

“Lusmanns is, in fact, everything a modern local restaurant should be, so thank heavens for that.”

GILES COREN, THE TIMES

LUSSMANN'S

FISH & GRILL



TRADITIONALLY MATURED GRASS-FED BEEF

British beef which is outdoor reared, fully traceable and matured for up to 35 days, allowing time for the rich flavours to develop and for the meat to become incredibly tender.



SUSTAINABLE FISH

Caught using ecologically friendly methods and, where possible, caught in British waters. Salmon is RSPCA certified and our haddock is smoked naturally.



FREE-RANGE CHICKEN

Bred in Essex, these fantastic British Label Anglais Red Cornish & White Rock chickens grow to full maturity, creating a more satisfying flavour.



WOODLAND REARED FREE-RANGE PORK

Sussex free-range Saddleback pork, full of flavour, with a superior taste and texture throughout, reared by our proud and passionate farmer at Claytons in East Sussex.



ETHICALLY SOURCED FOOD

Winners

UK Sustainable Small Restaurant Group of the Year
Sustainable Restaurant Association Awards 2014

STARTERS

Sussex free-range Saddleback pork

Slow-roasted pepper, garlic & anchovy with free-range coppa ham <i>gf</i>	£5.90
Hunter's bruschetta Cotswold wild boar chorizo, wild rabbit & wild mushrooms with garlic & parsley	£7.45
Loch Duart smoked salmon dill, shallots & capers <i>gf*</i>	£7.30
Blakenhall Park Farm free-range chicken liver pâté	£6.75
Grilled halloumi with roasted vegetables <i>v/gf/nuts</i>	£6.15
Pan-fried cod cheeks with garlic chilli & lime dill & tarragon mayonnaise <i>gf</i>	£6.20
Shropshire Blue Waldorf salad <i>v/gf/nuts</i>	£5.25
Baked Camembert fondue (for two)	£14.50

Pickles & free-range coppa ham, pain à l'ancienne (*vegetarian option available*)

FISH

fresh & sustainable fish

House fishcake	£12.30
Baby spinach, parsnip & beurre blanc	
Brixham crab linguine	£14.95
Hand-picked white crab meat, fresh chilli & parsley	
Line-caught pollock <i>gf</i>	£17.40
Creamed leeks, brown shrimp & tomato concasse	
Bouillabaisse	£14.40
Provençal fish stew	
Cornish hake in a bag <i>gf</i>	£16.95
Capers, fennel & vermouth	
Fish & chips (<i>Fridays only</i>)	£13.50
Line-caught sustainable haddock, house chips & mushy peas	

GRILL

traditionally matured grass-fed beef

Woodland-reared pork loin <i>gf</i>	£16.30
Sussex free-range Saddleback pork with mash, chestnut mushroom, pancetta & rosemary sauce	
North African spiced lamb salad <i>gf</i>	£13.50
Wobbly Bottom goat's cheese & green leaves	
House cheeseburger	£12.50
Dorset coastal cheddar & pommes frites	
Chargrilled Label Anglais free-range marinated chicken salad <i>gf</i>	£13.80
Garlic & tarragon, lemon juice, green leaf salad & red peppers	
Steak frites (7oz) <i>gf*</i>	£13.50
Onglet, a classic bistro steak packed with flavour, best cooked medium rare	
Rump steak & house chips (9oz) matured for 35 days <i>gf*</i>	£18.50
Ribeye steak & house chips (9oz) matured for 35 days <i>gf*</i>	£20.95
Peppercorn sauce <i>v</i> / Shropshire Blue sauce <i>v/gf</i>	£1.50
Mushroom, rosemary & pancetta sauce <i>gf</i>	£1.95

MAINS

local free-range chicken

Wobbly Bottom goat's cheese arancini <i>v</i>	£12.50
Braised shallots & baby spinach	
Free-range Barbary duck <i>gf</i>	£18.50
Peas, creamed wild mushrooms & sautéed potatoes	
Chickpea & spiced tomato hotpot <i>v/gf</i>	£11.95
Seasonal vegetables	

SIDES *v*

Pommes frites / house chips / bread & butter / onion rings	£2.95
Seasonal vegetables <i>gf</i> / green leaf salad <i>gf</i> / tomato & basil salad <i>gf</i>	£3.50

PUDDINGS

Panna cotta seasonal fruit <i>v/gf</i>	£5.40
Honey & thyme pudding light caramel sauce <i>v</i>	£6.20
15p from each pudding supports the Bumblebee Conservation Trust	
Lemon posset almond bastoncini crunch <i>v/gf*/nuts</i>	£5.70
Crème brûlée <i>v/gf</i>	£5.70
Chocolate cheesecake hazelnut & caramel brittle <i>v/nuts</i>	£6.75
English artisan ice creams <i>v/nuts</i> (sorbets are available, please ask) <i>gf</i>	£poa
Affogato <i>v/gf</i>	£6.20
Clotted cream ice cream served with espresso (or with a choice of liqueur £7.20)	
Seasonal Farmhouse British cheeses	from £2.30
with Nordic crispbread & house chutney – please choose two, three or four	

REWARDING GOOD SERVICE

In accordance with our fair tips policy, gratuities to reward good service are accepted in cash only and go directly to the staff who look after you.

DAILY SET MENU NOON – 7 PM

1 course & a glass of wine £11.95, 2 courses £11.95, 3 courses £14.50

v denotes 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 item on the menu 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



— *Proud supporter of* —

H O M E - G R O W N

G R E A T B R I T I S H

S U P P L I E R S



We are dedicated to working with the country's best welfare-driven producers and suppliers to provide our diners with food and drink to enjoy and celebrate.

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



**IN THE HEART OF
HERTFORD**

**CATHEDRAL WALK
ST ALBANS**

**ON THE GREEN IN
HARPENDEN**

WWW.LUSSMANN.COM