



SUMMER PARTY MENU

3 COURSES £36 *per person*



STARTERS

English broad bean & mint soup lemon • croutons *ve*

MSC North African spiced cod cheeks 'Nduja • feta • spring onion

Chargrilled peach, cured organic ham & burrata salad

Hazelnuts & citrus dressing

Somerset goat's curd & broad bean bruschetta lemon & St Albans honey dressing *v*

Pâté de campagne gooseberry compôte *Rustic, country-style outdoor-reared pork pâté*

MAINS *Sides are available to order separately*

Confit organic Haye Farm lamb shoulder tenderstem broccoli • anchovy & shallot dressing

ChalkStream® trout fresh basil & courgette purée

Free-range chicken thighs with garlic & capers remoulade • watercress

Yellowfin tuna niçoise

Bobby beans • Cornish new potatoes • anchovies • free range egg • little gem • kalamata olives

Spiced *lamb-style* mince flatbread cream cheese (*ve*) • sweet & sour onions • garden herbs *ve*

Marinated heirloom tomato & burrata salad *v*

Kalamata olives • capers • pickled red onions

28 day dry-aged, Hereford beef sirloin (10oz) (£15 supplement)

Crispy onion rings • fries • watercress • peppercorn sauce

PUDDINGS

Gooseberry cheesecake

Pineapple carpaccio toasted coconut • lemongrass • ginger *ve*

Dark chocolate mousse 70% dark chocolate • honeycomb *v*

Polenta & orange cake crème fraîche *v*

Witheridge in Hay organic cheese 50g gooseberry compôte • oat cookies *v*

From Nettlebed Creamery in Henley-On-Thames, this cheese won Supreme Champion at the Virtual Cheese Awards 2024. The hay in which it is aged lends grassy notes to the rind as well as keeping the cheese beautifully moist, it has the strength of a mature cheddar, but the sweetness and umami notes of an Alpine cheese.

LUSSMANN'S

EST. 2002

ST. ALBANS

HERTFORD

HITCHIN

HARPENDEN

WOBURN