



100  
BEST  
PLACES TO EAT  
THE TIMES 2018

# AUTUMN PARTY MENU

3 COURSES £30.50 *per person*

## STARTERS

**Red lentil, chickpea & chilli soup** *vegan*

**South Coast mackerel** Asian slaw • lime

**Thyme-roasted beetroot** *v*

Cornish Windrush goat's cheese • lovage pesto • pumpkin seeds

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

**Linguine Fiorentina** *vegan/nuts*

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

## MAINS

**Whole Cornish sole** Café de Paris butter • seasonal vegetables

**Cauliflower fritters** Romesco sauce • crispy kale *vegan/nuts*

**MSC hake** peperonata • lemon • chips

**Shepherd's pie** Rhug Estate organic mutton • vintage farmhouse cheddar

**Roasted vegetable, Leccino olive & lemon paella** *vegan*

(add grilled Barnet halloumi £1.95)

**Steak frites** (150g onglet) Tarragon dijonnaise

Outdoor reared • native breed • grass fed

*Side orders are available to order separately*

## PUDDINGS

**Plum crumble** hazelnuts • rosemary • local ice cream *v/nuts*

**Pineapple carpaccio** toasted coconut • lemongrass • ginger *vegan*

**Bramley apple cheesecake** *v*

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

**British Isles cheese plate** (£5 supplement) Nordic crispbread • plum chutney

# 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.