



SUNDAYS AT LUSSMANN'S



APÉRITIFS

Amaretto sour Amaretto • Pineapple Bitters <i>ve</i>	11.40	Campari spritz Prosecco • Campari • Soda	10.90
Old Fashioned Bourbon • Bitters <i>ve</i>	11.40	G&T Lussmann's Garden Gin • Indian tonic • Fruit garnish	10.80
French martini Raspberry • Pineapple • Vodka <i>ve</i>	11.20	Negroni Lussmann's Garden Gin • Campari • Vermouth	10.20
Chambord Royale Prosecco (125ml) • Chambord	10.10	Passion fruit martini Vodka • Passion fruit • Orange • Lime	11.20

DAILY SET MENU

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

STARTERS

Spiced red lentil soup <i>ve</i>	♦ 7.50	Hunter's linguine (<i>May contain shot</i>)	9.50
Fresh coriander		Wild rabbit • organic Devon pancetta • mushrooms	
Woodland-reared Blythburgh ham hock terrine	♦ 8.10	North African spiced MSC cod cheeks	8.90
House piccalilli • toasted sourdough		'Nduja • feta • spring onion	
Cauliflower & vintage Cheddar croquettes <i>v</i>	7.90	MSC Norwegian prawn cocktail	9.20
Roasted garlic mayonnaise		Classic Marie Rose sauce	
St Clement's cured Chalk Stream trout	♦ 8.90	Devon blue cheese & poached pear salad <i>v</i>	♦ 8.00
Radish & dill salad		Hazelnuts • rocket • Dijon dressing	

ROASTS

Slow roast top side of dry aged, ethically sourced, grass fed beef	21.50	Thyme-grilled mushroom, goat's cheese & sage encased in spinach & puff pastry <i>v</i>	19.50
Woodland-reared confit pork collar	19.50	<i>Served with vegetarian roast potatoes and seasonal vegetables</i>	
<i>Each served with Yorkshire pudding, maple glazed parsnip & roasting jus, duck fat roast potatoes and seasonal vegetables</i>		Mini roast beef Suitable for children 10 years & under	12.50
		<i>Served with all the trimmings</i>	

FIELD

Wild mushroom gnocchi <i>v</i>	16.95
Sun-dried tomatoes • cavolo nero • mushroom cream	
Spiced lamb-style mince flatbread <i>ve</i>	♦ 16.95
Cream cheese (<i>ve</i>) • sweet & sour onions • garden herbs	
Salt-baked celeriac <i>ve</i>	16.95
Pickled celeriac • pine nuts • sweet & sour dressing	

SIDES

Broccoli, garlic & capers <i>ve</i>	5.50
Market vegetables <i>ve</i>	5.50
White cabbage, toasted seeds <i>ve</i>	5.50
Wild rocket & aged Parmesan	5.50
Garden salad <i>ve</i>	5.50
Chips <i>v</i>	5.90
Creamed mash <i>v</i>	5.90

CLASSICS

MSC fish & chips (<i>now available daily</i>)	18.50	MSC fishcake spinach & caper butter sauce	♦ 17.90
Homemade mushy peas • tartar sauce		<i>– add free-range poached egg £1.50</i>	
Free-range chicken schnitzel	22.00	Whole Cornish sole	♦ 21.50
Chilli & caper linguine or wild rocket & aged Parmesan salad		Green chilli • capers • lemon butter	
Shepherd's pie	17.90	Onglet steak & chips 200g	♦ 24.00
Haye Farm organic mutton • vintage farmhouse Cheddar		Café de Paris butter (<i>£5 Set Menu supplement</i>)	
		<i>Outdoor-reared • native breed • grass fed</i>	

ST. ALBANS

HERTFORD

HITCHIN

HARPENDEN

WOBURN

MEZZE BOARD v

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

18.50

CHARCUTERIE BOARD

All our charcuterie is organic and from Haye Farm in Devon
Served with sourdough & pickles

14.50

SPARKLING

	125ml	750ml
Veuve Clicquot, Yellow Label Champagne, FR		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 Brut Sparkling NV Kent, ENG	13.95	69.00
Crisp • Floral • Elegant <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>			
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>			
Mucchiello 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	
Appetising • 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>			

BEER & CIDER

Our Pilsner is available on tap in Woburn & Hertford

Lusmanns Pilsner Lager, Hertfordshire (440ml can) 4.4% abv/ve 6.10

\$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	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>			
Cotes Du Rhone Villages Southern Rhone, FR			45.00
Hearty • Fruity • Unoaked <i>Organic/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

EVENT SPACES FOR EVERY OCCASION

Indoors or out, formal or casual, choose one of our five restaurants as the backdrop for your perfect party or corporate function and we'll take care of everything. Our expert team will help to design the party of your dreams or bespoke business function in our tipi, one of our gardens or one of our five restaurants, each featuring elegant private spaces.

[LUSSMANNS.COM/PRIVATE-DINING](https://lusmanns.com/private-dining)