



100
BEST
PLACES TO EAT
THE TIMES 2018

SPRING PARTY MENU

3 COURSES £33.50 *per person*

STARTERS

North African spiced bean & chickpea soup *vegan*

Rhug organic bombas (Rhug Farm, Corwen, Wales)

Croquette of organic mutton • mashed potato • salsa brava

South coast mackerel & parmentier potatoes rosemary • anchovy • chilli

Chicory salad Somerset ewe's curd • walnuts • Dijon dressing *v/nuts*

Woodland-reared Sussex ham hock terrine plum chutney • toasted sourdough

MAINS

Whole Cornish sole Café de Paris butter • seasonal vegetables

Linguine Fioerentina (*available as a starter*) *vegan/nuts*

Nduja (*vegan*) • sun-blushed tomatoes • spinach • walnuts

MSC smoked haddock & free-range poached egg

Spring green & shallot potato cake • wholegrain mustard sauce

Maple-cured ribeye of bacon *Sussex outdoor reared*

Bubble & squeak • free-range poached egg

Courgette & basil arancini *v* Mediterranean charred vegetables • salsa brava

Organic sirloin steak & chips (255g, Rhug Farm, Corwen, Wales) (£9 supplement)

Outdoor reared • native breed • grass fed

(*add Café de Paris butter, mushroom, tomato & tarragon sauce or red wine jus £1.95*)

PUDDINGS

Poached Yorkshire rhubarb & blood orange sorbet *vegan*

Single origin dark chocolate mousse 70% dark chocolate • nut brittle *v/nuts*

Pineapple carpaccio toasted coconut • lemongrass • ginger *vegan*

Sticky date & ginger pudding toffee sauce • local ice cream *v*

Lemon posset walnut & lemon thyme shortbread *v/nuts*

British Isles cheese plate (£5 supplement)

Selection of British & Irish farmhouse cheese • Nordic crispbread

LUSSMANN'S

SUSTAINABLE KITCHEN

(*v*) vegetarian (*vegan*) vegan A discretionary 12.5% gratuity will be added to your bill – 100% of all gratuities go to our staff.

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

WINE LIST

Please see our main menu for the full list of wines and non-alcoholic drinks available, or ask a member of our team.

LUSSMANN'S GIFT VOUCHERS

Please visit us online to purchase - lussmanns.giftpro.co.uk



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)

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SUSTAINABLE KITCHEN