

APÉRITIFS

<b>Chandon Garden Spritz by Moët</b> <i>ve</i>	12.20	<b>Passion fruit martini</b> Vodka • Passion fruit • Orange • Lime	11.60
Valencia oranges • Botanicals • Herbs		<b>French martini</b> Raspberry • Pineapple • Vodka <i>ve</i>	11.65
<b>Pimms &amp; grapefruit spritz</b> <i>ve</i>	11.30	<b>Chambord Royale</b> Prosecco (125ml) • Chambord	10.50
Mint • Cucumber • Citrus • Strawberries		<b>G&amp;T</b> Lussmanns Garden Gin • Indian tonic • Fruit garnish	11.20
<b>Campari spritz</b> Prosecco • Campari • Soda	11.30	<b>Negroni</b> Lussmanns Garden Gin • Campari • Vermouth	10.60
<i>Aperol spritz available</i>			

DAILY SET MENU

Dishes marked ♦ Available 12 – 6pm

2 courses £20.95 • 3 courses £23.95

MEZZE BOARD *v* 18.50

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

CHARCUTERIE BOARD 14.50

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

NIBBLES 4.95

Bread & olives *ve* | Padron peppers *ve*  
Halloumi sticks *v* | Chipolatas

STARTERS

<b>English broad bean &amp; mint soup</b> <i>ve</i>	♦ 7.80	<b>Devon white crab croquettes</b>	10.20
Lemon • croutons		Brown crab mayo ( <i>may contain shell</i> )	
<b>Chargrilled peach, cured organic ham &amp; burrata salad</b> hazelnuts & citrus dressing	8.80	<b>Pâté de campagne</b> gooseberry compôte	♦ 8.50
<b>South Coast sprats</b>	♦ 8.40	<b>Somerset goat's curd &amp; broad bean bruschetta</b> <i>v</i>	♦ 8.50
Tartar sauce		Lemon & St Albans honey dressing	

ROASTS

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

<b>Slow roast top side of dry aged, ethically sourced, grass fed beef</b>	23.50	<b>Confit organic Hays Farm lamb shoulder</b>	23.30
<b>Thyme-grilled mushroom, goat's cheese &amp; sage encased in spinach &amp; puff pastry</b> <i>v</i>	19.50	<b>Mini roast beef</b> <i>Suitable for children 10 years &amp; under</i>	13.50
<i>Served with vegetarian roast potatoes &amp; seasonal vegetables</i>		<b>ADDITIONAL SIDES AVAILABLE</b>	
		<b>Cauliflower cheese</b> <i>v</i>   <b>Stuffing balls</b> <i>v</i>   <b>Chipolatas</b>	

FIELD

<b>Marinated heirloom tomato &amp; burrata salad</b> <i>v</i>	17.50
Kalamata olives • capers • pickled red onions	
<b>Spiced lamb-style mince flatbread</b> <i>ve</i>	♦ 17.50
Cream cheese ( <i>ve</i> ) • sweet & sour onions • garden herbs	

SIDES

<b>Cauliflower cheese</b> <i>v</i>	4.90
<b>Seasoned courgettes</b> <i>ve</i>	5.90
<b>Market vegetables</b> <i>ve</i>	5.90
<b>Heirloom tomato salad</b> <i>ve</i>	5.90
<b>Wild rocket &amp; pecorino salad</b> <i>v</i>	5.90
<b>Garden salad</b> <i>ve</i>	5.90
<b>Chips</b> <i>v</i>	5.90
<b>Creamed mash</b> <i>v</i>	5.90

CLASSICS

<b>Yellowfin tuna niçoise</b>	♦ 21.50
Bobby beans • Cornish new potatoes • anchovies free range egg • little gem • kalamata olives	
<b>Free-range chicken schnitzel</b>	23.40
Chilli & caper linguine or wild rocket & aged Pecorino salad	
<b>MSC fishcake</b> spinach & caper butter sauce	♦ 18.50
<i>– add free-range poached egg £1.50</i>	
<b>Americana hamburger &amp; cheese</b>	♦ 18.50
Outdoor-reared British beef • pickles • Dynamite sauce	
<b>Whole Cornish sole</b> summer herbs	♦ 22.30
<b>Onglet steak &amp; chips</b> 200g (£5 supplement)	♦ 25.00
Peppercorn sauce <i>Outdoor-reared • native breed • grass fed</i>	

## SPARKLING

	125ml	750ml	
<b>Champagne Pommery Brut Royal</b> Reims, FR		90.00	
Citrus • Brioche • Mouthwatering <i>Sustainable producer/ve</i>			
<b>Prosecco Spumante</b> Le Monde Veneto, IT	7.50	42.00	
Pear • Lemony • Refreshing <i>Sustainable producer/ve</i>			
<b>Chapel Down Rosé Sparkling</b> Kent, ENG	14.90	74.00	
Summer fruits • Floral • Refreshing <i>Sustainable producer</i>			
<b>Chapel Down Vintage Reserve Brut</b> Kent, ENG		80.00	
Bramley apple • Lemon shortbread • Elegant <i>Sustainable producer/ve</i>			

## ROSÉ

	175ml	Carafe	750ml
<b>Corney &amp; Barrow Rosé</b> Gascony, FR	7.80	20.70	27.95
Succulent • Refreshing • Red berries <i>ve</i>			
<b>Piquepoul Rosé Vignobles Foncailieu</b>	10.45	28.70	39.80
Languedoc, FR Cherry blossom • Strawberries • Peaches <i>Sustainable producer/ve</i>			
<b>Rosé D'Anjou L'Angevine</b> Loire, FR	11.00	29.00	40.00
Off dry • Strawberry • Raspberry • Refreshing <i>Sustainable Producer/ve</i>			
<b>Source Gabriel Rosé</b> Provence, FR		47.80	
Raspberry • Blossoms • Fresh <i>Organic/ve</i>			

