



RESTAURANT WEEK MENU

2 courses £20 | 3 courses £25

STARTERS

Potato Skins (v)*

Served with garlic mayo and BBQ sauce

Beetroot Carpaccio (VG/GF)

Thinly sliced beetroot served with rocket, heritage tomatoes, Dijon mustard vinaigrette and a balsamic glaze

Gamberetti*

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

Meatballs

Traditional pork and beef meatballs in Napoli sauce served with bread

Zucchini Fritti (V)

Crispy courgette fries served with garlic mayo

MAINS

8oz Bistro Rump Steak

Rump steak cooked to your liking served with skinny fries and peppercorn sauce

Seabass Salsa Verde*

Seabass topped with salsa verde. Served with a side of crushed baby potatoes & greens sautéed in chilli and garlic

Spiced Aubergine (VG)

Roasted aubergine served with a rich, spiced butter bean stew

Hot Honey Pepperoni Pizza*

Tomato, mozzarella, pepperoni and mascarpone drizzled with hot honey sauce

Pancia Di Maiale

Crispy roast pork belly served with mash potato & sautéed cabbage, alongside an apple cider and Dijon mustard creamy sauce

Chicken Toscana*

Pan-fried chicken supreme served with sautéed baby potatoes and a creamy spinach, sun-dried tomato & pesto sauce

Spaghetti Scoglio*

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

DESSERTS

Tiramisu

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

Chocolate Profiteroles

Choux pastry filled with whipped cream covered in chocolate sauce

Brandy Snaps

Golden brandy snaps served with Chantilly cream

Chocolate Brownie (GF)

Warm, gooey chocolate brownie served with vegan 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. * Can be made gluten free. Please speak to your server



Luis

Restaurant

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