



SUNDAYS AT LUSSMANN'S



APÉRITIFS

Amaretto sour Amaretto • Pineapple Bitters <i>ve</i>	11.80	Campari spritz Prosecco • Campari • Soda	11.30
Old Fashioned Bourbon • Bitters <i>ve</i>	11.80	G&T Lussmann's Garden Gin • Indian tonic • Fruit garnish	11.20
French martini Raspberry • Pineapple • Vodka <i>ve</i>	11.65	Negroni Lussmann's Garden Gin • Campari • Vermouth	10.60
Chambord Royale Prosecco (125ml) • Chambord	10.50	Passion fruit martini Vodka • Passion fruit • Orange • Lime	11.60

DAILY SET MENU

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

STARTERS

Watercress soup pine nut & rocket pesto <i>ve</i>	♦ 7.80	South Coast sprats tartar sauce	♦ 8.40
Pâté de campagne red onion & apple chutney <i>Rustic, country-style outdoor-reared pork pâté</i>	♦ 8.50	Hunter's linguine (<i>May contain shot</i>)	9.90
Cauliflower & vintage Cheddar croquettes <i>v</i> Roasted garlic mayonnaise	8.20	MSC North African spiced cod cheeks	9.90
		'Nduja • feta • spring onion	

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
Mini roast beef <i>Suitable for children 10 years & under</i>	12.50	<i>Served with vegetarian roast potatoes and seasonal vegetables</i>	
Confit organic Hays Farm lamb shoulder	22.30	Mac & cheese bites <i>v</i> Stuffing balls <i>v</i> Chipolatas	
<i>Each served with Yorkshire pudding, maple glazed parsnip & roasting jus, duck fat roast potatoes and seasonal vegetables</i>			

ADDITIONAL SIDES AVAILABLE

FIELD

Wild mushroom gnocchi <i>v</i>	17.20
Sun-dried tomatoes • cavolo nero • mushroom cream	
Spiced lamb-style mince flatbread <i>ve</i>	♦ 17.20
Cream cheese (<i>ve</i>) • sweet & sour onions • garden herbs	
Bedford burrata salad <i>v</i>	♦ 17.20
East Anglian carrot • orange • fennel	

NIBBLES & SIDES

Mac & cheese bites <i>v</i>	4.90
Chipolatas	5.90
Stuffing balls <i>v</i>	4.90
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
Panko coated onion rings <i>v</i>	5.90
Creamed mash <i>v</i>	5.90

CLASSICS

MSC fish & chips (<i>now available daily</i>)	18.50
Homemade mushy peas • tartar sauce	
MSC smoked haddock	24.80
Spinach • poached egg • mustard sauce	
Free-range chicken schnitzel	23.40
Chilli & caper linguine or wild rocket & aged Pecorino salad	
MSC fishcake spinach & caper butter sauce	♦ 18.50
<i>- add free-range poached egg £1.50</i>	
Whole Cornish sole	♦ 22.30
Green chilli • capers • lemon butter	
Americana hamburger & cheese	♦ 18.50
Outdoor-reared British beef • pickles • Dynamite sauce	
Onglet steak & chips 200g	♦ 24.90
Peppercorn sauce (<i>£5 supplement on set menu</i>)	
<i>Outdoor-reared • native breed • grass fed</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. (Mar 2026)



ST. ALBANS

HERTFORD

HITCHIN

HARPENDEN

WOBURN

MEZZE BOARD <i>v</i>	18.50	CHARCUTERIE BOARD	14.50	NIBBLES	
Olives, halloumi soldiers & chutney, spiced vegan 'lamb', padron peppers, flatbread & sundried tomatoes		All our charcuterie is organic and from Haye Farm in Devon. Served with sourdough & pickles		Mac & cheese bites <i>v</i>	4.90
				Bread & olives <i>v</i>	4.95
				Chipolatas	5.90

SPARKLING

Veuve Clicquot, Yellow Label Champagne, FR	125ml	750ml	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

Piquepoul Rosé Vignobles Foncailieu	175ml	Carafe	750ml	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			
Raspberrry • Blossoms • Fresh <i>Organic/ve</i>						

WHITE

Corney & Barrow Blanc Gascony, FR	175ml	Carafe	750ml	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>						
Mucchiello 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>						

BEER & CIDER

Our Pilsner is available on tap in Woburn & Hertford

Lusmanns Pilsner Lager, Hertfordshire (440ml can) 4.4% abv/ve	6.40
Sumo, 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

RED

Corney & Barrow Rouge Languedoc, FR	175ml	Carafe	750ml	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. [LUSSMANNS.COM/PRIVATE-DINING](https://www.lusmanns.com/private-dining)