

LUSSMANN'S

SUSTAINABLE KITCHEN

APÉRITIFS

Chapel Down Reserve Brut 2019 Kent, ENG Lemon sherbet • Peach • Mouthwatering	13.50
Raspberry daiquiri Rum • raspberry • lime <i>ve</i>	10.20
Chambord Royale Cava (125ml) • Chambord	9.20
NON-ALCOHOLIC COCKTAILS	
Noughty organic sparkling wine (125ml)	6.20
Wilfred's spritz Rosemary & bitter orange apéritif • Tonic water • Orange garnish	7.10
Softpassion Martini Passionfruit • Orange • Lime	7.95

STARTERS

Leek soup Devon Blue rarebit <i>v</i>
Scallops of king oyster mushroom Garlic • peperonata • capers <i>ve</i>

House favourite

Mutton bombas Croquette of Rhug organic mutton • aioli • bravas sauce
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South coast potted crab Toasted sourdough
Black treacle & fennel cured organic salmon
Woodland-reared Sussex ham hock terrine Plum chutney • sourdough

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

MOTHERING SUNDAY MENU

2 COURSES £28.95 | 3 COURSES £33.50

MAINS

Label Anglais free-range chicken tarragon & apple fricassée

Whole Cornish sole Café de Paris butter

North African spiced *lamb style* mince flatbread *ve*
Cottage cheese *(ve)* • sweet & sour onions • garden herbs

House favourite

MSC cod cheeks chickpeas • roasted peppers • harissa

Free-range duck leg confit

Sticky red cabbage • organic mutton bombas

MSC fishcake spinach • capers • butter sauce

(add free-range poached egg £1.50)

Shepherd's pie

Rhug Estate organic mutton • vintage farmhouse cheddar

MSC smoked haddock & free-range poached egg

Cavolo nero potato cake • wholegrain mustard sauce

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

Sirloin steak & chips (10oz) (£10 supplement)

Outdoor reared • native breed • grass fed

(add Café de Paris butter, Romesco sauce or red wine jus £1.95)

SIDES

Cavolo nero chilli & lemon *ve* 4.50

Sprout tops & garlic *ve* 4.50

Sticky red cabbage *ve* 4.50

Seasonal market vegetables *ve* 4.50

Garden salad *ve* 5.00

Salsa verde mash / Frites *v* 4.50

PUDDINGS

Pineapple carpaccio *ve*
Toasted coconut • lemongrass • ginger

House favourite

Plum pudding Crème anglaise *v/nuts*

Lemon posset ginger crumb *v*

Sticky date & ginger pudding *v*

Toffee sauce • Barnet ice cream

Bramley apple crumble *v/nuts*

Hazelnuts • rosemary • Barnet ice cream

Single origin dark chocolate mousse *v/nuts*

70% dark chocolate • nut brittle

House cheese plate (£5 supplement)

Selection of British & Irish farmhouse cheese
Nordic crispbread • plum chutney

When ordering our cheese plate, please advise us nice & early so we can ensure the cheese is served at the perfect temperature

JUNIOR MENU *For young diners aged 7 and under*

1 COURSE £7 / 2 COURSES £10

MSC fishcake spinach • capers • butter sauce

Label Anglais free-range chicken

Tarragon & apple fricassée

Linguine with butter & parmesan *v*

Shepherd's pie

Rhug Estate organic mutton • vintage farmhouse cheddar

PUDDINGS *Please ask on the day*



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. (February 2024)

Merchant's House
HERTFORD

Cathedral Walk
ST. ALBANS

On The Green
HARPENDEN

Off Market Place
HITCHIN

The Five Bells
BERKHAMSTED

Opening 2024
WOBURN

DRINKS LIST

MOTHER'S DAY 2024

BEER & CIDER

House Pilsner Potten End, Hertfordshire (can) 440ml, 4.4% abv	5.60
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
Gravity Theory Cider Kent 330ml, 4.5% abv	5.50
Estrella Galicia Gluten Free 330ml, 5.5% abv	5.40

