



LUSSMANN'S

EARLY SUMMER PARTY MENU

3 COURSES £34 *per person*

STARTERS

South coast mackerel niçoise

Bobby beans • anchovy dressing • slow roast tomatoes

Thyme-roasted beetroot

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

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

Pea, lettuce & green herb soup *ve*

MAINS *Side orders are available to order separately*

Whole Cornish sole lemon, caper & shallot butter • herbs

Free range Blythburgh pork cutlet garlic & parsley butter

Outdoor reared • native breed • high welfare

Harissa spiced cauliflower florets & oyster mushrooms *ve*

Wild rocket pesto • hummus • extra virgin olive oil

MSC Hake puttanesca olives • capers • cherry tomatoes

Linguine alla norma aubergine • ricotta (*vegan*) • pomodoro *ve*

Organic sirloin & chips *10oz (£8 supplement)*

(Café de Paris butter, Romesco sauce or garlic butter £1,50)

Soil Association Approved • native breed • pasture fed

PUDDINGS

Rhubarb pavlova v

Seville orange and almond pudding crème fraîche v

Pineapple carpaccio toasted coconut • lemongrass • ginger *ve*

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

British Isles cheese plate (*£6 supplement*) Nordic crispbread • plum chutney

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

RESTAURANTS

Merchant's House

Cathedral Walk

Off Market Place

HERTFORD

ST. ALBANS

HITCHIN

RESTAURANTS WITH GARDENS

On The Green

The Five Bells

Opening 2024

HARPENDEN

BERKHAMSTED

WOBURN