# Lucia LUNCH MENU

TWO COURSES 18.00 THREE COURSES 22.75

MONDAY - FRIDAY / 12PM - 4PM

Excluding Bank Holidays and December

# STARTERS

#### CLASSIC PRAWN COCKTAIL

Baby gem, avocado, orange segments & Marie Rose sauce

TOMATO BRUSCHETTA vG

#### **CRISPY PORK BELLY**

Served on a bed of spicy mixed beans, Sicilian pepperoni and crispy kale

#### SMOOTH CHICKEN PÂTÉ

With red onion chutney, crispy onion & grilled sourdough

# MAINS

#### **FILLET OF SEA BASS**

Pan-fried sea bass on a bed of saffron risotto with petit pois, rocket & parmesan salad

### STEAK CIABATTA

Grilled strips of fillet steak topped with sautéed onion & mushrooms with a side of chips

#### CHICKEN & HARISSA HUMMUS SALAD

Marinated chicken breast, rocket, toasted peppers, crumbled goats cheese, pomegranate seeds & spiced pumpkin seeds

#### **BEEF BURGER**

Two beef patties, cheddar cheese, sliced tomato, gherkin, onion & baby gem. With chips & our signature burger sauce

#### PERFECT VEGAN vg

Cauliflower couscous, avocado, pomegranate & pumpkin seeds, spicy cauliflower wings, baby gem, baby spinach, roasted red pepper & red pepper coulis

#### FALAFEL BURGER vg

Vegan bun with spicy vegan mayonnaise

#### ARGENTINIAN PRAWN RAVIOLI

Beetroot pasta filled with Argentinian king prawns, cherry tomatoes and chilli in a lemon & butter sauce

# BAKED GNOCCHI & ROASTED WILD MUSHROOMS v

Roasted peppers and chilli in a cheesy tomato and cream sauce

# DESSERTS

# TWO SCOOPS OF GELATO

Available flavours: Vanilla, coffee, chocolate, strawberries & cream, rum & raisin, salted caramel, blood orange sorbet vG, passion fruit sorbet vG

#### DARK & WHITE CHOCOLATE MOUSSE

Finished with sweet honeycomb

# SIDES

Skin On Seasoned Chips vG	4.5	Roasted Baby Potatoes	<u></u>
Creamy Parmesan Mashed Potato ∨	5	With Garlic & Wilted Spinach ∨	
Truffle & Parmesan Chips v	5.95	Panko Onion Rings vG	5
Rocket & Parmesan Salad v	5	French Beans With Shallots & Peas vG	5
Sicilian Heritage Tomato & Onion Salad v	5	Tenderstem Broccoli With Chili & Garlic vG	5.5
WITH A BASIL AND CAPER DRESSING		Fresh House Salad v	1 4

Please advise your server of any special dietary requirements. While we do our best to reduce the risk of cross-contamination in our restaurants, we cannot guarantee that any of our dishes are free from allergens and therefore cannot accept any liability in this respect. Our dishes may contain nuts or nut traces. Meat products may contain bones. All weights stated are prior to cooking. Additional allergen information is available on request. please ask your server for further information.

v SUITABLE FOR VEGETARIANS / vG SUITABLE FOR VEGANS All prices include VAT at the current rate. A discretionary 10% service charge will be added to all bills.