

TO SHARE

MEZZE 18.50 *v*

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

CHARCUTERIE 14.10

All our charcuterie is organic from Haye Farm
Coppa ham, Fiocco, Soppressata, cornichons, sourdough

APÉRITIFS

Chandon Garden Spritz by Moët <i>ve</i>	11.50
French martini Raspberry • Pineapple • Vodka <i>ve</i>	11.20
Chambord Royale Prosecco (125ml) • Chambord	10.10
Campari spritz Prosecco • Campari • Soda	10.90
Aperol Spritz Prosecco • Aperol • Soda	10.90
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

DAILY SET MENU 12-6PM

2 COURSES £20.95 / 3 COURSES £23.95

STARTERS

Soup of the season *Please ask ve*

MSC Cornish sardines salsa verde

Woodland-reared Blythburgh ham hock terrine
Fruit chutney • toasted sourdough

MAINS

Whole Cornish sole tomatoes • capers • herbs

Spiced *lamb-style* mince flatbread *ve*

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

MSC fishcake spinach • capers • butter sauce

– Add free-range poached egg £1.50

Classic Greek salad marinated feta • fresh herbs *v*

Onglet steak & chips (200g) (Set Menu £3 supplement)

Café de Paris butter *Outdoor-reared • native breed • grass fed*

PUDDINGS

Pineapple carpaccio *ve*

Toasted coconut • lemongrass • ginger

Dark chocolate mousse *v*

70% dark chocolate • chocolate crumble

English strawberry cheesecake *v*

Baron Bigod cheese (Set Menu £1 supplement)

Garibaldi biscuit

(*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.

LUSSMANN'S

BRASSERIES



~ LUNCHTIME RAPIDE ~

Sandwich of the day + Side of choice + Soft drink* £12

*Selected drinks only

STARTERS

Soup of the season <i>please ask ve</i>	7.30	MSC Cornish sardines salsa verde	8.90
St Clement's cured Chalk Stream trout Crème fraîche	7.90	Scallops of King Oyster mushroom <i>ve</i> Garlic • peperonata • capers	8.40
Haye Farm organic charcuterie <i>for one</i> Coppa ham • Fiocco • Soppressata	9.30	Woodland-reared Blythburgh ham hock terrine Fruit chutney • toasted sourdough	8.10
Thyme-roasted beetroot with goat's curd Lovage pesto • pumpkin seeds <i>v</i>	7.50	King prawn linguine Chilli • garlic • parsley (<i>Available as a main</i>)	10.50

SUMMER

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.

Woodland-reared pork collar <i>nuts</i> Hazelnut dressing • summer slaw	18.50	MSC Cape Hake puttanesca Black olives • capers • cherry tomatoes	18.20
MSC cod Samphire • crushed Norfolk Peers • mint	23.40	Cauliflower steak <i>ve</i> Pickled cauliflower • toasted cumin • pumpkin seeds	16.95
Organic merguez spiced mutton burger Brioche bun • caramelised onions	18.00	Chalk Stream trout English pak choi • chargrilled peppers	22.40

SALADS

Free-range chicken Caesar salad Little gem • Organic Devon pancetta • anchovy	17.50	Bobby beans Maldon salt • olive oil <i>ve</i>	5.50
Classic Greek salad <i>v</i> Marinated feta • fresh herbs	16.95	Chargrilled hispi cabbage <i>ve</i>	5.50
Organic Devon mutton salad North African rub • goat's curd • mixed leaves	19.60	Seasonal market vegetables <i>ve</i>	5.50
		Wild rocket & aged Parmesan	5.50
		Garden salad <i>ve</i>	5.50
		Chips / Creamed mash <i>v</i>	5.50

SIDES

CLASSICS

Onglet steak & chips (200g) Café de Paris butter <i>Outdoor-reared • native breed • grass fed</i>	24.00	Whole Cornish sole tomatoes • capers • herbs	21.50
Free-range chicken schnitzel Chilli & caper linguine <i>or</i> wild rocket & aged Parmesan salad	22.00	Spiced <i>lamb-style</i> mince flatbread <i>ve</i> Cottage cheese (<i>ve</i>) • sweet & sour onions • garden herbs	16.95
		MSC fishcake Spinach & caper butter sauce - <i>add free-range poached egg</i> £1.50	17.50

PUDDINGS

English strawberry cheesecake <i>v</i>	7.90
Navel orange & almond pudding <i>v/nuts</i> Crème fraîche	8.10
Pineapple carpaccio <i>ve</i> Toasted coconut • lemongrass • ginger	6.95
Thyme-poached blueberries & apple <i>ve</i> Blood orange sorbet	8.10
Dark chocolate mousse <i>v</i> 70% dark chocolate • chocolate crumble	7.80
Sweet & bitter orange brûlée <i>v</i> Cointreau • Maldon salt	7.60
Knickerbocker Glory <i>Other ice creams available</i>	8.20
Baron Bigod cheese Garibaldi biscuit <i>Stunning Brie-style cheese made by Jonny Crickmore from his own herd of Montbeliarde cows in Suffolk</i>	7.90

JOIN US FOR REGULAR SPECIALS

Wednesdays • Organic burgers

Thursdays • Sharing steaks & more

Fridays • Fish & Chips

Visit lussmanns.com for more details

COFFEE

Breakfast is served from 9.30am at our Highgate and Woburn restaurants.

