

LUSSMANN'S

SUSTAINABLE KITCHEN

APÉRITIFS

Passion fruit Martini 11.20

Vodka • Passion fruit • Orange • Lime

Chapel Down Reserve Brut 2019 Kent, ENG 14.80

Lemon sherbet • Peach • Mouthwatering

Raspberry daiquiri Rum • raspberry • lime *ve* 11.20

NON-ALCOHOLIC COCKTAILS

Noughty organic sparkling wine (125ml) 6.20

Wilfred's spritz 7.10

Rosemary & bitter orange apéritif • Tonic water • Orange garnish

Botivo spritz 7.05

Botanicals • Raw honey • Apple cider vinegar • Luscombe soda

STARTERS

Broad bean & marjoram soup *ve*

MSC North African spiced cod cheeks

Coriander • harissa • chickpeas

Dorset organic mutton bombas

Croquette of organic mutton • aioli • bravas sauce

Woodland-reared Blythburgh ham hock terrine

Plum chutney • toasted sourdough

Chicory & poached pear salad *v/nuts*

Devon Blue • Dijon dressing • walnuts

Manx smoked kipper pâté toasted sourdough

MOTHERING SUNDAY MENU

2 COURSES £28.95 | 3 COURSES £32.95

MAINS

North African spiced *lamb-style mince* flatbread *ve*

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

Label Anglais free-range chicken Caesar salad

MSC smoked haddock & free-range poached egg

Kale potato cake • wholegrain mustard sauce

Fish stew Scottish langoustine bisque • rouille • Parmesan

Slow-braised Haye Farm organic featherblade of beef

Mash • red wine jus

Jerusalem artichoke & chestnut mushroom fricassée *v*

Lusmanns pilsner • cream • purple potatoes

Chalk stream trout basil & olive ratatouille

MSC fishcake spinach • capers • butter sauce

— Add free-range poached egg £1.50

Shepherd's pie

Haye Farm organic mutton • vintage farmhouse Cheddar

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

Café de Paris butter

Soil Association approved • native breed • pasture fed

SIDES

Lincolnshire leeks sage & apple *ve* 4.95

Thyme-roasted root vegetables *ve* 4.95

Seasonal market vegetables *ve* 4.95

Garden salad *ve* 5.50

Chips *v* 4.95

PUDDINGS

Stewed Yorkshire rhubarb cheesecake *v*

Sticky date & ginger pudding *v*

Toffee sauce • Barnet ice cream

Pineapple carpaccio *ve*

Toasted coconut • lemongrass • ginger

Single origin dark chocolate mousse *v/nuts*

70% dark chocolate • nut brittle

Bramley apple crumble *v/nuts*

Hazelnuts • rosemary • Barnet ice cream

Devon Blue cheese *v* (*pasteurised*)

Rich, moist and crumbly

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

JUNIOR MENU For young diners aged 7 and under

1 COURSE £7 / 2 COURSES £10

MSC fishcake spinach • capers • butter sauce

Linguine with butter & Parmesan *v*

Shepherd's pie

Haye Farm organic mutton • vintage farmhouse cheddar

PUDDINGS

Please ask on the day



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. (Feb 2025)

Merchant's House
HERTFORD

Cathedral Walk
ST. ALBANS

On The Green
HARPENDEN

Off Market Place
HITCHIN

The Five Bells
BERKHAMSTED

On The Hill
HIGHGATE

Market Place
WOBURN