

WHITE	175ml	Carafe	750ml	RED	175ml	Carafe	750ml
Corney & Barrow House White <small>Gascony, France (Colombard and Ugni Blanc) <i>vegan</i></small>	£5.20	£13.00	£18.20	Corney & Barrow House Red <small>Languedoc-Roussillon (Carignan, Grenache and Merlot) <i>vegan</i></small>	£5.20	£13.00	£18.20
Garganega, Il Barroccio <small>Veneto, Italy <i>vegan</i></small>			£18.90	Carmenere, Casa Felipe <small>Valle Central, Chile <i>vegan</i></small>			£19.80
Sauvignon Blanc, Whale Point <small>Western Cape, South Africa <i>vegan</i></small>	£5.80	£14.60	£20.25	Merlot, Panul <small>Valle Central, Chile <i>vegan</i></small>	£5.80	£14.60	£20.80
Chenin Blanc, Backsberg Estate Cellars <small>Paarl, South Africa <i>carbon neutral / vegan</i></small>	£6.05	£16.30	£23.25	Malbec, Chamuyo <small>Mendoza, Argentina <i>vegan</i></small>	£6.35	£16.60	£24.10
Pinot Grigio, Portenova <small>Veneto, Italy <i>vegan</i></small>	£6.65	£17.35	£24.25	Montepulciano d’Abruzzo Riserva, Tor Del Colle <small>Abruzzo, Italy <i>vegan</i></small>			£25.25
Viognier, Viento Aliseo, Dominio de Punctum <small>La Mancha, Spain <i>organic / biodynamic / vegan</i></small>			£25.25	Vega Tinto, DFJ Vinhos <small>Douro Valley, Portugal (Tinto Roriz, Touriga Franca, Touriga Nacional) <i>vegan</i></small>	£6.55	£18.30	£25.80
Picpoul de Pinet, Sel et de Sable <small>Languedoc, France <i>vegan</i></small>	£7.00	£19.35	£27.30	Côtes du Rhône, Vignobles Gonnet <small>Rhône, France (Syrah, Grenache and Cinsault) <i>vegan</i></small>			£27.80
Sauvignon Blanc, Mont de Joie, Henri Bourgeois <small>Loire, France <i>vegan</i></small>			£28.30	Fleurie Grand-Pré, Dom Lathuillère Gravatton <small>Beaujolais, France (Gamay) <i>vegan</i></small>	£7.45	£20.05	£29.30
The Southerly Chardonnay <small>South Eastern Australia <i>vegan</i></small>			£29.25	The Southerly Shiraz <small>South Eastern Australia <i>vegan</i></small>			£30.05
Gavi, Tenuta Neirano <small>Piedmont, Italy (Cortese) <i>vegan</i></small>			£30.30	Rioja Crianza, Azabache, Bodegas Aldeanueva <small>Spain (Tempranillo, Garnacha, Graciano) <i>organic / vegan</i></small>	£7.75	£21.10	£30.30
Sauvignon Blanc, Wairau River Wines <small>Marlborough, New Zealand <i>sustainable production / vegan</i></small>	£8.25	£24.05	£32.25	Malbec Reserve, Finca Sophenia, Tupungato <small>Mendoza, Argentina <i>vegan</i></small>	£9.05	£24.85	£35.80
Riesling, Homer <small>South Island, New Zealand <i>sustainable production</i></small>			£34.30	Château La Courolle <small>Montagne-Saint-Emilion, France <i>v</i></small>			£36.80
Albariño, Pazo la Maza, Adegas Galegas <small>DO Rias Baixas, Spain <i>sustainable production / vegan</i></small>	£9.45	£27.60	£38.80	Pinot Noir, Eradus <small>Marlborough, New Zealand <i>sustainable production / v</i></small>			£40.30


ANDREI’S WINTER FAVOURITE

Magnum, Rioja Crianza, ‘Torno’, Hacienda El Ternero

Rioja Alta, Spain

Top quality producer Hacienda El Ternero dates back to 1077 AD and their 60 hectares of vineyard are some of the most sought after in the Rioja Alta, sitting at an altitude of 650m. Made from 100% Tempranillo, this fantastic Crianza was aged for 12 months in French oak barrels before resting in bottle. The nose is perfumed with violets and cherries. The palate is fresh and structured with notes of black fruits with spices and hints of caramel from the oak influence on the finish.

