

LUSSMANN'S

EST. 2002

APÉRITIFS

Amaretto sour Amaretto • Pineapple Bitters <i>ve</i>	11.80
Old Fashioned Bourbon • Bitters <i>ve</i>	11.80
French martini Raspberry • Pineapple • Vodka <i>ve</i>	11.65
Chambord Royale Prosecco (125ml) • Chambord	10.50
Campari spritz Prosecco • Campari • Soda	11.30
G&T Lussmanns Garden Gin • Indian tonic • Fruit garnish	11.20
Negroni Lussmanns Garden Gin • Campari • Vermouth	10.60
Passion fruit martini Vodka • Passion fruit • Orange • Lime	11.60

NIBBLES

Chipolatas	5.90
Bread & olives <i>v</i>	4.95
Mac & cheese bites <i>v</i>	4.90

STARTERS

Watercress soup pine nut & rocket pesto <i>ve</i>
Paté de campagne red onion & apple chutney <i>Rustic, country-style outdoor-reared pork pâté</i>
MSC Norwegian prawn cocktail classic Marie Rose sauce
ChalkStream® trout rilette Pickled cucumber • dill • crème fraîche
Wild mushroom arancini beef ragù, aged pecorino
Devon blue cheese & poached pear salad <i>v</i> Hazelnuts • endive • Dijon dressing

(*v*) vegetarian, (*ve*) vegan. A discretionary 12.5% gratuity will be added to your bill – 100% of all gratuities go to our staff

MOTHERING SUNDAY MENU

2 COURSES £30 | 3 COURSES £34

MAINS

Confit organic Haye Farm lamb shoulder Tenderstem broccoli • anchovy & shallot dressing	
Free-range chicken chasseur Organic Devon pancetta • mushrooms • tarragon	
Americana hamburger & cheese Outdoor-reared British beef • pickles • dynamite sauce	
MSC smoked haddock Spinach • poached egg • mustard sauce	
MSC fishcake – <i>Add free-range poached egg £1.50</i> Spinach & caper butter sauce	
MSC Grilled red bream Smoked aubergine with cherry tomatoes	
ChalkStream® trout English pak choi • chargrilled peppers	
Wild mushroom gnocchi <i>v</i> Sun-dried tomatoes • cavolo nero • mushroom cream	
Spiced <i>lamb-style</i> mince flatbread <i>ve</i> Cream cheese (<i>ve</i>) • sweet & sour onions • garden herbs	
28 day dry-aged, Hereford beef sirloin (10oz) (£10 supplement) Crispy onion rings • fries • watercress • peppercorn sauce	
SIDES	
Spring greens onion & garlic <i>ve</i>	5.90
Market vegetables <i>ve</i>	5.90
Garden salad <i>ve</i>	5.90
Chips <i>v</i>	5.90
Creamed mash <i>v</i>	5.90
Chipolatas	5.90
Mac & cheese bites <i>v</i>	4.90

PUDDINGS

Rhubarb cheesecake stem ginger syrup
Pineapple carpaccio <i>ve</i> Toasted coconut • lemongrass • ginger
Apple, hazelnut & rosemary crumble <i>v</i> Vanilla crème anglaise
Dark chocolate mousse <i>v</i> 70% dark chocolate • honeycomb
Crème caramel <i>v</i>
Devon Blue cheese 50g <i>v</i> Boozy prunes • oat cookies

JUNIOR MENU For young diners aged 7 and under

2 COURSE £9.95 / 3 COURSES £12.95

STARTERS

Vegetable sticks <i>ve</i>
Sourdough & butter <i>v</i>

MAINS

Free-range chicken schnitzel Choose market vegetables or frites
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MSC Fish & Chips Homemade mushy peas

Roast tomato pasta <i>v</i> Grated Pecorino
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PUDDINGS

Crème caramel <i>v</i>
Local ice creams by Lewis of London <i>v</i>



Food Allergies and Intolerances

We take allergies very seriously so please let us know if you have any. 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. (Mar2026)

ST. ALBANS

HERTFORD

HITCHIN

HARPENDEN

WOBURN

SPARKLING

	125ml	750ml	
Veuve Clicquot, Yellow Label Champagne, FR		89.00	
Toasty brioche • Vanilla • Fresh apple <i>Sustainable producer</i>			
Prosecco Spumante Le Monde Veneto, IT	7.50	42.00	
Pear • Lemony • Refreshing <i>Sustainable producer/ve</i>			
Chapel Down Brut Sparkling NV Kent, ENG	14.90	72.00	
Crisp • Floral • Elegant <i>Sustainable producer/ve</i>			
Champagne Lombard Extra Brut Epernay, France		78.00	
Creamy • Brioche notes • Mouthwatering <i>Sustainable producer/ve</i>			

ROSÉ

	175ml	Carafe	750ml
Piquepoul Rosé Vignobles Foncailieu	10.45	28.70	39.80
Languedoc, FR Cherry blossom • Strawberries • Peaches <i>Sustainable producer/ve</i>			
Source Gabriel Rosé Provence, FR	13.00	34.30	47.80
Raspberry • Blossoms • Fresh <i>Organic/ve</i>			

