

## FOR THE TABLE

MARINATED MIXED OLIVES VG 3.95

### STARTERS

#### BAKED GOAT'S CHEESE V 7.50

In a spicy tomato & red pepper sauce, with toasted walnuts and caramelised fig. Served with gluten free bread

#### SMOOTH CHICKEN PÂTÉ 7.50

With red onion chutney, crispy onion & gluten free bread

#### TRUFFLE GARLIC MUSHROOMS V 7.50

With oyster, chestnut and button mushrooms, in a rich, creamy truffle sauce, served with gluten free bread

#### CRISPY PORK BELLY 7.50

Served on a bed of spicy mixed beans, Sicilian pepperoni and crispy kale

#### PAN-FRIED KING PRAWNS 8.95

In a chilli, garlic & lemon butter. Served with gluten free bread

#### CHICKEN WINGS 8.50

Choose from:

Lemon Herb Parmesan Wings  
or Spicy Parmesan Wings

#### LUCIA STEAMED MUSSELS

Served with gluten free bread

STARTER 8.75 • MAIN COURSE 14.50

Choose from: White Wine, Garlic & Cream sauce or Spicy Tomato sauce

### PASTA & RISOTTO

#### PENNE ARRABBIATA VG 10.95

With tomato, chilli and fresh basil  
Add chicken for +2.50

#### PENNE TRUFFLE MUSHROOM V 12.95

With oyster, chestnut & button mushrooms, red chilli and spring onions in a rich creamy truffle sauce  
Add chicken for +2.50

#### RISOTTO PESCATORE 16.75

Prawns, mussels, salmon and squid, parmesan cheese, cooked with saffron and lemon

#### SEAFOOD PENNE 16.75

Crab meat, king prawns and mussels with garlic, capers, cherry tomatoes, fresh lemon and a chilli.

#### PENNE GAMBERONI 15.95

Sautéed king prawns and courgette with spicy tomato sauce and a hint of cream.

#### PENNE CARBONARA 12.95

With cream, eggs, pancetta, Grana Padano & black pepper

#### SLOW COOKED BEEF SHIN & SAFFRON RISOTTO 15.75

Pulled shin of beef, slow cooked in an aromatic sauce, served with saffron risotto and parsnip crisps

#### WILD MUSHROOM RISOTTO V 13.50

With oyster, chestnut and button mushrooms, shaved parmesan and rocket

Add truffle oil for +1.00

Add chicken or crispy pancetta for +2.50

### SALADS

#### GRILLED HALLOUMI SALAD V 13.95

Char-grilled courgette, roasted red peppers, beetroot, orange segments, Padrón pepper, chicory, spinach and houmous, drizzled with lemon dressing

Add chargrilled chicken breast for +3.50

#### MARINATED GRILLED TUNA NIÇOISE 14.50

New potatoes, cherry tomatoes, chicory, red onions, quail egg, French beans, baby gem, black olives and lemon caper dressing

Served medium or well done

## 28 DAY AGED BRITISH STEAK

All steaks are served with grilled tomato and herb butter

8oz FILLET  
24.00

The most premium cut.  
Lean and very tender

10oz SIRLOIN  
19.50

A classic cut from the heart  
of the beef loin, combining  
tenderness and flavour.

8oz RIB EYE  
16.00

Cut from the prime of the  
rib, marbled with flavour

STEAK SAUCES • 2.50 • Peppercorn • Mushroom

### LUCIA CLASSICS

#### PAN ROASTED CHICKEN BREAST 15.95

With a creamy tarragon sauce, mixed mushrooms, wilted spinach and potato gnocchi

#### BEEF FILLET SKEWER 16.25

Flame-grilled with onion & peppers served with skin on chips & oven roasted tomatoes.  
Served medium or well done

#### CHICKEN, PANCETTA & MUSHROOM SKEWER 15.75

Served with skin on chips, rocket & parmesan salad and a creamy mushroom sauce

#### PAN ROASTED PORK BELLY 15.95

On a bed of pancetta and sautéed savoy cabbage. Served with creamy chive mashed potato, broccoli spears and a red wine sauce

#### PAN FRIED SEA BASS FILLETS 18.25

Pan fried sea bass on a bed of saffron risotto with petit pois and a rocket & parmesan salad

#### SALMON FILLET & LOBSTER BISQUE 18.25

Served with grilled asparagus, wilted spinach, mussel meat in a lobster bisque sauce]

#### HONEY GLAZED DUCK BREAST 17.95

Served on a bed of spiced butternut squash puree with potato gratin, crispy kale and red wine balsamic jus, honey roasted parsnips and pomegranate seeds

#### SPICED BRAISED LAMB SHANK 18.95

Served on a bed of creamed chive mashed potato, with french beans and a tomato red wine jus

### BURGERS

Our burgers are chargrilled and served in a gluten free bun with lettuce, sliced beef tomato, fresh onion, gherkins, signature burger sauce and skin on chips

#### HAND PRESSED BEEF BURGER 13.75

7oz British beef burger in a gluten free bun  
Add pulled beef +2.50

#### CHICKEN BREAST BURGER 13.75

Herb marinated chicken in a gluten free bun

ADD EXTRAS • Cheddar cheese for +1.50 • Smoked streaky bacon for +2.50

### SIDES

#### SKIN ON SEASONED CHIPS VG 4.00

#### CREAMY PARMESAN MASHED POTATO V 4.00

Add truffle oil for +1.00

#### TRUFFLE & PARMESAN CHIPS V 4.75

#### ROCKET & PARMESAN SALAD V 3.75

#### ROASTED BABY POTATOES WITH GARLIC AND WILTED SPINACH V 4.00

#### TENDERSTEM BROCCOLI WITH TOASTED ALMONDS VG 4.50

#### SICILIAN TOMATO & ONION SALAD VG 4.50

With a basil and caper dressing

#### ROASTED HONEY GLAZED CARROT & BEETROOT V 4.50

With toasted walnuts and goats cheese crumb



*Lucia*

**GLUTEN FREE  
MENU**

**V** Suitable for vegetarians

**VG** Suitable for vegans

An optional 10% service charge will be added to your bill.

All gratuities go to the team that helped prepare and serve your meal.

Please advise your server of any special dietary requirements. While we do our best to reduce the risk of cross-contamination in our restaurants, we cannot guarantee that any of our dishes are free from allergens and therefore cannot accept any liability in this respect. Our dishes may contain nuts or nut traces. Meat products may contain bones. All weights stated are prior to cooking. Additional allergen information is available on request – please ask your server for further information.