



SUNDAYS AT LUSSMANN'S



APÉRITIFS

Amaretto sour Amaretto • Pineapple Bitters ve
Old Fashioned Bourbon • Bitters ve
French martini Raspberry • Pineapple • Vodka ve
Chambord Royale Prosecco (125ml) • Chambord

11.40	Campari spritz Prosecco • Campari • Soda	10.90
11.40	G&T Lussmanns Garden Gin • Indian tonic • Fruit garnish	10.80
11.20	Negroni Lussmanns Garden Gin • Campari • Vermouth	10.20
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 ve
Fresh coriander

Woodland-reared Blythburgh ham hock terrine
House piccalilli • toasted sourdough

Cauliflower & vintage Cheddar croquettes v
Roasted garlic mayonnaise

St Clement's cured Chalk Stream trout
Radish & dill salad

♦ 7.50	Hunter's linguine (May contain shot) Wild rabbit • organic Devon pancetta • mushrooms	9.50
♦ 8.10	North African spiced MSC cod cheeks 'Nduja • feta • spring onion	8.90
7.90	MSC Norwegian prawn cocktail Classic Marie Rose sauce	9.20
♦ 8.90	Devon blue cheese & poached pear salad v Hazelnuts • rocket • Dijon dressing	♦ 8.00

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 v 19.50

Woodland-reared confit pork collar

19.50 *Served with vegetarian roast potatoes and seasonal vegetables*

Each served with Yorkshire pudding, maple glazed parsnip &
roasting jus, duck fat roast potatoes and seasonal vegetables

Mini roast beef Suitable for children 10 years & under 12.50
Served with all the trimmings

FIELD

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

SIDES

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

CLASSICS

MSC fish & chips (now available daily)	18.50	MSC fishcake spinach & caper butter sauce	♦ 17.90
Homemade mushy peas • tartar sauce		- add free-range poached egg £1.50	
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 (£5 Set Menu supplement)	
		Outdoor-reared • native breed • grass fed	

MEZZE BOARD v Olives, halloumi soldiers & chutney, spiced vegan 'lamb', padron peppers, flatbread & sundried tomatoes	18.50	CHARCUTERIE BOARD <i>All our charcuterie is organic and from Haye Farm in Devon</i> Served with sourdough & pickles	14.50
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SPARKLING

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

ROSÉ

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

WHITE

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

BEER & CIDER

<i>Our Pilsner is available on tap in Woburn & Hertford</i>	
Lussmanns 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

Corney & Barrow Rouge Languedoc, FR Fruity • Supple • Spicy <i>ve</i>	175ml	Carafe	750ml	7.50	19.90	26.95
Nero d'Avola Cipollina Rosso DOC Sicily, IT Aromatic • Spicy • Plummy	7.90	21.20	29.95			
Merlot, The Lookout Post Central Valley, CH Fruity red • Plum • Black cherry <i>Sustainable producer/ve</i>	8.80	24.00	34.00			
Montepulciano Riserva Tor Del Colle Abruzzo, IT Morello cherry • Chocolate • Generous <i>ve</i>	9.90	26.50	37.00			
Gamay Noir L'Artiste Loire, FR Cherry • Soft spice • Well balanced <i>Sustainable producer/ve</i>	10.25	27.00	39.00			
Château Maledan Bordeaux Supérieur, FR Plummy • Dark fruits • Smooth <i>Sustainable producer/ve</i>	11.40	29.50	41.00			
Fleurie 'la Madone' Domaine Lathuilière-Gravallon, FR Perfumed • Fruity • Elegant <i>ve</i>						44.00
Côtes Du Rhône Villages Southern Rhône, FR Hearty • Fruity • Unoaked <i>Organic/ve</i>						45.00
Malbec 'Select Saurus' Familia Schroeder Patagonia ARG Concentrated • Blackcurrant • Velvety tannins <i>v</i>						48.00
Chianti Castello del Trebbio Tuscany, IT Morello cherry • Violets • Complex <i>Organic/ve</i>						49.90
Cabernet Sauvignon Reserve Vergelegen Estate, Stellenbosch, SA Cassis • Full bodied • Dry <i>Sustainable producer/ve</i>						50.00
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.