

LUSSMANN'S

SUSTAINABLE KITCHEN

STARTERS

North African spiced bean & chickpea soup <i>vegan</i>	6.95
South coast mackerel & parmentier potatoes Rosemary • anchovy • chilli	8.90
Woodland-reared Sussex ham hock terrine Plum chutney • toasted sourdough	7.90
MSC cod cheek & Scottish langoustine bisque	8.90
Chicory salad Somerset ewe's curd • walnuts • Dijon dressing <i>v/nuts</i>	7.70
Rhug organic bombas (Rhug Farm, Corwen, Wales) Croquette of organic mutton • mashed potato • salsa brava	8.10
Hunter's linguine (<i>may contain shot or bones</i>) Wild rabbit • Monmouthshire pancetta • oyster mushrooms	9.10
Oyster mushroom bruschetta <i>vegan</i> Lemon zest • garlic • parsley (<i>add Somerset ewe's curd £1.50</i>)	8.10
MSC Manx kipper pâté toasted sourdough	7.50

Eating Sustainably

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.

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. (Mar 2023)

MENU

SPRING 2023

MAINS

Halibut Norfolk brown shrimps • creamed spinach	29.50
Organic feather blade of beef Rhug Farm, Corwen, Wales Red wine jus • crispy shallots • oyster mushrooms	22.50
Free-range Label Anglais chicken chasseur Chestnut mushroom • tomato • tarragon	16.95
Linguine Fioerentina (<i>available as a starter</i>) <i>vegan/nuts</i> Nduja (<i>vegan</i>) • sun-blushed tomatoes • spinach • walnuts	16.50
Ful medames & flat bread <i>vegan</i> Fava bean stew • spices • lemon • seasonal market vegetables	16.50
Maple-cured ribeye of bacon <i>Sussex outdoor reared</i> Bubble & squeak • free-range poached egg	21.20
MSC smoked haddock & free-range poached egg Spring green & shallot potato cake • wholegrain mustard sauce	22.20
Courgette & basil arancini <i>v</i> Mediterranean charred vegetables • salsa brava	16.50
Whole Cornish sole Café de Paris butter • seasonal vegetables	22.95
MSC fishcake spinach • capers • butter sauce (<i>add free-range poached egg £1.50</i>)	17.80
Free-range Label Anglais chicken schnitzel Chilli & caper linguine or garden & herb salad	18.95
Fish & Chips (<i>Fridays only</i>) MSC haddock • skin-on chips • mushy peas	17.95
Organic sirloin steak & chips (255g, Rhug Farm, Corwen, Wales) <i>Outdoor reared • native breed • grass fed</i> (<i>add Café de Paris butter, mushroom, tomato & tarragon sauce or red wine jus £1.95</i>)	32.00

Our restaurants

Merchant's House
HERTFORD

Cathedral Walk
ST. ALBANS

On The Green
HARPENDEN

Off Market Place
HITCHIN

The Old Five Bells
BERKHAMSTED

PUDDINGS

Poached Yorkshire rhubarb & blood orange sorbet <i>vegan</i>	7.50
Bramley apple crumble <i>v/nuts</i> Hazelnuts • rosemary • local ice cream	6.95
Pineapple carpaccio toasted coconut • lemongrass • ginger <i>vegan</i>	6.80
Lemon posset walnut & lemon thyme shortbread <i>v/nuts</i>	7.70
Sticky date & ginger pudding toffee sauce • local ice cream <i>v</i>	7.20
Sweet & bitter orange brûlée <i>v</i> Organic cream • Cointreau • Maldon salt	7.20
Single origin dark chocolate mousse <i>v/nuts</i>	7.50
British Isles cheese plate Nordic crispbread • plum chutney (<i>Please let us know when ordering your main course so that we may remove the cheese selection from the fridge</i>)	11.95
Lancashire leeks with Bramley apple & sage <i>vegan</i>	4.50
Kentish spring greens, roasted shallots & dill	4.50
Market seasonal vegetables <i>vegan</i>	4.50
Mac & cheese with spring greens <i>v</i>	5.30
Garden salad <i>vegan</i>	5.30
Pommes frites <i>v</i> / Skin-on chips <i>v</i>	4.50
Shallot & parsley mash <i>v</i>	4.50

(*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.