COFFEE

Bedfordshire hand-roasted coffee Rainforest Alliance certified & 100% Arabica	
Espresso	2.65
Americano	4.00
Cappuccino	4.00
Cortado	4.00
Flat white	4.30

TEA

Tregothnan Cornish Tea The first-ever English tea company to have created a range of teas homegrown on British soil	
Breakfast / Earl Grey / Green / Fresh mint	3.10

Other teas available, please ask

Decaf tea, coffee and Oatly are available on request



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. (July 2025)

RESTAURANTS

ST. ALBANS HERTFORD HITCHIN

RESTAURANTS WITH GARDENS

HARPENDEN BERKHAMSTED HIGHGATE WOBURN



SPARKLING

Veuve Clicquot, Yellow Label Champagne, FR	125ml	750ml	85.00
Toasty brioche • Vanilla • Fresh apple <i>Sustainable producer</i>			
Prosecco Spumante , Le Monde Veneto, IT	7.20	38.80	
Pear • Lemony • Refreshing <i>Sustainable producer/ve</i>			
Chapel Down Rose Sparkling NV Kent, ENG	13.95	69.00	
Soft summer fruits • Refreshing <i>Sustainable producer/ve</i>			
Champagne Lombard Extra Brut Epernay, France		75.00	
Creamy • Brioche notes • Mouthwatering <i>Sustainable producer/ve</i>			

ROSÉ

Piquepoul Rosé Vignobles Foncailieu	175ml	Carafe	750ml	9.90	27.20	37.70
Languedoc, FR						
Cherry blossom • Strawberries • Peaches <i>Sustainable producer/ve</i>						
Cinsault Carignan Rosé Languedoc, FR	7.75	20.60	28.60			
Fresh • Raspberry • Pale cherry <i>Sustainable producer/ve</i>						
Source Gabriel Rosé Provence, FR	12.50	33.00	46.00			
Raspberry • Blossoms • Fresh <i>Organic/ve</i>						

WHITE

Corney & Barrow Blanc Gascony, FR	175ml	Carafe	750ml	7.50	19.90	26.95
Aromatic • Floral • Fruity <i>ve</i>						
Sauvignon Blanc Terre d'Or	7.60	20.30	28.20			
Languedoc, FR						
Grassy • Lemon & lime • Crisp <i>Sustainable producer/ve</i>						
Pinot Grigio Sanziana Banat, RO	7.95	21.00	29.00			
Zesty • Citrus • Melon <i>ve</i>						
Chenin Blanc Boatman's Drift Western Cape, SA	8.35	22.30	30.90			
Crisp • Fresh • Tropical <i>Sustainably shipped/Carbon negative bottling</i>						
Muscadet 'Classic' Sur Lie Loire, FR	8.50	26.25	36.40			
Unoaked • Light • Zesty <i>Sustainable producer/ve</i>						
Sauvignon Blanc Turning Heads, Marlborough, NZ	9.90	26.50	37.00			
Gooseberry • Herb & nettle • Aromatic <i>Sustainable producer/ve</i>						
Mucchiato Fiano IGT, Puglia, IT			38.70			
Floral • Nutty • Complex <i>ve</i>						
Viognier Paraiso Sur Emiliana Central Valley CH	11.10	30.20	42.50			
Aromatic • Floral • Lightly oaked <i>B Corp/Organic/ve</i>						
Chardonnay 'Bon Vallon'	11.60	31.00	45.00			
De Wetshof, Robertson, SA						
Unwooded • Lemony dry • Burgundy style <i>Sustainable producer/ve</i>						
Albariño Pazo La Maza Rias Baixas, SP			47.00			
Appetizing • Fragrant • Citrus <i>Organic/ve</i>						
Gavi Di Gavi Bosio, Piedmont, IT			49.00			
Classic • Stone fruit • Elegant <i>Sustainable producer/ve</i>						
Chablis Domaine N&G Fevre Burgundy, FR			68.00			
Flinty • Mineral • Mouthwatering <i>Organic/ve</i>						

WHISKY, LIQUEURS & PORT

Laphroaig 10 year old malt	8.50	Cointreau	6.90
Maker's Mark bourbon	6.90	Courvoisier VS	6.90
Chivas Regal 12 year old blend	8.50	Disaronno Amaretto	6.90
Jameson house pour	6.90	Grappa	6.90
Baileys	6.90	Kirsch	6.90

BEER & CIDER

Our Pilsner is available on tap in Woburn, Hertford, Highgate & Berkhamsted
Lusmanns Pilsner Lager, Hertfordshire (440ml can) 4.4% abv/ve 5.90