NON-ALCOHOLIC

Wilfred's spritz	7.10
Rosemary & bitter orange apéritif • Tonic water • Orange garnish	
Softpassion Martini Passionfruit • Orange • Lime	7.95
Ginger mule Bitter orange • Ginger beer • Botanicals	7.95
Botivo spritz	7.05
Botanicals • Raw honey • Apple cider vinegar • Luscombe soda	
Noughty organic sparkling wine 125ml ve	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
<i>Range of organic long drinks, please ask</i>	

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

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

SPARKLING

Bollinger Special Cuvée Champagne, FR	125ml	750ml	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/ve</i>			
Chapel Down Reserve Brut 2019 Kent, ENG	13.50	69.95	
Lemon sherbet • Peach • Mouthwatering			
Rosé Reserve Brut 2020 Kent, ENG		75.00	
Rose petal pink • Scented raspberry • Sublime			

WHITE

Corney & Barrow Blanc Gascony, FR	175ml	Carafe	750ml	6.80	18.05	25.10
Aromatic • Floral • Fruity ve						
Sauvignon Blanc Renosterbos	6.95	18.50	25.70			
Org de Rac, Swartland SA						
Refreshing • Grassy • Gooseberry <i>Carbon negative bottling/ve</i>						
Pinot Grigio Sanziano SW Romania	7.10	18.85	26.20			
Zesty • Citrus • Melon ve						
Chenin Blanc Boatman's Drift	7.50	20.00	27.80			
Overburg, Western Cape SA						
Crisp • Fresh • Tropical <i>Sustainably shipped/Carbon negative bottling/ve</i>						
Muscadet La Pêcherie Pays Nantais, Loire FR	8.95	23.80	33.10			
Unoaked • Dry • Zesty <i>Sustainable production/ve</i>						
Mucchetto Fiano IGT Puglia IT	9.30	24.75	34.40			
Floral • Nutty • Complex ve						
Chardonnay 'Bon Vallon'	9.85	26.20	36.40			
De Wetshof, Robertson SA						
Unwooded • Dry lemony • Burgundy style <i>Sustainable producer</i>						
Albarino Pazo La Maza Rias Baixas, SP			42.50			
Appetizing • Fragrant • Citrus <i>Organic/ve</i>						
Gavi Di Gavi Bosio, Piedmont, IT			45.50			
Classic • Stone fruit • Elegant <i>Sustainable producer/ve</i>						

ROSÉ

Piquepoul Rosé Vignobles Foncaillieu	175ml	Carafe	750ml	8.70	24.05	33.40
Languedoc, FR						
Cherry blossom • Strawberries • Peaches <i>Sustainable producer/ve</i>						
Jardins de Gascogne Rosé Gascony, FR	6.95	18.65	25.90			
Fresh • Raspberry • Pale cherry <i>Sustainable conversion/ve</i>						
Source Gabriel Rosé Provence, FR	10.90	29.00	40.40			
Raspberry • Blossoms • Fresh ve						

RED

Barbera d'Asti Piedmont, IT	175ml	Carafe	750ml	11.50	30.00	43.00
Blackberry • Liquorice • Cherry <i>Organic/ve</i>						
Corney & Barrow Rouge Gascony, FR	6.80	18.05	25.10			
Fruity • Supple • Spicy ve						
Merlot Panul Valle Central, CHL	7.40	19.70	27.40			
Juicy • Ripe • Pure ve						
Malbec Chamuyo Mendoza, ARG	8.80	23.30	32.40			
Silky • Fruity • Rich ve						
Montepulciano Riserva Tor Del Colle Abruzzo, IT	8.85	23.40	32.50			
Morello cherry • Chocolate • Generous ve						
3 Men in a Tub Red Blend Franschhoek, SA	8.90	24.50	33.90			
Cabernet • Merlot • Mourvedre <i>Sustainable/ve</i>						
Garnacha Tempranillo Pinuaga Tinto	9.30	24.75	34.40			
La Mancha SP						
Red cherry • Plums • Subtle tannins <i>Organic</i>						
Fleurie Lathuiliere-Gravallon , Beaujolais, FR	10.20	27.90	39.20			
Perfumed • Fruity • Elegant ve						
Reserve Malbec Sopenia, Mendoza, ARG			42.40			
Concentrated • Cassis • Smooth <i>Sustainable producer/ve</i>						
Pinot Noir Eradus, Marlborough, NZ			49.50			
Power • Intense • Classic <i>Sustainable producer/v</i>						

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