



100
BEST
PLACES TO EAT
THE TIMES 2018

WINTER PARTY MENU

3 COURSES £32 *per person*

STARTERS

Chicory & walnut salad Devon Blue • poached pear • Dijon dressing *v/nuts*

Lincolnshire carrot & curry soup *ve*

Woodland-reared Sussex ham hock terrine

Plum chutney • toasted sourdough

MSC prawn cocktail

MAINS

Slow-roasted West Country shoulder of lamb *on the bone*

Creamed mash • red wine jus

MSC Hake Parmentier potatoes • rosemary • chilli

Cauliflower fritters Romesco sauce • crispy cavolo nero *ve/nuts*

MSC smoked haddock & prawn chowder potatoes • leeks • herbs

North African spiced *lamb style* mince flatbread *ve*

Cottage cheese (*ve*) • sweet & sour onions • garden herbs

Sirloin steak & frites *10oz (£8 supplement)* Outdoor reared • native breed • grass fed

(add salsa verde, Romesco sauce or red wine jus £1.95)

Side orders are available to order separately

PUDDINGS

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

Roasted apple with blackcurrant sorbet star anise • cinnamon *ve*

Late autumn berry cheesecake *v*

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

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

(Please let us know when ordering your main course so that we may remove the cheese selection from the fridge)

LUSSMANN'S

SUSTAINABLE KITCHEN

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