

Luis

1 COURSE £12 | 2 COURSE £16 | 3 COURSE £20

STARTERS

CALAMARI

Deep fried squid with garlic mayo.

POTATO SKINS

With garlic mayo and bbq sauce.

FIRE CRACKER CHICKEN

Crispy chicken with sweet chilli sriracha sauce.

CHICKEN LIVER PATE

With melba toast and red onion jam.

SOUP OF THE DAY

SPICY ARANCINI

Risotto Balls with spicy nduja sausage, mozzarella sausage in a breadcrumb coating.

MAINS

RISOTTO PORCHINI

Wild mushroom risotto in a creamy parmesan sauce with rocket and a parmesan crisp.

STUFFED CHICKEN BREAST

Chicken breast stuffed with sun dried tomatoes, pepperoni and mozzarella with a arrabbiata sauce, skinny fries and rocket salad.

SEABASS GENOVESE

Pan fried seabass with sautéed baby potatoes, spinach and cherry tomatoes topped with a fresh pesto dressing.

RUMP STEAK

Cooked to your liking with pepper sauce and french fries (£3 supplement).

LUI'S CHEESEBURGER

Aberdeen angus beef patty with a brioche bun, cheese and onion rings.

SPICED AUBERGINE BAKE

Spiced baked aubergine served on a bed of mixed bean, roast tomato and garlic stew topped with dill yoghurt.

ANY PIZZA OR PASTA

From our main menu (excluding calzone and seafood dishes).

WINTER BEEF STEW

Topped with puff pastry served with creamy mashed potatoes, carrots and mangetout.

DESSERTS

LEMON CURD ETON MESS

Fresh chantilly cream with lemon curd, summer berrie coulis and meringue.

TIRAMISU

Traditional italian dessert with lady fingers coffee, amaretto and coffee liqueur.

PROFITEROLES

With light choux pastry stuffed with fresh cream and chocolate.

CHOCOLATE BROWNIE

Served with vanilla ice cream.

If you have an allergy or intolerance to any particular ingredient please let us know. However, due to the open nature of our kitchen it is impossible for us to guarantee the complete absence of any allergens in our menu items, despite taking all necessary precautions in food preparation

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LUNCH MENU