

LUSSMANN'S

FISH & GRILL

TWO
COURSES
£ 1 1 . 9 5

3 COURSES £14.50

1 COURSE

& A GLASS OF WINE £11.95

Fair Tips Policy

Please note that gratuities to reward good service are accepted in cash only and go directly to the staff who look after you.

STARTERS

Blakenhall Park Farm free-range chicken liver pâté

Seasonal house-made soup *v*

Pan-fried cod cheeks with garlic, chilli & lime dill & tarragon mayonnaise *gf*

Shropshire Blue Waldorf salad *v/gf/nuts*

MAINS

House fishcake baby spinach, parsnip & beurre blanc

Wobbly Bottom goat's cheese arancini braised shallots & baby spinach *v*

North African spiced lamb salad Wobbly Bottom goat's cheese & green leaves *gf*

Steak frites (7oz) £2 supplement *gf**

Onglet, a classic bistro steak packed with flavour, best cooked medium rare

PUDDINGS

Crème brûlée *v/gf*

Panna cotta seasonal fruit *v/gf*

Lemon posset almond bastoncini crunch *v/gf*/nuts*

Honey & thyme pudding light caramel sauce *v*

Our glass of wine offer is for 175ml of C&B House Red, C&B House White or La Brouette Rosé. *v* vegetarian / *gf* gluten-free / *gf** may be prepared without bread, chips or biscuit - please ask / *nuts* contains nuts. There is a small possibility that nut traces may be found in any menu item and that bones may be found in any of our dishes. We are unable to guarantee that any menu item is completely gluten-free. We list only the main ingredients in our dishes. (April 2014)



ETHICALLY

**SOURCED
FOOD**

Winners

UK Sustainable Small Restaurant Group of the Year

Sustainable Restaurant Association

Awards 2014

"...everything a modern local restaurant should be, so thank heavens for that."

GILES COREN, THE TIMES

Proud to be recommended by The Good Food Guide since 2010

Founder members of the Sustainable Restaurant Association

Double runners-up in the Observer Food Monthly Awards 2013

WWW.LUSSMANN'S.COM