

Lui's

Sunday Menu

1 COURSE £17.50 , 2 COURSE £22 , 3 COURSE £26.50

APPETISERS

SOUP OF THE DAY

Please ask your waiter for today's special.

BEETROOT CARPACCIO

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

LUI'S PRAWN COCKTAIL

Served with brown bread.

ANTIPASTI

Sliced salami Napoli topped with rocket, cherry tomatoes and parmesan shavings.

CHICKEN LIVER PATE

Served with a red onion marmalade and melba toast.

SPICY TEMPURA PRAWNS

Served with Sriracha mayo.

BRUSCHETTA GENOVESE (V)

Sunblush tomatoes, mozzarella and pesto served on toasted sourdough finished with a drizzle of basil oil.

MAIN COURSE

All roasts are served with a freshly made Yorkshire pudding, crispy roast potatoes, carrots and parsnips, creamy mash and seasonal vegetables.

ROAST BEEF

Served to your liking alongside beef gravy.

SLOW ROASTED LAMB SHOULDER

Served with lamb gravy.

ROAST CHICKEN SUPREME

Served with chicken gravy.

NUT ROAST (V OR VG)

Served with vegetarian or vegan gravy.

TRUFFLE AND FUNGHI RISOTTO

Chestnut mushroom risotto finished with truffle oil, rocket and parmesan shavings.

PIZZA QUATTRO FORMAGGIO

Mozzarella, goats cheese, dolcelatte and parmesan.

SEABASS

Served with crushed buttery baby potatoes, Tenderstem broccoli and green beans, finished with a hollandaise sauce.

DESSERT

STICKY TOFFEE PUDDING

Served with vanilla ice cream.

APPLE CRUMBLE

Served with custard.

CHEESECAKE OF THE DAY

Please ask your waiter for today's special.

EXTRAS

CAULIFLOWER CHEESE

3.50

TRUFFLE CAULIFLOWER CHEESE

4.50

ROAST POTATOES, CARROTS AND PARSNIPS

3.50

PIGS IN BLANKETS

3.50

YORKSHIRE PUDDING

1.50

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