire 500ml, 4% abv	
Sumo American Pale Ale Hertfordshire 440ml, 4.7% abv	
Curious Cider Kent 330ml, 5.2% abv	
Peroni Gluten-Free Premium Pils 330ml, 5.1% abv	

NON-ALCOHOLIC

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

DRINKS LIST

WINTER 2023

ROSÉ

	175ml	Carafe	750ml
Jardins de Gascogne Rosé Gascony, FR	6.20	16.30	22.60
Fresh • Raspberry • Pale Cherry <i>Sustainable conversion/vegan</i>			
Pinot Grigio 'Ramato', Il Barco Veneto, IT	7.25	18.90	26.10
Moreish • Summer Fruits • Delicate <i>vegan</i>			
Source Gabriel Rosé Provence, FR	10.05	26.40	36.10
Raspberry • Blossoms • Fresh <i>vegan</i>			

WHITE

	175ml	Carafe	750ml
Corney & Barrow Blanc Gascony, FR	6.10	16.00	22.00
Aromatic • Floral • Fruity <i>vegan</i>			
Sauvignon Blanc Whale Point, Western Cape, SA	6.25	16.40	22.55
Refreshing • Grassy • Gooseberry <i>Carbon minus bottling/vegan</i>			
Pinot Grigio Sanziano SW Romania	6.40	16.70	23.00
Zesty • Citrus • Melon <i>vegan</i>			
Chenin Blanc Backsberg, Paarl, SA	6.80	17.85	24.50
Apple • Tropical • Zesty <i>Carbon Neutral</i>			
Muscadet Sur Lie Dom Herbauges, Loire, FR	8.15	21.40	29.35
Mineral • Melon • Citrus <i>Sustainable producer/vegan</i>			
The Southerly Chardonnay SE Australia	8.80	23.05	31.60
Grapefruit • White Peach • Lemongrass <i>vegan</i>			
Sauvignon Blanc Wairau River, Marlborough, NZ	9.70	25.45	35.00
Vibrant • Gooseberry • Passionfruit <i>Sustainable producer</i>			
Pecorino, Civitas, Orsogna Abruzzo, IT			38.00
Dry • Aromatic • Lemony <i>Organic & biodynamic/vegan</i>			
Albarino Pazo La Maza Rias Bazias, SP	10.90	28.50	39.10
Appetizing • Fragrant • Citrus <i>Organic/vegan</i>			
Gavi Di Gavi Bosio, Piedmont, IT	11.85	31.15	42.60
Classic • Stone Fruit • Elegant <i>vegan</i>			

SPARKLING

	125ml	750ml
Bollinger Special Cuvée Champagne, FR		80.00
Brioche • Biscuity • Vanilla <i>Sustainable producer</i>		
Prosecco Brut Le Monde, Friuli, IT	7.05	34.00
Apple • Pear • Refreshing <i>Sustainable producer/vegan</i>		
Classic Cuvée Bluebell , Sussex, ENG (Vintage)	9.90	59.00
Sherbet • Lemony • Mouthwatering <i>vegan</i>		
Brut Rosé Chapel Down Kent, ENG		62.00
Early Autumn Fruits • Scented Raspberry • Refined		

RED

	175ml	Carafe	750ml
Corney & Barrow Rouge Gascony, FR	6.10	16.00	22.00
Fruity • Supple • Spicy <i>vegan</i>			
Merlot Panul Valle Central, CHL	6.70	17.60	24.10
Juicy • Ripe • Pure <i>vegan</i>			
Malbec Chamuyo Mendoza, ARG	7.70	20.40	28.00
Silky • Fruity • Rich <i>vegan</i>			
Montepulciano Riserva Tor Del Colle Abruzzo, IT	7.70	20.30	28.10
Morello Cherry • Chocolate • Generous <i>vegan</i>			
Tempranillo Monastrell Neleman, Valencia, SP	8.45	22.20	30.45
Plum • Scented Spice • Jammy <i>Organic & carbon neutral/vegan</i>			
Pinotage 'Tread Lightly', Paarl, SA	8.60	22.65	31.10
Blackberry • Ripe Damson • Earthy <i>Carbon neutral/vegan</i>			
Fleurie Lathuiliere-Gravallon , Beaujolais, FR	9.80	26.90	35.00
Perfumed • Fruity • Elegant <i>vegan</i>			
Cabernet Franc Le Monde, Friuli, IT			35.50
Mulberry • Peppery Spice • Soft Tannins <i>Sustainable producer/vegan</i>			
Reserve Malbec Sopenia, Mendoza, ARG	10.40	27.20	37.40
Concentrated • Cassis • Smooth <i>Sustainable producer/vegan</i>			
Pinot Noir Eradus, Marlborough, NZ			45.00
Power • Intense • Classic <i>Sustainable producer/v</i>			

Carafes are 500ml. All wines are available as 125ml measures if preferred.



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 £41,976 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 to us since 2007.



Pasture fed & Organic beef Our mince & sirloins are certified by the Soil Association, and onglets are grass fed and selected from native breeds within the British Isles.



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 and reared in Harpenden at Hammonds End Farm. Pioneers of organic farming since the 90s, this farm prioritises animal welfare, biodiversity and improving soil quality.

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