

# LUSSMANN'S

SUSTAINABLE KITCHEN

## STARTERS

Red lentil soup coriander & chilli oil <i>vegan</i>	6.95
Woodland-reared Sussex ham hock terrine Plum chutney • toasted sourdough	7.90
South Coast mackerel Asian slaw • lime	8.60
Linguine Fiorentina <i>vegan/nuts</i> Nduja ( <i>vegan</i> ) • sun-blushed tomatoes • spinach • walnuts	7.10
Mutton bombas Croquette of Rhug organic mutton • aioli • bravas sauce	7.50
Hunter's bruschetta ( <i>may contain shot or bones</i> ) Wild rabbit • Sussex Weald pancetta • oyster mushrooms	8.00
MSC Manx kipper pâté toasted sourdough	7.50
Thyme-roasted beetroot <i>v</i> Cornish Windrush goat's cheese • lovage pesto • pumpkin seeds	7.20

## 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.

Scan the QR code or turn over to find out more about our ethos.



Andrei Lussmann



## PRIVATE DINING AT LUSSMANN'S

Should you wish to dine in private, our hideaway dining rooms are ideal. Please email [reservations@lussmanns.com](mailto:reservations@lussmanns.com) for information.

## MENU

AUTUMN 2023

### Seasonal Specials

Please ask one of our team for more details

## MAINS

Corsican slow-braised Label Anglais free-range chicken Lemon & apricot couscous • olives • spinach • tomatoes	17.50
MSC fishcake spinach • capers • butter sauce (add free-range poached egg £1.50)	16.50
Halibut Norfolk brown shrimps • creamed spinach	28.00
North African spiced <i>lamb style</i> mince flatbread <i>v</i> Raita • sweet & sour onions • garden herbs	15.95
MSC Hake peperonata • grilled lemon	18.00
Outdoor-reared Sussex Weald pork schnitzel Chilli & caper linguine <i>or</i> garden salad	18.50
Shepherd's pie Rhug Estate organic mutton • vintage farmhouse cheddar	16.50
Roasted vegetable, Leccino olive & lemon paella <i>vegan</i> (add grilled Barnet halloumi £1.95)	15.95
Cauliflower fritters Romesco sauce • crispy kale <i>vegan/nuts</i>	15.95
Whole Cornish sole Café de Paris butter • seasonal vegetables	22.00
Sirloin steak & frites (10oz) Outdoor reared • native breed • grass fed (add Café de Paris butter <i>or</i> Romesco sauce £1.95)	30.00

### FISH & CHIPS FRIDAY

MSC haddock house chips • mushy peas • tartar sauce 17.95  
*Why not enjoy some curry sauce? (£1.95)*

Our restaurants

Merchant's House  
HERTFORD

Cathedral Walk  
ST. ALBANS

On The Green  
HARPENDEN

Off Market Place  
HITCHIN

The Old Five Bells  
BERKHAMSTED

## PUDDINGS

Plum crumble hazelnuts • rosemary • local ice cream <i>v/nuts</i>	6.95
Honey & thyme pudding crème fraîche <i>v</i>	7.60
Bramley apple cheesecake <i>v</i>	7.50
Sweet & bitter orange brûlée <i>v</i> Cream • Cointreau • Maldon salt	7.20
Poached pear with viola flowers <i>vegan</i> Vegan chocolate ice cream • tart berries	7.50
Single origin dark chocolate mousse <i>v/nuts</i>	7.50
70% dark chocolate • nut brittle	
Pineapple carpaccio toasted coconut • lemongrass • ginger <i>vegan</i>	6.50
British Isles cheese plate Nordic crispbread • plum chutney (Please let us know when ordering your main course so that we may remove the cheese selection from the fridge)	11.95
Leeks & apple with sage & lemon crumb <i>v</i>	4.50
Lemon & apricot couscous <i>vegan</i>	4.50
Asian slaw <i>vegan</i>	4.50
Seasonal market vegetables <i>vegan</i>	4.50
Garden salad <i>vegan</i>	5.00
Frites <i>v</i>	4.50
Lemon mashed potato <i>v</i>	4.50



