



Luis

SET MENU

2 COURSE £20 COURSE £25

Starters

CHICKEN LIVER PATE

With red onion marmalade and toast

POTATO SKINS

Served with garlic mayo and bbq sauce

FIRE CRACKER CHICKEN

Crispy chicken strips in a sweet chilli and sriracha sauce

SOUP OF THE DAY

Served with homemade bread

GAMBERETTI

Tiger prawns in a white wine and garlic sauce

BRUSCHETTA GENOVESE

Sundried tomatoes, mozzarella and pesto served on toasted sourdough finished with basil oil.

Mains

SEABASS GENOVESE

Pan fried Seabass with sautéed potatoes, spinach and tomato finished with pesto

POLLO CON PANCETTA

Chicken breast in a creamy pancetta and leek sauce with homemade chunky chips

SPAGHETTI AGLIO

Prawns in a cherry tomato, white wine and garlic butter with spaghetti

8OZ BISTRO RUMP STEAK

Rump steak cooked to your liking with skinny fries and peppercorn sauce (£2 supplement)

SPICED AUBERGINE (VG)

Spiced baked aubergine stuffed with a mixed bean, tomato and garlic stew

CALABRESE PIZZA

Tomato, mozzarella, nduja, mascarpone and spinach

Desserts

TIRAMISU

Coffee soaked lady fingers with mascarpone, cream, Kahlua and Amaretto

STICKY TOFFEE PUDDING

A moist date sponge cake drenched in warm butterscotch sauce served with vanilla ice cream

ICE CREAM

Your choice of Pistachio, strawberry or vanilla

LEMON CURD CHEESECAKE

A light creamy cheese filling with a biscuit base and tangy lemon curd topping



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