## WHITE

	175ml	Carafe	750ml
<b>Corney &amp; Barrow Blanc</b> Gascony, FR	7.80	20.70	27.95
Aromatic • Floral • Fruity <i>ve</i>			
<b>Sauvignon Blanc Terre d'Or</b>	8.05	21.60	30.00
Languedoc, FR Grassy • Lemon & lime • Crisp <i>Sustainable producer/ve</i>			
<b>Pinot Grigio Sanziana</b> Banat, RO	8.25	21.85	30.20
Zesty • Citrus • Melon <i>ve</i>			
<b>Chenin Blanc Boatman's Drift</b> Western Cape, SA	8.80	23.70	32.80
Crisp • Fresh • Tropical <i>Sustainably shipped/Carbon negative bottling</i>			
<b>Muscadet 'Classic' Sur Lie</b> Loire, FR	8.90	27.50	38.50
Unoaked • Light • Zesty <i>Sustainable producer/ve</i>			
<b>Sauvignon Blanc Havelock</b> Marlborough, NZ	10.50	29.10	39.00
Gooseberry • Lemon grass • Aromatic <i>Sustainable producer/ve</i>			
<b>Little Ark 'Malagousia/Assyrtiko'</b> Peleponnese, GR		45.00	
Peach • Green apple • Delightfully rich <i>v</i>			
<b>Chardonnay 'Bon Vallon'</b>		48.00	
De Wetshof, Robertson, SA Unwooded • Lemony dry • Burgundy style <i>Sustainable producer/ve</i>			
<b>Albariño Pazo La Maza</b> Rias Baixas, SP		49.00	
Appetising • Fragrant • Citrus <i>Organic/ve</i>			
<b>Gavi Di Gavi</b> Bosio, Piedmont, IT		51.50	
Classic • Stone fruit • Elegant <i>Sustainable producer/ve</i>			
<b>Chablis Domaine N&amp;G Fevre</b> Burgundy, FR		71.00	
Flinty • Mineral • Mouthwatering <i>Organic/ve</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/Lusmanns](http://mnu.mx/Lusmanns). We cannot guarantee that any item on the menu is completely allergen-free due to cross-contamination. (May 2026)

## BEER & CIDER

*Our Pilsner is available on tap in Woburn & Hertford*

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

## RED

	175ml	Carafe	750ml
<b>Corney &amp; Barrow Rouge</b> Languedoc, FR	7.80	20.70	27.95
Fruity • Supple • Spicy <i>ve</i>			
<b>Nero d'Avola Cipollina Rosso</b> DOC Sicily, IT	8.20	22.00	31.10
Aromatic • Spicy • Plummy			
<b>Merlot, The Lookout Post</b> Central Valley, CH	9.90	27.00	37.40
Fruity red • Plum • Black cherry <i>Sustainable producer/ve</i>			
<b>Montepulciano Riserva</b> Tor Del Colle Abruzzo, IT	10.30	27.50	38.50
Morello cherry • Chocolate • Generous <i>ve</i>			
<b>Gamay Classiques Vigerons</b> Ardèche, FR	10.70	28.00	40.50
Blueberry • Cherry • Soft Spice <i>Delicious lightly chilled/Sustainable producer/ve</i>			
<b>Château Maledan</b> Bordeaux Supérieur, FR	11.90	31.00	42.50
Plummy • Dark fruits • Smooth <i>Sustainable producer/ve</i>			
<b>Pinot Noir L'Artiste</b> Loire, FR			43.00
Violets • Redcurrants • Smooth tannins <i>Sustainable producer/ve</i>			
<b>Fleurie 'la Madone'</b> Domaine Lathuilière-Gravallon, FR			45.70
Perfumed • Fruity • Elegant <i>ve</i>			
<b>Malbec 'Select Saurus' Familia Schroeder</b> Patagonia ARG			49.90
Concentrated • Blackcurrant • Velvety tannins <i>v</i>			
<b>Cabernet Sauvignon Reserve</b>			55.00
Vergelegen Estate, Stellenbosch, SA Cassis • Full bodied • Dry <i>Sustainable producer/ve</i>			

## NON-ALCOHOLIC

<b>Wilfred's spritz</b> Rosemary & bitter orange apéritif • Tonic water		8.40	
<b>Softpassion martini</b> Passion fruit • Orange • Lime		8.30	
<b>Ginger mule</b> Bitter orange • Ginger beer • Botanicals		9.40	
<b>Botivo spritz</b> Botanicals • Raw honey • Apple cider vinegar		7.35	
<b>Noughty organic sparkling wine</b> 125ml <i>ve</i>		6.50	
<b>Pentire Seaward &amp; tonic</b>		6.75	
<b>Bitburger Drive Lager</b> 330ml, 0.05% abv		5.00	
<b>Pine Trail Pale Ale Suffolk</b> 330ml, 0.5% abv		5.90	
<b>Luscombe Devon</b> Range of organic long drinks, please ask			from 4.70



### OUR ETHOS

Lusmanns is founded on the fundamental belief that it's possible to be ethical and profitable. More than 95% of the food you eat here is grown or produced in the UK to minimise our impact on the environment, and to support ethical, British suppliers. **Scan the QR code to read more.**

## 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](http://LUSSMANNS.COM/PRIVATE-DINING)