

APÉRITIFS

Amaretto Sour Lemon • Bitters • Pineapple <i>ve</i>	11.80	Negroni Lussmanns Garden Gin • Campari • Vermouth	10.60
French martini Raspberry • Pineapple • Vodka <i>ve</i>	11.65	Campari spritz Prosecco • Campari (<i>Aperol spritz available</i>)	11.30
Passion fruit martini Vodka • Passion fruit • Orange • Lime	11.60	Chambord Royale Prosecco (125ml) • Chambord	10.50
Long Island Iced Tea <i>ve</i>	11.80	G&T	11.20
Vodka • Gin • Tequila • White Rum & Triple Sec • Lemon • Coca Cola		Lussmanns Garden Gin • Indian tonic • Fruit garnish	

DAILY SET MENU

Dishes marked ♦ Available 12 – 6pm

2 courses £20.95 • 3 courses £23.95

MEZZE BOARD *ve* 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 Haye Farm in Devon.
Served with sourdough & pickles

NIBBLES 4.95

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

STARTERS

White onion soup Madeira & fresh thyme <i>ve</i> ♦	7.80	South Coast sprats tartar sauce ♦	8.40
North African spiced monkfish	9.40	Moroccan spiced beetroot bruschetta <i>ve</i>	8.10
Haye Farm organic 'nduja • feta • spring onion		Goat's curd • orange • mint	
Pâté de campagne house chutney ♦	8.80	Devon white crab croquettes	10.50
Rustic, country-style outdoor-reared pork pâté		Brown crab mayonnaise (<i>may contain shell</i>)	

ROASTS

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

Slow roast top side of dry aged, ethically sourced, grass fed beef	24.50	Roast rump of outdoor-reared pork	22.50
		Hispi cabbage • apple • sage	
Thyme-grilled mushroom, goat's cheese & sage encased in spinach & puff pastry <i>ve</i>	19.50	Mini roast beef Suitable for children 10 years & under	13.50
Served with vegetarian roast potatoes & seasonal vegetables		ADDITIONAL SIDES AVAILABLE	
		Cauliflower cheese <i>ve</i> Stuffing balls <i>ve</i> Chipolatas	

FIELD

Salt-baked celeriac <i>ve</i> ♦	17.50
Butterbean cassoulet • fine herbs	
Spiced aubergine schnitzel <i>ve</i> ♦	17.50
Waldorf salad • toasted walnuts	
Spiced lamb-style mince flatbread <i>ve</i> ♦	17.50
Cream cheese (<i>ve</i>) • sweet & sour onions • garden herbs	

SIDES

Waldorf salad <i>ve</i>	5.90
Sicilian ratatouille <i>ve</i>	5.90
Market vegetables <i>ve</i>	5.90
Hispi cabbage wedge <i>ve</i>	5.90
Wild rocket & pecorino salad <i>ve</i>	5.90
Chips <i>ve</i>	5.90
Creamed mash <i>ve</i>	5.90

THURSDAY BURGER SPECIALS

Every Thursday, we're serving up our signature ethical burgers, tucked into delicious brioche buns.

CLASSICS

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

SPARKLING

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

ROSÉ

Corney & Barrow Rosé Gascony, FR	175ml	Carafe	750ml	7.80	20.70	27.95
Succulent • Refreshing • Red berries <i>ve</i>						
Piquepoul Rosé Vignobles Foncalieu Languedoc, FR	10.45	28.70	39.80			
Cherry blossom • Strawberries • Peaches <i>Sustainable producer/ve</i>						
Source Gabriel Rosé Provence, FR			47.80			
Raspberry • 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 Languedoc, FR	8.05	21.60	30.00			
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/ve</i>						
Muscadet 'Classic' Sur Lie Loire, FR	8.90	27.50	38.50			
Unoaked • Light • Zesty <i>Sustainable producer/ve</i>						
Sauvignon Blanc Havelock Marlborough, NZ	10.50	29.10	39.00			
Gooseberry • Lemon grass • Aromatic <i>Sustainable producer/ve</i>						
Little Ark 'Malagousia/Assyrtiko' Pelopennese, GR			45.00			
Peach • Green apple • Delightfully rich <i>v</i>						
Chardonnay 'Bon Vallon' De Wetshof, Robertson, SA			48.00			
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>Sustainable producer/ve</i>						



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.**

BEER & CIDER

Our Pilsner is available on tap in Woburn & Hertford

Lusmanns Pilsner Lager, Hertfordshire (440ml can) 4% abv/ve	6.60
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\$umo, American Pale Ale (440ml can) 4.7% abv/vegan	6.75
Hopfest, Gluten-Free Pale (440ml can) Hertfordshire 3.4% abv/ve	6.45
Three Brewers Classic Ale Hertfordshire 500ml, 4% abv	7.10
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, Ojo Rojo Central Valley, CH			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>Sustainable producer/ve</i>						
Terrós Tinto 'Garnacha, Monastrell, Merlot' Garnacha, SP	10.70	28.00	40.50			
Supple • Forest fruits • Generous <i>Organic/ve</i>						
Château Maledan Bordeaux Supérieur, FR	11.90	31.00	42.50			
Plummy • Dark fruits • Smooth <i>Sustainable producer/ve</i>						
Pinot Noir The Lane Adelaide Hills AUS	12.00	33.00	45.00			
Silky • Bright • Supple <i>ve</i>						
Fleurie 'La Madone' Domaine Lathuillère-Gravallon, FR			45.70			
Perfumed • Fruity • Elegant <i>ve</i>						
Malbec 'Select Saurus' Familia Schroeder Patagonia, ARG			49.90			
Concentrated • Blackcurrant • Velvety tannins <i>v</i>						
Cabernet Sauvignon Reserve Vergelegen Estate, Stellenbosch, SA			55.00			
Cassis • Full bodied • Dry <i>Sustainable producer/ve</i>						
Clinio 'Super Tuscan' Tenuta Fratini Tuscany, IT			90.00			
Wow factor • Cabernet blend • Rich & full <i>Sustainable practices/ve</i>						

NON-ALCOHOLIC

Wilfred's spritz Rosemary & bitter orange apéritif • Tonic water	8.40
Softpassion martini Passion fruit • Orange • Lime	9.30
Ginger mule Bitter orange • Ginger beer • Botanicals	9.40
Botivo spritz Botanicals • Raw honey • Apple cider vinegar	7.35
Noughty organic sparkling wine 125ml <i>ve</i>	6.50
Bitburger Drive Lager 330ml, 0.00% abv	5.00
Pine Trail Pale Ale Suffolk 330ml, 0.5% abv	6.90
Luscombe Devon Range of organic long drinks, please ask	from 4.80

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. We cannot guarantee that any item on the menu is completely allergen-free due to cross-contamination. (Aug 2026)

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://Lusmanns.com/private-dining)