

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 and from Haye Farm in Devon. Served with sourdough & pickles

APÉRITIFS

Chandon Garden Spritz by Moët ve	11.50
French martini Raspberry • Pineapple • Vodka ve	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 ve
St Clement's cured Chalk Stream trout
Taramasalata
Organic mutton scrumptet

MAINS

Chicken Caesar salad
Whole Cornish sole
Spiced <i>lamb-style</i> mince flatbread
<small>Alternatively, choose any vegetarian or vegan main from the menu</small>
MSC fishcake
– Add free-range poached egg £1.50
Onglet steak & chips (£4 supp)
Café de Paris butter

PUDDINGS

English plum cheesecake v
Pineapple carpaccio ve
Seasonal fruit crumble v

Maida Vale cheese v (£1.50 supp)
Poached English fig & house oatcake

(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



From wedding breakfasts and festive lunches to celebration dinners and business meetings, we do it all! Get in touch with our events team to book: reservations@lussmanns.com

STARTERS

Soup of the season please ask ve	7.50	St Clement's cured Chalk Stream trout	8.10
Organic mutton scrumptet	8.50	Radish • beetroot • dill	
Mint salsa verde		Taramasalata	8.90
Linguine Fiorentina ve	8.50	MSC smoked cod • North African spiced dressing	
Spinach • vegan 'nduja • toasted walnuts		Thyme-roasted beetroot with goat's curd v	7.50
King prawn cassoulet	9.20	Lovage pesto • pumpkin seeds	
Haye Farm organic chorizo • cannellini bean		Woodland-reared Blythburgh ham hock terrine	8.10
spiced tomato		House piccalilli • toasted sourdough	

AUTUMN



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.

Sea bream fennel • leek • shellfish broth	21.50	MSC Cape Hake puttanesca	18.20
Chickpea & spiced tomato hotpot ve	17.50	Black olives • capers • cherry tomatoes	
Mushroom, onion & beetroot balls		Woodland-reared pork collar	18.50
Chalk Stream trout	22.40	Autumn slaw • honey mustard dressing	
English pak choi • chargrilled peppers			

CHICKEN

We love chicken(s) as much as our customers. Our slow-grown birds, supplied to us by Haye Farm, live free-range on the gentle rolling hills of Devon. Birds this good deserve a dedicated section of the menu.

Chicken Caesar salad	17.50
Little gem • Organic Devon pancetta • anchovy	
Chicken schnitzel burger	16.95
Asian slaw • harissa crème fraîche	
Coq au vin	17.90
Onions • Organic Devon pancetta • mushrooms	

SIDES

Garlic roast autumn squash ve	5.50
Savoy cabbage with shallots & fennel ve	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

CLASSICS

Onglet steak & chips (200g)	24.00	Whole Cornish sole samphire • capers • lemon butter	21.50
Café de Paris butter		Spiced <i>lamb-style</i> mince flatbread ve	17.50
Outdoor-reared • native breed • grass fed		Cottage cheese (ve) • sweet & sour onions • garden herbs	
Shepherd's pie	17.90	MSC fishcake	17.50
Haye Farm organic mutton • vintage farmhouse Cheddar		Spinach & caper butter sauce - add free-range poached egg £1.50	

PUDDINGS

English plum cheesecake v	8.30
Poached pear ve	7.60
Stewed blackberries • sorbet	
Pineapple carpaccio ve	7.20
Toasted coconut • lemongrass • ginger	
Seasonal fruit crumble crème anglaise v	7.70
Dark chocolate mousse v	8.10
70% dark chocolate • chocolate crumble	
Sweet & bitter orange brûlée v	7.60
Cointreau • Maldon salt	
Navel orange & almond pudding v	8.10
Crème fraîche	
Maida Vale cheese (35g) v	7.90
Poached English fig & house oatcake	
<small>A semi-soft, washed-rind cheese made from pasteurised Guernsey cow's milk with a vegetarian rennet. The rind is washed with Soundwave, a local IPA from Siren Craft Brewery which produces tangy, bittersweet, malty notes on the palate and a buttery soft texture.</small>	

JOIN US FOR REGULAR SPECIALS

Wednesdays • Organic burgers
Thursdays • Sharing steaks & more
Fridays • Fish & Chips
Visit lussmanns.com for more details

COFFEE

Weekend breakfast is served from 9.30am at our Woburn restaurant.

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	
<small>The first-ever English tea company to have created a range of teas homegrown on British soil</small>	
Breakfast / Earl Grey / Green / Fresh mint	3.10
<small>Other teas available, please ask</small>	

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. (Sept 2025)

RESTAURANTS

ST. ALBANS HERTFORD HITCHIN

RESTAURANTS WITH GARDENS

HARPENDEN BERKHAMSTED HIGHGATE WOBURN



AUTUMN

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

	175ml	Carafe	750ml
Piquepoul Rosé Vignobles Foncailieu	9.90	27.20	37.70
Languedoc, FR Cherry blossom • Strawberries • Peaches <i>Sustainable producer/ve</i>			
Cinsault Carignan Rosé Languedoc, FR		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

	175ml	Carafe	750ml
Corney & Barrow Blanc Gascony, FR	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		42.50	
Aromatic • Floral • Lightly oaked <i>B Corp/Organic/ve</i>			
Chardonnay 'Bon Vallon'		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

	175ml	Carafe	750ml
Corney & Barrow Rouge Languedoc, FR	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		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
Taylor's 10-year-old Tawny	6.90
Tia Maria	6.90
C&B Tawny Port Aged 20 years	8.50
<i>Served as 50ml unless requested otherwise</i>	

LUSSMANN'S
BRASSERIES

