



LUSSMANN'S

LATE AUTUMN PARTY MENU

3 COURSES £36 *per person*

STARTERS

Manx kipper croquette *romesco nuts*

Thyme-roasted beetroot

Somerset White Lake goat's cheese • lovage pesto • pumpkin seeds *v*

Organic Oxford & Sandy Black ham hock terrine

Plum chutney • toasted sourdough

Chestnut mushroom soup *ve*

MAINS *Side orders are available to order separately*

Whole Cornish sole lemon, caper & shallot butter • herbs

Shepherd's pie

Haye Farm organic mutton • vintage farmhouse cheddar

North African spiced lamb style mince flatbread *ve*

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

Linguine alla norma aubergine • ricotta (*ve*) • pomodoro *ve*

Chalk Stream trout salsa verde mash • crispy fried capers

Organic sirloin & chips *10oz (£8 supplement)*

(Café de Paris butter, Romesco sauce or garlic butter £1.50)

Soil Association Approved • native breed • pasture fed

PUDDINGS

Bramley apple cheesecake *v*

Plum crumble

Hazelnuts • rosemary • country cream ice cream *v/nuts*

Single origin dark chocolate mousse 70% dark chocolate • nut brittle *v/nuts*

Pineapple carpaccio toasted coconut • lemongrass • ginger *ve*

British Isles cheese plate (*£6 supplement*) Nordic crispbread • plum chutney

RESTAURANTS

Merchant's House

Cathedral Walk

Off Market Place

HERTFORD

ST. ALBANS

HITCHIN

RESTAURANTS WITH GARDENS

On The Green

The Five Bells

On The Hill

Opening 2024

HARPENDEN

BERKHAMSTED

HIGHGATE

WOUBURN