

EARLY WINTER MENU

LUSSMANN'S

SUSTAINABLE KITCHEN



STARTERS

Parsnip soup chilli & coriander oil <i>ve</i> 🌱 7.20	Manx kipper croquette romesco <i>nuts</i> 8.30	Thyme-roasted beetroot <i>v</i> 🌱 7.90
MSC prawn cocktail 🌱 8.90	Woodland-reared Blythburgh ham hock terrine 🌱 8.50	Somerset White Lake goat's cheese lovage pesto • pumpkin seeds
Dorset organic mutton bombas 🌱 8.30	Plum chutney • toasted sourdough	Linguine Fiorentina <i>ve/nuts</i> 7.90
Croquette of organic mutton • aioli • bravas sauce	Chalk Stream smoked trout 9.50	Nduja (<i>ve</i>) • sun-blushed tomatoes • spinach • walnuts <i>(Available as a main course)</i>
	Pickled radish & shallots	

CHRISTMAS PARTY MENU

Dishes marked 🌱 Available all day | 3 courses £36

MAINS

Slow-roasted West Country shoulder of lamb <i>on the bone</i> 🌱 27.30	
Creamed mash • red wine jus	
MSC cod & langoustine bisque fried leeks 🌱 26.70	
MSC smoked haddock & free-range poached egg 🌱 23.90	
Kale potato cake • wholegrain mustard sauce	
Jerusalem artichoke & chestnut mushroom fricassée <i>v</i> 🌱 17.70	
Lusmann's pilsner • cream • purple potatoes	
Chalk Stream trout salsa verde mash • crispy fried capers 23.50	
Free-range duck leg confit sticky red cabbage • mutton bombas 🌱 23.50	
Celeriac steak & mash <i>v</i> 🌱 17.70	
Café de Paris butter • crispy shallots • oyster mushrooms	
Whole Cornish sole lemon, caper & shallot butter • herbs 23.50	
North African spiced <i>lamb-style</i> mince flatbread <i>ve</i> 17.70	
Cottage cheese (<i>ve</i>) • sweet & sour onions • garden herbs	
Label Anglais free-range chicken schnitzel 23.50	
Chilli & caper linguine or wild rocket & aged Parmesan salad	
MSC fishcake spinach • capers • butter sauce 18.80	
— Add free-range poached egg £1.50	
Halibut Norfolk brown shrimps • creamed spinach 31.00	
Onglet steak & chips <i>7oz</i> 24.00	
Café de Paris butter <i>Outdoor-reared • native breed • grass fed</i>	
Organic sirloin & chips <i>10oz</i> 🌱 <i>Set menu - £8 supplement</i> 34.50	
Cognac & peppercorn butter	
<i>Soil Association approved, native breed, pasture fed</i>	

FISH & CHIPS FRIDAY

MSC haddock chips • mushy peas • tartare sauce 18.85

(v) vegetarian, *(ve)* 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.



Food Allergies and Intolerances

For an up-to-date, interactive allergens menu scan the QR code with your smartphone camera or visit mnu.mx/Lusmanns. We cannot guarantee that any item on the menu is completely allergen-free due to cross-contamination. (Nov 2024)

PUDDINGS

Christmas pudding brandy butter <i>v/nuts</i> 🌱 9.30	
Winter berry cheesecake <i>v</i> 🌱 7.60	
Bramley apple crumble <i>v/nuts</i> 7.90	
Hazelnuts • rosemary • Barnet ice cream	
St Clements posset ginger crumb <i>v</i> 8.40	
Sticky date & ginger pudding <i>v</i> 🌱 7.90	
Toffee sauce • Barnet ice cream	
Pineapple carpaccio toasted coconut • lemongrass • ginger <i>ve</i> 🌱 7.90	
Single origin dark chocolate mousse <i>v/nuts</i> 🌱 8.60	
70% dark chocolate • nut brittle	
British Isles cheese plate 🌱 <i>Set Menu - £5 supplement</i> 13.80	
Nordic crispbread • chutney	
<i>(Please let us know when ordering your main course so that we may remove the cheese selection from the fridge)</i>	

Seasonal Specials

Please ask one of our team for more details

SIDES

Sprout tops & garlic <i>ve</i> 5.20	
Salsa verde mash 5.70	
Sticky red cabbage <i>ve</i> 5.20	
Seasonal market vegetables <i>ve</i> 5.20	
Wild rocket & aged parmesan 5.20	
Garden salad <i>ve</i> 5.20	
Chips <i>v</i> 5.20	

Locals Set Menu is available for parties of up to 8 diners

Served 12-6pm • 2 courses 21.95 / 3 courses 24.95 Ask for details



Organic beef & mutton



Free-Range chicken



Organic pork



Sustainable MSC fish

RESTAURANTS

Merchant's House
HERTFORD

Cathedral Walk
ST. ALBANS

Off Market Place
HITCHIN

RESTAURANTS WITH GARDENS

On The Green
HARPENDEN

The Five Bells
BERKHAMSTED

On The Hill
HIGHGATE

Market Place
WOUBURN

LUSSMANN'S

SUSTAINABLE KITCHEN



BREAKFAST

Did you know we now serve breakfast? From Monday to Friday 8-11.30am you can enjoy coffee and pastries either in the café at the front of the restaurant or to take away. Then at weekends, take your pick from Shakshuka, smoked haddock, mushrooms on toast and more on our full breakfast menu, available from 9-11.30am.

PRIVATE DINING

Did you know that we have private dining areas in each of our restaurants, perfect for family celebrations or entertaining clients? We're always delighted to create a tailor-made event to suit your preferences and your pocket.

Contact our team by emailing reservations@lussmanns.com to discuss your plans.

OUR ETHOS

Lussmanns is founded on the fundamental belief that it's possible to be ethical and profitable. As we continue to grow, our commitment to serving food made with exceptional ingredients, grown or produced with care and respect, becomes even more important and remains absolutely steadfast.

Enjoy every bite confident your meal is doing good as well as tasting great.

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. 100% of your tip is 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 £50,000 to good causes and supported The Trussell Trust during lockdown.

NEW SEASON WITH LUSSMANN'S

WOBURN

New seasonal menu – new restaurant. We're about to open our seventh restaurant – in Woburn. The elegant, listed Georgian building in the Bedfordshire village's market square will be serving breakfast, lunch and dinner and in summer offer a fabulous al fresco dining experience as well as an outstanding venue for special events.

SUPPLIER SUPPERS

Throughout February and March we'll be hosting a series of suppers to showcase some of our outstanding suppliers and their fabulous produce. Look out for more details of these exclusive events early in 2025.

BRIGHTENING UP WINTER WEEKENDS

Our restaurants in Woburn, Berkhamsted and Highgate bring comforting food consolation on short winter days. A breakfast menu is available in Woburn and Highgate, while a classic Sunday roast – organic beef – is served in Berkhamsted.

Visit lussmanns.com to find out more, and sign up to our newsletter to hear more about our sustainability ethos, new restaurant openings as well as competitions and offers.



We've made Christmas shopping a piece of cake this year. Treat yourself or a loved one to one of our authentic Milanese panettones. Or double up with a bottle of our own Garden Gin for a very gin-erous gift. Or, if you'd like to brighten up someone's January, you could give them Lussmanns gift vouchers. Scan the QR code or visit lussmanns.com to find out more.