\$umo, American Pale Ale (440ml can) 4.7% abv/vegan	6.40
Hopfest, Gluten-Free Pale (440ml can) Hertfordshire 3.8% abv/ve	6.20
Three Brewers Classic Ale Hertfordshire 500ml, 4% abv	6.70
Estrella Galicia Gluten Free 330ml, 5.5% abv	5.95
Thistly Cross Fruit Cider East Lothian 330ml, 3.4% abv	5.95
Pulp Fiction Cider Herefordshire 500ml, 4.6% abv/ve	7.50

RED

Corney & Barrow Rouge Languedoc, FR	175ml	Carafe	750ml	7.50	19.90	26.95
Fruity • Supple • Spicy <i>ve</i>						
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 <i>Sustainable producer/ve</i>						
Montepulciano Riserva Tor Del Colle Abruzzo, IT	9.90	26.50	37.00			
Morello cherry • Chocolate • Generous <i>ve</i>						
Gamay Noir L'Artiste Loire, FR	10.25	27.00	39.00			
Cherry • Soft spice • Well balanced <i>Sustainable producer/ve</i>						
Château Maledan Bordeaux Supérieur, FR	11.40	29.50	41.00			
Plummy • Dark fruits • Smooth <i>Sustainable producer/ve</i>						
Fleurie 'la Madone' Domaine Lathuilière-Gravallon, FR			44.00			
Perfumed • Fruity • Elegant <i>ve</i>						
Malbec 'Select Saurus' Familia Schroeder Patagonia ARG			48.00			
Concentrated • Blackcurrant • Velvety tannins <i>v</i>						
Chianti Castello del Trebbio Tuscany, IT			49.90			
Morello cherry • Violets • Complex <i>Organic/ve</i>						
Cabernet Sauvignon Reserve			50.00			
Vergelegen Estate, Stellenbosch, SA						
Cassis • Full bodied • Dry <i>Sustainable producer/ve</i>						

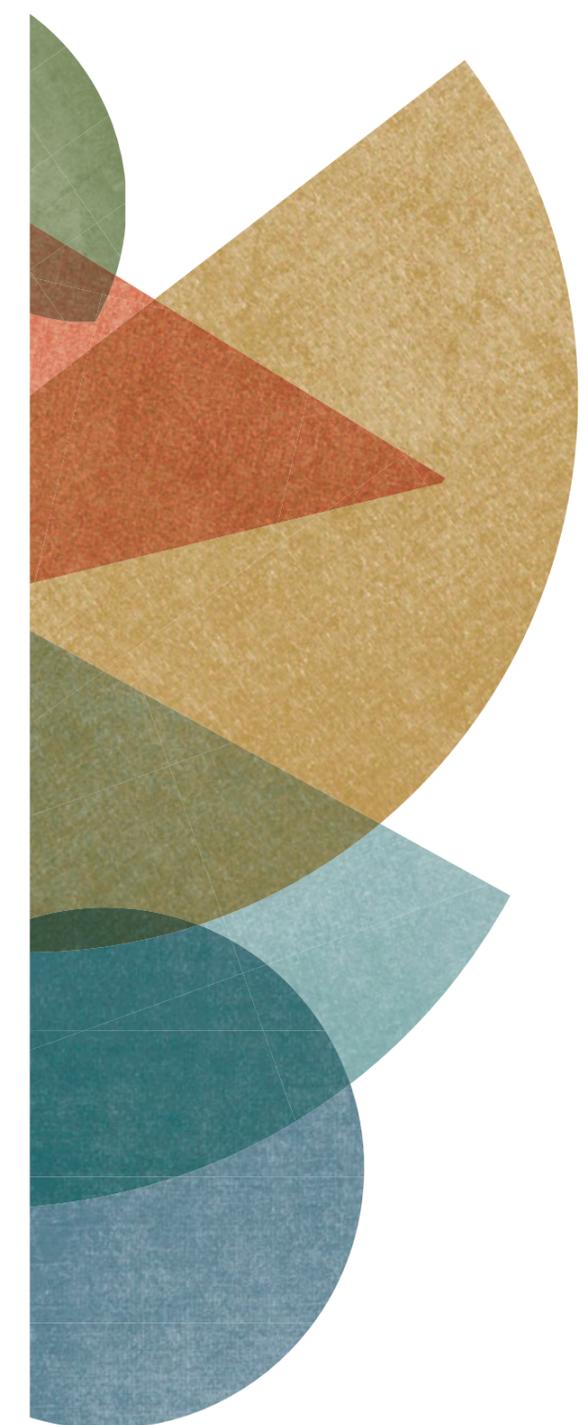
NON-ALCOHOLIC

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 <i>ve</i>	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

Limoncello	6.90	Limoncello	6.90
Taylor's 10-year-old Tawny	6.90	Taylor's 10-year-old Tawny	6.90
Tia Maria	6.90	Tia Maria	6.90
C&B Tawny Port Aged 20 years	8.50	C&B Tawny Port Aged 20 years	8.50
Served as 50ml unless requested otherwise		Served as 50ml unless requested otherwise	

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