BEER & CIDER

Our Pilsner is available on tap in Woburn & Hertford

Lussmanns Pilsner Lager , Hertfordshire (440ml can) 4.4% abv/ve	6.40
\$umo, American Pale Ale (440ml can) 4.7% abv/vegan	6.75
Hopfest, Gluten-Free Pale (440ml can) Hertfordshire 3.8% abv/ve	6.45
Three Brewers Classic Ale Hertfordshire 500ml, 4% abv	6.95
Estrella Galicia Gluten Free 330ml, 5.5% abv	6.20
Thistly Cross Fruit Cider East Lothian 330ml, 3.4% abv	6.10
Pulp Fiction Cider Herefordshire 500ml, 4.6% abv/ve	7.80

WHITE

	175ml	Carafe	750ml
Corney & Barrow Blanc Gascony, FR	7.80	20.70	27.95
Aromatic • Floral • Fruity <i>ve</i>			
Sauvignon Blanc Terre d'Or	8.05	21.60	30.00
Languedoc, FR Grassy • Lemon & lime • Crisp <i>Sustainable producer/ve</i>			
Pinot Grigio Sanziana Banat, RO	8.25	21.85	30.20
Zesty • Citrus • Melon <i>ve</i>			
Chenin Blanc Boatman's Drift Western Cape, SA	8.80	23.70	32.80
Crisp • Fresh • Tropical <i>Sustainably shipped/Carbon negative bottling</i>			
Muscadet 'Classic' Sur Lie Loire, FR	8.90	27.50	38.50
Unoaked • Light • Zesty <i>Sustainable producer/ve</i>			
Sauvignon Blanc Turning Heads, Marlborough, NZ	10.50	29.10	39.00
Gooseberry • Herb & nettle • Aromatic <i>Sustainable producer/ve</i>			
Mucchietto Fiano IGT, Puglia, IT		40.00	
Floral • Nutty • Complex <i>ve</i>			
Viognier Paraiso Sur Emiliana Central Valley CH	11.75	31.80	44.70
Aromatic • Floral • Lightly oaked <i>B Corp/Organic/ve</i>			
Chardonnay 'Bon Vallon'	12.50	32.80	48.00
De Wetshof, Robertson, SA Unwooded • Lemony dry • Burgundy style <i>Sustainable producer/ve</i>			
Albariño Pazo La Maza Rias Baixas, SP		49.00	
Appetising • Fragrant • Citrus <i>Organic/ve</i>			
Gavi Di Gavi Bosio, Piedmont, IT		51.50	
Classic • Stone fruit • Elegant <i>Sustainable producer/ve</i>			
Chablis Domaine N&G Fevre Burgundy, FR		71.00	
Flinty • Mineral • Mouthwatering <i>Organic/ve</i>			

RED

	175ml	Carafe	750ml
Corney & Barrow Rouge Languedoc, FR	7.80	20.70	27.95
Fruity • Supple • Spicy <i>ve</i>			
Nero d'Avola Cipollina Rosso DOC Sicily, IT	8.20	22.00	31.10
Aromatic • Spicy • Plummy			
Merlot, The Lookout Post Central Valley, CH	9.90	27.00	37.40
Fruity red • Plum • Black cherry <i>Sustainable producer/ve</i>			
Montepulciano Riserva Tor Del Colle Abruzzo, IT	10.30	27.50	38.50
Morello cherry • Chocolate • Generous <i>ve</i>			
Gamay Noir L'Artiste Loire, FR	10.70	28.00	40.50
Cherry • Soft spice • Well balanced <i>Sustainable producer/ve</i>			
Château Maledan Bordeaux Supérieur, FR	11.90	31.00	42.50
Plummy • Dark fruits • Smooth <i>Sustainable producer/ve</i>			
Fleurie 'la Madone' Domaine Lathuilière-Gravallon, FR		45.70	
Perfumed • Fruity • Elegant <i>ve</i>			
Cotes Du Rhone Villages Southern Rhone, FR		46.80	
Hearty • Fruity • Unoaked <i>Organic/ve</i>			
Malbec 'Select Saurus' Familia Schroeder Patagonia ARG		49.90	
Concentrated • Blackcurrant • Velvety tannins <i>v</i>			
Chianti Castello del Trebbio Tuscany, IT		52.00	
Morello cherry • Violets • Complex <i>Organic/ve</i>			
Cabernet Sauvignon Reserve		55.00	
Vergelegen Estate, Stellenbosch, SA Cassis • Full bodied • Dry <i>Sustainable producer/ve</i>			

NON-ALCOHOLIC

Wilfred's spritz Rosemary & bitter orange apéritif • Tonic water	7.40
Softpassion martini Passion fruit • Orange • Lime	8.30
Ginger mule Bitter orange • Ginger beer • Botanicals	8.30
Botivo spritz Botanicals • Raw honey • Apple cider vinegar	7.35
Noughty organic sparkling wine 125ml <i>ve</i>	6.50
Pentire Seaward & tonic	6.75
Bitburger Drive Lager 330ml, 0.05% abv	5.00
Pine Trail Pale Ale Suffolk 330ml, 0.5% abv	5.90
Luscombe Devon Range of organic long drinks, please ask	from 4.70

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://lussmanns.com/private-dining)



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