100
BEST
PLACES TO EAT
THE TIMES 2018

DAILY SET MENU 12:00–6:30PM

2 COURSES £19.95 3 COURSES £23.95

STARTERS

North African spiced bean & chickpea soup <i>vegan</i>
Woodland-reared Sussex ham hock terrine Plum chutney • toasted sourdough
Chicory salad Somerset ewe's curd • walnuts • Dijon dressing <i>v/nuts</i>
MSC Manx kipper pâté toasted sourdough

MAINS

Linguine Fioerentina (<i>available as a starter</i>) <i>vegan/nuts</i> Nduja (<i>vegan</i>) • sun-blushed tomatoes • spinach • walnuts
Free-range Label Anglais chicken chasseur Chestnut mushroom • tomato • tarragon
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, mushroom, tomato & tarragon sauce or red wine jus £1.95</i>)

PUDDINGS

Poached Yorkshire rhubarb & blood orange sorbet <i>vegan</i>
Lemon posset walnut & lemon thyme shortbread <i>v/nuts</i>
Bramley apple crumble hazelnuts • rosemary • local ice cream <i>v/nuts</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

DRINKS LIST

SPRING 2023

APÉRITIFS

Old Fashioned	Bourbon • Aged bitters	10.20
Campari spritz	Cava • Campari • Soda	9.70
Chambord Royale	Cava (125ml) • Chambord	9.20
G&T Chapel Down	Gin • Grapefruit tonic • Fruit garnish	9.80
Negroni	Chapel Down Gin • Campari • Vermouth	9.20
Passionfruit Martini	Vodka • Passionfruit • Orange • Lime	10.20

BEER & CIDER

Zealous Pilsner	Potten End, Hertfordshire (can) 440ml, 4.4% abv	5.40
Native Helles Lager	Potten End, Hertfordshire (can) 440ml, 4.8% abv	5.50
Three Brewers Classic Ale	St Albans, Hertfordshire 500ml, 4% abv	5.95
Drop Bar Pale Ale	Tring, Hertfordshire 500ml, 4% abv	6.50
Sumo American Pale Ale	Hertfordshire 440ml, 4.7% abv	5.70
Curious Cider	Kent 330ml, 5.2% abv	5.50
Peroni Gluten-Free Premium Pils	330ml, 5.1% abv	5.40

NON-ALCOHOLIC

Damascene rose bubbly		4.95
Ginger mule	Bitter orange • Ginger beer • Botanicals	7.95
Botivo spritz	Botanicals • Raw honey • Apple cider vinegar • Luscombe soda	7.05
Wilfred's spritz	Rosemary & bitter orange apéritif • Tonic water • Orange garnish	7.10
Softpassion Martini	Passionfruit • Orange • Lime	7.95
Noughty organic sparkling wine	125ml	6.20
Seedlip Spice 94 and tonic		6.50
Bitburger Drive Lager	330ml, 0.05% abv	4.60
Pine Trail Pale Ale	Suffolk 330ml, 0.5% abv	5.10
Luscombe Devon	from 4.30	
Raspberry Crush / St Clements / Ginger Beer / Elderflower Bubbly		

ROSÉ

	175ml	Carafe	750ml
Jardins de Gascogne Rosé	Gascony, FR	6.60	17.65 24.50
Fresh • Raspberry • Pale cherry <i>Sustainable conversion/vegan</i>			
Pinot Grigio 'Ramato', Il Barco	Veneto, IT	7.60	20.25 28.20
Moreish • Summer fruits • Delicate <i>vegan</i>			
Source Gabriel Rosé	Provence, FR	10.50	28.00 39.00
Raspberry • Blossoms • Fresh <i>vegan</i>			

