

Luis

1 COURSE £15 | 2 COURSES £20 | 3 COURSES £25

STARTERS

POTATO SKINS (V)

Crispy potato skins served with garlic mayo and BBQ sauce.

ARANCINI FUNGHI

Wild mushroom, pea and mascarpone breaded rice balls with rocket and pesto dressing.

FIRECRACKER CHICKEN

Crispy chicken strips in a sweet chilli and sriracha sauce.

CHICKEN LIVER PATE

With Melba toast and red onion marmalade.

GAMBERETTI

Tiger prawns in garlic and white wine butter sauce served with crostini.

FISH CAKE

Homemade cod and parsley fish cake served alongside sweet chilli dipping sauce.

MAINS

SPAGHETTI SCOGLIO

Mussels, king prawn, tiger prawns, squid, chilli and fresh tomato.

RUMP STEAK

Cooked to your liking with peppercorn sauce and skinny fries.

SPICED AUBERGINE (VG) (GF)

Spiced baked aubergine served on a mixed bean, roast tomato and garlic stew.

CHICKEN STROGANOFF

Chicken strips marinated in paprika cooked in a creamy mustard and mushroom sauce served with rice.

SEA BASS GENOVESE

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

CALZONE CLASSICO

Tomato, mozzarella, ham and mushroom with red onion.

DESSERTS

LUI'S TIRAMISU

Homemade traditional tiramisu.

STICKY TOFFEE PUDDING

Served with vanilla ice cream.

VANILLA ICE CREAM

Italian ice cream.

CHEESECAKE

Homemade lemon curd cheesecake.

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.

Luis

LUNCH MENU