

LATE SPRING MENU

Featuring British fruit and veg at their seasonal best; pork, chicken, lamb and beef reared to the highest environmental and welfare standards, and fish caught from plentiful stocks.

LUSSMANNS

SUSTAINABLE KITCHEN



TO SHARE

MEZZE 17.50 *v*

Olives, halloumi soldiers & chutney, spiced vegan 'lamb', padron peppers, flatbread & sundried tomatoes

CHARCUTERIE 14.10

Haye Farm Coppa ham, Fiocco, soppressata, cornichons, sourdough

STARTERS

Watercress soup *ve/nuts* ♦ 7.30
Pine nut pesto

MSC Cornish Sardines & caponata 8.90
Aubergine • courgettes • golden raisins

Manx smoked kipper pâté ♦ 7.80
Toasted sourdough

MSC North African spiced cod cheeks 8.90
Coriander • harissa • chickpeas

Hunter's bruschetta (*may contain shot*) 8.50
Wild rabbit • Sussex Weald pancetta • mushrooms

Chicory & poached pear salad *v/nuts* ♦ 7.90
Devon blue • Dijon dressing

Woodland-reared Blythburgh ham hock terrine ♦ 8.10

Plum chutney • toasted sourdough

Linguine alla norma *ve* 7.90

Aubergine • ricotta (*ve*) • pomodoro
— Available as a main

DAILY SET MENU

Dishes marked ♦ Served daily 12–6pm
2 courses £20.95 • 3 courses £23.95

MAINS

Cauliflower steak *ve* ♦ 16.95
Pickled cauliflower • toasted cumin • pumpkin seeds

MSC Hake puttanesca black olives • capers • cherry tomatoes 21.90

Haye Farm organic rump of pork 19.50
Grilled hispi cabbage • apple & sage

Classic Greek salad marinated feta • fresh herbs *v* ♦ 16.95
— Add Haye Farm North African spiced mutton £7

Free-range Label Anglais chicken Caesar salad 17.50
Little gem • Sussex Weald pancetta • croutons • anchovy

Spiced lamb-style mince flatbread *ve* 16.95
Cottage cheese (*ve*) • sweet & sour onions • garden herbs

Whole Cornish sole sauce vierge • capers • herbs ♦ 21.50

Chalk stream trout basil & olive ratatouille 22.40

Label Anglais free-range chicken schnitzel 22.00
Chilli & caper linguine *or* wild rocket & aged Parmesan salad

MSC fishcake spinach • capers • butter sauce ♦ 17.50
— Add free-range poached egg £1.50

MSC cod Norfolk brown shrimps • creamed spinach 24.50

North African spiced lamb burger ♦ 18.00
Harissa • crème fraîche • fries

Onglet steak & chips (200g) ♦ (Set Menu - £2.50 supplement) 23.50
Café de Paris butter Outdoor-reared • native breed • grass fed

Fish & Chips Friday Served daily in Berkhamsted

MSC haddock chips • mushy peas • tartare sauce 17.95

(*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.

PUDDINGS

Thyme-poached blueberries & apple *ve* 8.10
Blood orange sorbet

Caramelised Bramley apple cheesecake *v* 7.90

Pineapple carpaccio toasted coconut • lemongrass • ginger *ve* ♦ 7.50

Single origin dark chocolate mousse *v* ♦ 8.10
70% dark chocolate • chocolate crumble

Sweet & bitter orange brûlée Cointreau • Maldon salt *v* 8.10

Sticky date & ginger pudding toffee sauce • Barnet ice cream *v* 7.70

Devon Blue cheese house-made Eccles cake *v* ♦ 7.90

Selection of ice cream *please ask for details* ♦

Book now for our Great British Summer Supper Club

Ask our team for more details

SIDES

Spring cabbage with roast pumpkin seeds *ve* 5.50

Bobby beans with smoked onion butter *v* 5.50

Seasonal market vegetables *ve* 5.50

Wild rocket & aged Parmesan 5.50

Garden salad *ve* 5.50

Chips *v* 5.50

Creamed mash *v* 5.50

Weekend breakfast in Woburn Served from 9:30am



Food Allergies and Intolerances

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. (Apr 2025)

RESTAURANTS

Cathedral Walk
ST. ALBANS

Merchant's House
HERTFORD

Off Market Place
HITCHIN

RESTAURANTS WITH GARDENS

On The Green
HARPENDEN

The Five Bells
BERKHAMSTED

On The Hill
HIGHGATE

Market Place
WOBBURN

APÉRITIFS

French martini	Raspberry • Pineapple • Vodka	ve	11.20
Chambord Royale	Prosecco (125ml) • Chambord		10.10
Campari spritz	Prosecco • Campari • Soda		10.70
Aperol spritz	Prosecco • Aperol • soda		10.80
G&T	Lussmanns Garden Gin • Indian tonic • Fruit garnish		10.80
Negroni	Lussmanns Garden Gin • Campari • Vermouth		10.20
Passion fruit martini	Vodka • Passion fruit • Orange • Lime		11.20

ROSÉ

Piquepoul Rosé Vignobles Foncailieu	9.90	27.20	37.70
Languedoc, FR			
Cherry blossom • Strawberries • Peaches Sustainable producer/ve			
Jardins de Gascogne Rosé	Gascony, FR	7.75	20.60 28.60
Fresh • Raspberry • Pale cherry Sustainable conversion/ve			
Source Gabriel Rosé	Provence, FR	12.50	33.00 46.00
Raspberry • Blossoms • Fresh Organic/ve			