WHITE

	175ml	Carafe	750ml
Corney & Barrow Blanc	Gascony, FR	6.40	17.05 23.70
Aromatic • Floral • Fruity <i>vegan</i>			
Sauvignon Blanc Renosterbos		6.55	17.50 24.30
Org de Rac, Swartland SA			
Refreshing • Grassy • Gooseberry <i>Carbon minus bottling/vegan</i>			
Pinot Grigio Sanziano	SW Romania	6.70	17.85 24.80
Zesty • Citrus • Melon <i>vegan</i>			
Chenin Blanc Boatman's Drift		7.10	19.00 26.40
Overburg, Western Cape SA			
Crisp • Fresh • Tropical <i>Sustainably shipped/Carbon minus bottling/vegan</i>			
Muscadet La Pêcherie	Pays Nantais, Loire FR	8.55	22.80 31.70
Unoaked • Dry • Zesty <i>Sustainable production/vegan</i>			
Mucchietto Fiano IGT	Puglia IT	8.90	23.75 33.00
Floral • Nutty • Complex <i>vegan</i>			
Chardonnay 'Bon Vallon'		9.45	25.20 35.00
De Wetshof, Robertson SA			
Unwooded • Dry lemony • Burgundy style <i>Sustainable producer</i>			
Sauvignon Blanc	Wairau River, Marlborough, NZ	10.20	27.20 37.80
Vibrant • Gooseberry • Passionfruit <i>Sustainable producer</i>			
Albarino Pazo La Maza	Rias Bazias, SP		41.00
Appetizing • Fragrant • Citrus <i>Organic/vegan</i>			
Gavi Di Gavi	Bosio, Piedmont, IT	11.85	31.15 44.00
Classic • Stone fruit • Elegant <i>vegan</i>			

SPARKLING

	125ml	750ml
Bollinger Special Cuvée	Champagne, FR	88.00
Brioche • Biscuity • Vanilla <i>Sustainable producer</i>		
Cava Brut 'Masia Salat' Josep Masachs	Cava, SP	7.50 36.70
Unoaked • Dry • Creamy citrus <i>Organic/vegan</i>		
Blanc de Blancs 'Hindleap'	Sussex, ENG	12.50 63.00
Lemon sherbet • Peach • Mouthwatering <i>vegan</i>		
Brut Rosé Chapel Down	Kent, ENG	67.00
Early autumn fruits • Scented raspberry • Refined		

RED

	175ml	Carafe	750ml
Corney & Barrow Rouge	Gascony, FR	6.40	17.05 23.70
Fruity • Supple • Spicy <i>vegan</i>			
Merlot Panul	Valle Central, CHL	7.00	18.70 26.00
Juicy • Ripe • Pure <i>vegan</i>			
Malbec Chamuyo	Mendoza, ARG	8.40	22.30 31.00
Silky • Fruity • Rich <i>vegan</i>			
Montepulciano Riserva	Tor Del Colle Abruzzo, IT	8.40	22.40 31.10
Morello cherry • Chocolate • Generous <i>vegan</i>			
Garnacha Tempranillo Pinuaga Tinto		8.90	23.75 33.00
La Mancha SP			
Red cherry • Plums • Subtle tannins <i>Organic</i>			
Pinotage 'Tread Lightly', Paarl, SA		9.05	24.10 33.50
Blackberry • Ripe Damson • Earthy <i>Carbon neutral/vegan</i>			
Fleurie Lathuiliere-Gravallon	Beaujolais, FR	9.80	26.90 37.80
Perfumed • Fruity • Elegant <i>vegan</i>			
Cabernet Franc	Le Monde, Friuli, IT		39.00
Mulberry • Peppery spice • Soft tannins <i>Sustainable producer/vegan</i>			
Reserve Malbec	Sopenia, Mendoza, ARG	11.05	29.50 41.00
Concentrated • Cassis • Smooth <i>Sustainable producer/vegan</i>			
Pinot Noir	Eradius, Marlborough, NZ		49.00
Power • Intense • Classic <i>Sustainable producer/v</i>			

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



OUR ETHOS

Lussmanns 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 onlets 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 lussmanns.com to find out more about what makes Lussmanns sustainable.