



AUTUMN PARTY MENU

3 COURSES £36 *per person*



STARTERS

White onion soup Madeira & fresh thyme *ve*

North African spiced monkfish Haye Farm organic 'nduja • feta • spring onion

Devon white crab croquettes brown crab mayonnaise (*may contain shell*)

Moroccan spiced beetroot bruschetta goat's curd • orange • mint *v*

Paté de campagne house chutney

Rustic, country-style outdoor-reared pork pâté

MAINS *Sides are available to order separately*

Roast rump of free-range pork Hispi cabbage • apple • sage

ChalkStream trout Sicilian ratatouille

Yellowfin tuna niçoise

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

Spiced *lamb-style* mince flatbread *ve*

Cream cheese (*ve*) • sweet & sour onions • garden herbs

Salt-baked celeriac butterbean cassoulet • walnuts & fine herbs *v*

Americana hamburger & cheese

Outdoor-reared British beef • pickles • Dynamite sauce

Onglet steak & chips (200g) (*£5 supplement*)

Peppercorn sauce *Outdoor-reared • native breed • grass fed*

PUDDINGS

Blackberry & thyme cheesecake

Pineapple carpaccio toasted coconut • lemongrass • ginger *ve*

Dark chocolate mousse sourdough croutons • olive oil • salt *v*

Spotted dick crème anglaise *v*

Keen's Reserve Cheddar 50g (*£1 supplement*)

House chutney • oat cookies

LUSSMANNS

EST. 2002

ST. ALBANS

HERTFORD

HITCHIN

HARPENDEN

WOBURN

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