1500ml
£55.00

CHAMPAGNE	1/2 bottle	Bottle	Magnum	ROSÉ	175ml	Carafe	750ml
Guy de Chassey Grand Cru Brut NV <small>Champagne, France <i>vegan</i></small>	£30.80	£58.30	£105.00	Petit Ballon <small>Gascony, France (Cabernet blend) <i>v</i></small>	£6.15	£14.10	£19.55
Veuve Clicquot Brut NV <small>Champagne, France</small>		£75.30	£140.00	Pinot Grigio ‘Ramato’, Il Barco <small>Veneto, Italy <i>vegan</i></small>	£6.95	£18.60	£25.80
				Source Gabriel Rosé <small>AOC Côtes de Provence, France <i>vegan</i></small>	£8.05	£22.60	£32.30
SPARKLING	125ml	750ml		PUDDING	125ml	375ml	
Pinot Noir Rosé Spumante, Le Monde <small>Friuli-Venezia Giulia, Italy <i>vegan</i></small>	£7.25	£36.25		Sauvignon Blanc ‘Late Harvest’ La Playa <small>Colchagua Valley, Chile <i>v</i></small>	£9.15	£23.80	
Prosecco Cecilia Beretta NV <small>Treviso, Italy</small>	£7.05	£29.80					
Cornish Sparkling Elderflower Wine <small>Polgoon vineyard, Penzance, Cornwall</small>			£36.00	<div><div>All of our wines by the glass are available as a 125ml measure if preferred. Please ask a member of staff. Carafes are 500ml. (January 2019) <i>v</i> vegetarian</div><div> <small>MXK Paper from responsible sources FSC® C0228602</small></div></div>			

WINTER 2018

LUSSMANN'S

SUSTAINABLE FISH & GRILL



100 BEST PLACES TO EAT, 2018

THE TIMES

The Egyptian House

HERTFORD

Cathedral walk

ST. ALBANS

On the green

HARPENDEN

Off Market Place

HITCHIN

The Old Bank

TRING

APÉRITIFS

Chambord Royale	Prosecco and Chambord <i>125ml</i>	£7.80
Prosecco	Cecilia Beretta NV <i>125ml</i>	£7.05
Mimosa	Prosecco, orange juice, Grand Marnier	£7.80
Aperol spritz	Prosecco and Aperol	£8.00
Spiced GB&T	Chase GB extra dry gin, winter spice and Mediterranean tonic	£8.00
Negroni	Williams GB Extra Dry Gin, Campari, vermouth	£7.80
House Collins	Chase vodka, Elderflower Bubbly	£8.00
Bloody Mary	Chase vodka, port, spiced tomato juice	£8.50
White wine spritzer	House wine (<i>125ml</i>), soda	£5.95

Spirits are served as a 50ml measure unless requested otherwise

BEER & CIDER

Freedom Pilsner	Burton-on-Trent Golden. Bittersweet. Citrus. Clean. <i>330ml, 4.4% abv</i>	£4.50
Flying Squirrel Pilsner	Hertfordshire Czech style. Clean. Orange and honey. <i>440ml, 4.4% abv</i>	£4.90
Freedom Organic Lager	Burton-on-Trent Pale. Floral. Crisp. Balanced. <i>330ml, 4.8% abv</i>	£4.70
Drop Bar Pale Ale	Tring Subtle bitterness. Tropical fruit aroma. <i>500ml, 4% abv</i>	£5.30
Three Brewers Classic English Ale	St Albans Amber. Rich. Rounded. Clean. <i>500ml, 4% abv</i>	£5.30
Grain Weizen Wheat Beer	Norfolk Belgian style. Cloudy. Orange and coriander. <i>500ml, 5% abv</i>	£5.50
Farr Brew Bitter	St Albans Pale. Chocolate malts. Sovereign hops. <i>500ml, 4.2% abv</i>	£5.30
Polgoon Cider	Cornwall Light sparkle. Medium sweet. <i>500ml, 5% abv</i>	£5.50
Perry’s Farmhouse Cider	Somerset Full bodied. Dry. Naturally conditioned. <i>500ml, 6.5% abv</i>	£5.50
Green’s Gluten-Free Premium Pils		£4.80
<i>330ml, 4.5% abv</i>		
Non-Alcoholic Lager	Please ask	poa