### 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](http://mnu.mx/Lussmanns). We cannot guarantee that any item on the menu is completely allergen-free due to cross-contamination. (Sept 2023)



## DAILY SET MENU 12:00–6:30PM

2 COURSES £18.95 3 COURSES £23.95

## STARTERS

Red lentil soup coriander & chilli oil <i>vegan</i>
MSC Manx kipper pâté toasted sourdough
Woodland-reared Sussex ham hock terrine Plum chutney • toasted sourdough
Thyme-roasted beetroot <i>v</i> Cornish Windrush goat's cheese • lovage pesto • pumpkin seeds

## MAINS

Whole Cornish sole Café de Paris butter • seasonal vegetables (£2 supplement)
Shepherd's pie Rhug organic mutton • vintage farmhouse cheddar
North African spiced <i>lamb style</i> mince flatbread <i>v</i> Raita • sweet & sour onions • garden herbs
MSC fishcake spinach • capers • butter sauce (add free-range poached egg £1.50)
Roasted vegetable, Leccino olive & lemon paella <i>vegan</i> (add grilled Barnet halloumi £1.95)
Steak frites (150g onglet) best cooked medium-rare (£2 supplement) Outdoor reared • native breed • grass fed (add Café de Paris butter <i>or</i> Romesco sauce £1.95)

## PUDDINGS

Plum crumble hazelnuts • rosemary • local ice cream <i>v/nuts</i>
Pineapple carpaccio toasted coconut • lemongrass • ginger <i>vegan</i>
Bramley apple cheesecake <i>v</i>
Honey & thyme pudding crème fraîche <i>v</i>
Single origin dark chocolate mousse 70% dark chocolate • nut brittle <i>v/nuts</i>

(*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.

# LUSSMANN'S

SUSTAINABLE KITCHEN

## APÉRITIFS

<b>Chambord Royale Cava</b> (125ml) • Chambord	9.20
<b>Chandon Garden Orange Spritz</b> by Moët <i>vegan</i>	10.50
<b>Campari spritz</b> Cava • Campari • Soda	9.70
<b>G&amp;T</b> Chapel Down Gin • Indian tonic • Fruit garnish	9.80
<b>Negroni</b> Chapel Down Gin • Campari • Vermouth	9.20
<b>Passionfruit Martini</b> Vodka • Passionfruit • Orange • Lime	10.20

## BEER & CIDER

<b>Zealous Pilsner</b> Potten End, Hertfordshire (can) 440ml, 4.4% abv	5.60
<b>Native Helles Lager</b> Potten End, Hertfordshire (can) 440ml, 4.8% abv	5.50
<b>Three Brewers Classic Ale</b> St Albans, Hertfordshire 500ml, 4% abv	5.95
<b>Drop Bar Pale Ale</b> Tring, Hertfordshire 500ml, 4% abv	6.50
<b>Sumo American Pale Ale</b> Hertfordshire 440ml, 4.7% abv	5.70
<b>Curious Cider</b> Kent 330ml, 5.2% abv	5.50
<b>Estrella Galicia Gluten Free</b> 330ml, 5.5% abv	5.40