SPARKLING

Bollinger Special Cuvée	Champagne, FR		95.00
Brioche • Biscuity • Vanilla Sustainable producer			
Prosecco Spumante, Le Monde	Veneto, IT	7.20	38.80
Pear • Lemony • Refreshing Sustainable producer/ve			
Chapel Down Rose sparkling NV	Kent, ENG	13.95	69.00
Soft summer fruits • Refreshing Sustainable producer/ve			
Champagne Lombard Extra Brut	Epernay, France		75.00
Creamy • Brioche notes • Mouthwatering			

BEER & CIDER

MAD SQUIRREL ON TAP	(Available in our bars)	Pint / Half
Lussmanns Pilsner	Lager (Draught) 4.4% abv	6.20 / 3.25
\$umo, American Pale Ale	(Draught) 4.7% abv	6.95 / 3.65
Hopfest, Gluten-Free Pale	(Draught) 3.8% abv	6.40 / 3.40
Shamrock, Nitro Irish Dry Stout	(Draught) 4.5% abv	6.95 / 3.70

Three Brewers Classic Ale	St Albans, Hertfordshire 500ml, 4% abv	6.70
Liberator IPA	Tring, Hertfordshire 500ml, 4.1% abv	6.90
Estrella Galicia Gluten Free	330ml, 5.5% abv	5.95
Gravity Theory Cider	Herefordshire 330ml, 4.5% abv	5.95
Aspall Draught Cyder	Suffolk 500ml, 5.5% abv	7.50

NON-ALCOHOLIC

Wilfred's spritz	Rosemary & bitter orange apéritif • Tonic water	7.10
Softpassion Martini	Passion fruit • Orange • Lime	7.95
Ginger mule	Bitter orange • Ginger beer • Botanicals	7.95
Botivo spritz	Botanicals • Raw honey • Apple cider vinegar	7.05
Noughty organic sparkling wine	125ml ve	6.20
Pentire Seaward & tonic		6.50
Bitburger Drive Lager	330ml, 0.05% abv	4.60
Pine Trail Pale Ale	Suffolk 330ml, 0.5% abv	5.70
Luscombe Devon	Range of organic long drinks, please ask from	4.50

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

WHITE

		175ml	Carafe	750ml
Corney & Barrow Blanc	Gascony, FR	7.50	19.90	26.95
Aromatic • Floral • Fruity ve				
Sauvignon Blanc Fleurs de Terre		7.60	20.30	28.20
Languedoc, FR				
Grassy • Lemon & lime • Crisp Sustainable producer/ve				
Pinot Grigio Sanziana	Banat, RO	7.95	21.00	29.00
Zesty • Citrus • Melon ve				
Chenin Blanc Boatman's Drift	Western Cape, SA	8.35	22.30	30.90
Crisp • Fresh • Tropical Sustainably shipped/Carbon negative bottling				
Muscadet La Pêcherie	Pays Nantais, Loire, FR	8.50	26.25	36.40
Unoaked • Dry • Zesty Sustainable producer/ve				
Sauvignon Blanc	Turning Heads, Marlborough, NZ	9.90	26.50	37.00
Gooseberry • Herb & nettle • Aromatic Sustainable producer/ve				
Mucchietto Fiano	IGT, Puglia, IT			38.70
Floral • Nutty • Complex ve				
Viognier Paraiso Sur Emiliana	Central Valley CH	11.10	30.20	42.50
Aromatic • Floral • Lightly oaked B Corp/Organic/ve				
Chardonnay 'Bon Vallon'		11.60	31.00	45.00
De Wetshof, Robertson, SA				
Unwooded • Lemony dry • Burgundy style Sustainable producer				
Albariño Pazo La Maza	Rias Baixas, SP			47.00
Appetizing • Fragrant • Citrus Organic/ve				
Gavi Di Gavi	Bosio, Piedmont, IT			49.00
Classic • Stone fruit • Elegant Sustainable producer/ve				
Montagny 1 ^{er} Cru 'Les Terroirs'	Burgundy, FR			80.00
Classic • Lemon scented • Lingering Sustainable producer/ve				

RED

		175ml	Carafe	750ml
Corney & Barrow Rouge	Languedoc, FR	7.50	19.90	26.95
Fruity • Supple • Spicy ve				
Nero d'Avola Cipollina Rosso	DOC Sicily, IT	7.90	21.20	29.95
Aromatic • Spicy • Plummy				
Merlot, The Lookout Post	Central Valley, CH	8.80	24.00	34.00
Fruity red • Plum • Black cherry Sustainable producer/ve				
Montepulciano Riserva	Tor Del Colle Abruzzo, IT	9.90	26.50	37.00
Morello cherry • Chocolate • Generous ve				
Gamay Noir L'Artiste	Loire, FR	10.25	27.00	39.00
Cherry • Soft spice • Well balanced Sustainable producer/ve				
Château Maledan	Bordeaux Supérieur, FR	11.40	29.50	41.00
Plummy • Dark fruits • Smooth Sustainable producer/ve				
Fleurie 'la Madone'	Domaine Lathuillère-Gravallon, FR			44.00
Perfumed • Fruity • Elegant ve				
Reserve Malbec	Finca Sopenia, Mendoza, ARG			48.00
Concentrated • Cassis • Smooth Sustainable producer/ve				
Chianti Castello del Trebbio	Tuscany, IT Organic/ve			49.90
Morello cherry • Violets • Complex				
Cabernet Sauvignon Reserve				50.00
Vergelegen Estate, Stellenbosch, SA				
Blackcurrant • Full bodied • Dry Sustainable producer/ve				

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ST. ALBANS	HERTFORD	HITCHIN

RESTAURANTS WITH GARDENS

On The Green	The Five Bells	On The Hill	Market Place
HARPENDEN	BERKHAMSTED	HIGHGATE	WOBRUN