SODAS & DRINKS

Luscombe	Devon Ginger Beer / Elderflower Bubbly Raspberry Crush / St Clements	<i>from</i> £3.85
Soft drinks		<i>from</i> £2.85
British hand-roasted coffee	Fairtrade, organic and 100% Arabica	<i>from</i> £1.95
Tregothnan Cornish tea	The first tea grown in England	<i>from</i> £2.20

STARTERS

Hunter’s linguine	wild rabbit and free-range pancetta Oyster mushrooms and garlic <i>may contain shot</i>	£6.95
Wild mushroom and sheep’s curd bruschetta	<i>v/gf*</i>	£6.80
MSC pan-fried cod cheeks	garlic, chilli, spring onion and lime <i>gf</i> 	£7.50
Spiced aubergine and chimichurri casserole	<i>vegan/nuts</i>	£6.25
MSC Manx kipper Pâté	<i>gf*</i> 	£7.80
Free-range chicken liver parfait	pain à l’ancienne <i>gf*</i>	£6.10
South Coast devilled sprats	lemon and fine herb mayonnaise	£6.95
Baked Camembert fondue for two	Free-range coppa ham, pickles and pain à l’ancienne <i>gf*</i>	£15.50

VEGETARIAN & VEGAN

Chestnut mushroom fricassée	Jerusalem artichoke and truffle potato crisps <i>v/gf*</i>	£13.95
Chickpea and spiced tomato hotpot	creamy oat fraîche <i>vegan/gf*</i>	£13.50
Lentil, quinoa and puffed rice salad	Pickled vegetable and parsley dressing <i>vegan/gf</i>	£13.50

FISH

MSC house fishcake	baby spinach, caper and parsley butter sauce 	£13.90
MSC hake	sea purslane, confit of fennel and new potatoes <i>gf</i> 	£17.95
MSC smoked haddock		£16.50
	Caper and spring onion rösti cake, free-range poached egg and wholegrain mustard sauce <i>gf</i>	
MSC cod	peperonata and pommes frites <i>gf*</i> 	£16.50
South Coast fish soup	sauce rouille and pain à l’ancienne <i>gf*</i>	£14.50
MSC plaice fillet	brown shrimp, paprika, caper butter and house chips <i>gf*</i> 	£15.95
MSC fish and chips	 <i>Fridays only</i>	£13.95
	Line-caught haddock, house chips and mushy peas	

SEASONAL

Please ask a member of staff for our changing monthly specials

We list only the main ingredients in our dishes. If you have a dietary restriction, or require further information on the allergen content of a dish, please ask. All our food is prepared in a kitchen where nuts, cereals containing gluten, and other allergens are present. Fried items are cooked in shared deep fryers where cross-contamination may occur.
Therefore, we cannot guarantee that any menu item is completely allergen-free.
(January 2019)

What we do

SUSTAINABLE SOURCING	100% RECYCLING	COMMUNITY SUPPORT
More than 95% of the food you eat here is grown or produced in the UK to minimise our impact on the environment and support ethical, British suppliers.	Since 2012 we have recycled all our waste so that nothing goes to landfill. Your leftovers are anaerobically composted to produce renewable energy.	Every year, we assist a wide range of charities and local community events. Since 2017 we have donated over £21,500 to local charities and our current partner is Herts Young Homeless.

