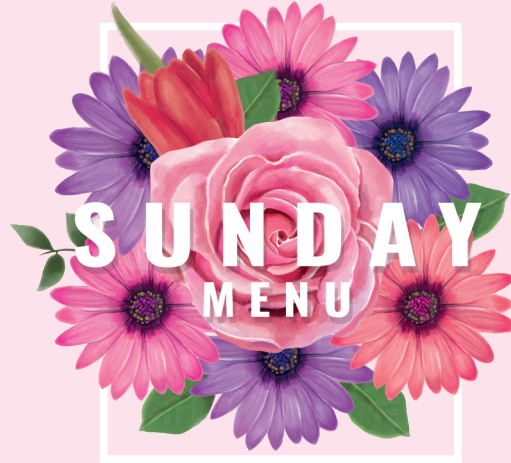


Luis



1 COURSE £17 | 2 COURSE £21 | 3 COURSE £25

APPETISERS

ROAST BUTTERNUT SQUASH AND RED PEPPER SOUP

Served with sour dough bread.

SPICY ARANCINI

Risotto rice balls with spicy nduja sausage, mozzarella cheese and a breadcrumb coating.

CLASSIC PRAWN COCKTAIL

Served with brown bread.

STUFFED MUSHROOMS

Mushrooms stuffed with garlic, goat's cheese and red onion.

CHICKEN LIVER PATE

Served with a red onion marmalade and Melba toast.

MAIN COURSE

All roast dinners are served with freshly made Yorkshire puddings, crispy roast potatoes, creamy mash and seasonal vegetables.

ROASTED RUMP OF BEEF

Served pink alongside beef gravy.

ROAST CHICKEN BREAST SUPREME

With Crispy chicken skin and chicken gravy.

CONFIT LAMB SHOULDER

Served with lamb gravy.

NUT ROAST

Served with vegetarian gravy.

GNOCCHI TOSCANA

Pillowy Italian dumplings with Tuscan sausage in a spicy tomato and basil sauce topped with mozzarella.

RISOTTO PORCINI

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

PIZZA Di CAPRA

Tomato, mozzarella, and goats cheese topped with rocket, Parma ham and balsamic glaze.

DESSERT

STICKY TOFFEE PUDDING

with vanilla ice cream.

APPLE CRUMBLE

with custard.

CHEESECAKE OF THE DAY

EXTRAS £3.50

CAULIFLOWER CHEESE

ROAST POTATOES

PIGS IN BLANKETS

Luis