## NON-ALCOHOLIC

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

Range of organic long drinks, please ask

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

## DRINKS LIST

AUTUMN 2023

### SPARKLING

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

### WHITE

	125ml	Carafe	750ml
<b>Corney &amp; Barrow Blanc</b> Gascony, FR	6.80	18.05	25.10
Aromatic • Floral • Fruity <i>vegan</i>			
<b>Sauvignon Blanc Renosterbos</b>	6.95	18.50	25.70
Org de Rac, Swartland SA			
Refreshing • Grassy • Gooseberry <i>Carbon negative bottling/vegan</i>			
<b>Pinot Grigio Sanziano</b> SW Romania	7.10	18.85	26.20
Zesty • Citrus • Melon <i>vegan</i>			
<b>Chenin Blanc Boatman's Drift</b>	7.50	20.00	27.80
Overburg, Western Cape SA			
Crisp • Fresh • Tropical <i>Sustainably shipped/Carbon negative bottling/vegan</i>			
<b>Muscadet La Pêcherie</b> Pays Nantais, Loire FR	8.95	23.80	33.10
Unoaked • Dry • Zesty <i>Sustainable production/vegan</i>			
<b>Mucchietto Fiano IGT</b> Puglia IT	9.30	24.75	34.40
Floral • Nutty • Complex <i>vegan</i>			
<b>Chardonnay 'Bon Vallon'</b>	9.85	26.20	36.40
De Wetshof, Robertson SA			
Unwooded • Dry lemony • Burgundy style <i>Sustainable producer</i>			
<b>Sauvignon Blanc</b> Wairau River, Marlborough, NZ	10.60	28.20	39.20
Vibrant • Gooseberry • Passionfruit <i>Sustainable producer</i>			
<b>Albarino Pazo La Maza</b> Rias Baixas, SP		42.50	
Appetizing • Fragrant • Citrus <i>Organic/vegan</i>			
<b>Gavi Di Gavi</b> Bosio, Piedmont, IT		45.50	
Classic • Stone fruit • Elegant <i>vegan</i>			

### ROSÉ

	125ml	Carafe	750ml
<b>Piquepoul Rosé Vignobles Foncailieu</b>	8.70	24.05	33.40
Languedoc, FR			
Cherry blossom • Strawberries • Peaches <i>Sustainable producer/vegan</i>			
<b>Jardins de Gascogne Rosé</b> Gascony, FR	6.95	18.65	25.90
Fresh • Raspberry • Pale cherry <i>Sustainable conversion/vegan</i>			
<b>Pinot Grigio 'Ramato', Il Barco</b> Veneto, IT	8.00	21.25	29.60
Moreish • Summer fruits • Delicate <i>vegan</i>			
<b>Source Gabriel Rosé</b> Provence, FR	10.90	29.00	40.40
Raspberry • Blossoms • Fresh <i>vegan</i>			

### RED

	125ml	Carafe	750ml
<b>Corney &amp; Barrow Rouge</b> Gascony, FR	6.80	18.05	25.10
Fruity • Supple • Spicy <i>vegan</i>			
<b>Merlot Panul</b> Valle Central, CHL	7.40	19.70	27.40
Juicy • Ripe • Pure <i>vegan</i>			
<b>Malbec Chamuyo</b> Mendoza, ARG	8.80	23.30	32.40
Silky • Fruity • Rich <i>vegan</i>			
<b>Montepulciano Riserva</b> Tor Del Colle Abruzzo, IT	8.85	23.40	32.50
Morello cherry • Chocolate • Generous <i>vegan</i>			
<b>3 Men in a Tub Red Blend</b> Franschoek, SA	8.90	24.50	33.90
Cabernet • Merlot • Mourvedre <i>Sustainable/vegan</i>			
<b>Garnacha Tempranillo Pinuaga Tinto</b>	9.30	24.75	34.40
La Mancha SP			
Red cherry • Plums • Subtle tannins <i>Organic</i>			
<i>House favourite</i>			
<b>Fleurie Lathuiliere-Gravallon</b> , Beaujolais, FR	10.20	27.90	39.20
Perfumed • Fruity • Elegant <i>vegan</i>			
<b>Cabernet Franc</b> Le Monde, Friuli, IT		40.50	
Mulberry • Peppery spice • Soft tannins <i>Sustainable producer/vegan</i>			
<b>Reserve Malbec</b> Sopenia, Mendoza, ARG		42.40	
Concentrated • Cassis • Smooth <i>Sustainable producer/vegan</i>			
<b>Pinot Noir</b> Eradus, Marlborough, NZ		49.50	
Power • Intense • Classic <i>Sustainable producer/v</i>			

100  
BEST  
PLACES TO EAT  
THE TIMES 2018

## 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 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 [lussmanns.com](https://lussmanns.com) to find out more about what makes Lussmanns sustainable.