Andrei Lussmann

GRILL

Woodland-reared pork loin off the grill	<i>gf</i>	£15.95
	Thyme, garlic and rosemary marinade, mash and salsa verde	
Shepherd’s pie	Rhug Estate organic mutton, rosemary and Sussex parmesan <i>gf</i>	£13.50
Free-range Label Anglais chicken schnitzel		£15.95
	Caper, chilli and shallot linguine	
Free-range confit of duck	chickpea and butter bean cassoulet <i>gf</i>	£15.50
Steak frites (6oz)		£14.95
	Onilet, a classic bistro steak packed with flavour, best cooked medium-rare <i>gf*</i>	
House cheeseburger	pommes frites	£14.25
	Organic mince, Wensleydale Blue and slow-roasted red onions	
	<i>Served medium-well, please ask if you would like it cooked further</i>	

Highlands grass-fed ribeye (8oz)	house chips	£26.50
	Dry-aged for 35 days to ensure tenderness and full flavour <i>gf*</i>	
	Add peppercorn butter <i>v/gf</i> or mushroom, pancetta and rosemary sauce <i>gf</i>	£2.20

SIDES

Garden salad <i>v/gf</i> / Market vegetables <i>v/gf</i>	£3.50
House chips <i>v</i> / Onion rings <i>v</i> / Polenta chips <i>v</i>	£3.10

PUDDINGS

Sticky date pudding	toffee sauce and country cream ice cream <i>v</i>	£5.80
	<i>15p from each pudding helps to fund our community support programme</i>	
Black cherry and kirsch tiramisu	<i>v</i>	£6.10
Poached pear	pear purée and creamy oat fraîche <i>vegan/gf*</i>	£5.50
Seasonal fruit, hazelnut and rosemary crumble	country cream ice cream <i>v/nuts</i>	£6.20
Single origin dark chocolate mousse	honeycomb crumb <i>v/gf</i>	£6.30
British and Irish farmhouse cheeses	Nordic crispbread, tomato and chilli jam <i>each</i>	£2.55
	Westcombe Red – firm and slightly crumbly unpasteurised cheese with creamy grassy notes <i>gf*</i>	
	Brighton Blue – semi-soft blue, yeasty and spicy aroma with a mellow blue flavour <i>v/gf*</i>	
	Boy laity – mellow and creamy with earthy and mushroom notes <i>gf*</i>	
	Somerset Vintage Cheddar – A rich vintage with underlying sweetness and nutty caramel notes <i>v/gf*</i>	
	Wobbly Bottom goat’s cheese – soft and delicious with a tangy aftertaste <i>v/gf*</i>	

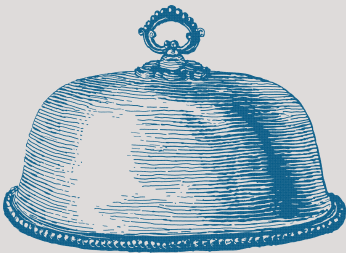
v vegetarian *nuts* contains nuts *gf* gluten-free *gf** may be prepared without flour, bread, chips or biscuit – please ask for our allergen menu

2 COURSE WINTER SET MENU

Served daily from noon – 7pm

£14.50

3 courses £17.50



REWARDING SERVICE

A discretionary 12.5% service charge will be added to your bill. 70% of your tip goes to waiting staff, with the remaining 30% shared among team members who contribute to your dining experience.

WOODLAND-REARED PORK

This free-range British Saddleback pork, from a champion breed of pigs naturally reared in Sussex, has been supplied by our farmer, Will since 2007.

GRASS-FED & ORGANIC BEEF

Our organic mince is certified by the Soil Association, and our dry-aged grass fed ribeye steaks come from award-winning Donald Russell.

MSC SUSTAINABLE FISH

Seafood with this mark comes from a fishery that has been independently certified to the Marine Stewardship Council’s standard for a well-managed and sustainable fishery.
MSC-C-53712

FREE-RANGE CHICKEN

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

ORGANIC MUTTON

Our organic mutton is born, bred and reared on the lush grass at Rhug Estate Organic Farm in Denbighshire, Wales with the highest animal welfare standards.

