



FOR THE TABLE

MARINATED MIXED OLIVES VG 4.50

STARTERS

BAKED GOAT'S CHEESE V 8.95

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

TRUFFLE GARLIC MUSHROOMS V 7.95

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

CREAMY BURRATA & HERITAGE TOMATO V 8.75

Rocket & walnut pesto drizzled with 12-year-aged balsamic vinegar

CRISPY PORK BELLY 7.75

Served on a bed of spicy mixed beans and Sicilian pepperoni

SMOOTH CHICKEN PÂTÉ 7.75

With red onion chutney & gluten free bread

PAN-FRIED KING PRAWNS 9.50

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

HUMMUS WITH HARISSA PEPPER AND CORIANDER VG 6.95

With marinated mixed olives & gluten free bread

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 V 12.25

With tomato, chilli & fresh basil, finished with mozzarella *Add chicken for +2.50*

PENNE TRUFFLE MUSHROOM V 14.25

With oyster, chestnut & button mushrooms, red chilli and spring onions in a rich creamy truffle sauce

Add chicken for +2.50

GRILLED ARTICHOKE & SAFFRON RISOTTO VG 14.50

Served with artichoke hearts, roasted red pepper and petit pois peas

RISOTTO PESCATORE 17.95

King prawns, mussels, salmon and squid cooked with lemon and fresh dill risotto

SEAFOOD PENNE 17.95

King prawns, mussels & squid finished with a seared king scallop with chilli, capers and cherry tomatoes in a lemon & butter sauce

PENNE KING PRAWNS & CLAMS 16.50

In an aromatic chilli tomato and basil sauce.

PENNE CARBONARA 13.95

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

SLOW COOKED BEEF SHIN & SAFFRON RISOTTO 16.95

Pulled shin of beef, slow cooked in an aromatic sauce with saffron risotto.

PENNE PUTTANESCA VG 12.95

Courgette, cherry tomatoes, olives & capers in a chilli & garlic tomato sauce

PENNE PESTO & BURRATA V 14.50

Sundried tomato, chilli, French beans with homemade green pesto, topped with creamy burrata cheese

WILD MUSHROOM RISOTTO V 14.25

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

28 DAY AGED BRITISH STEAK

All steaks are served with grilled tomato and herb butter

8oz FILLET 27.00

The most premium cut. Lean and very tender

10oz SIRLOIN 23.00

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

8oz RIB EYE 20.00

Cut from the prime of the rib, marbled with flavour

STEAK SAUCES • 2.50 • *Peppercorn • Mushroom*

LUCIA CLASSICS

PAN ROASTED LAMB RUMP 21.50

With spiced crushed potato, grilled baby gem in a veal jus. *Served pink or well done*

PAN ROASTED CHICKEN BREAST 16.50

With gratin potato, grilled baby gem, mixed wild mushrooms and spiced red pepper sauce

HONEY & BALSAMIC GLAZED DUCK BREAST 19.50

Served on a bed of spiced butternut squash puree with potato gratin, red wine balsamic jus, honey roasted parsnips & pomegranate seeds. *Served pink or well done*

MARINATED CHICKEN, MUSHROOMS, PANCETTA SKEWER 16.95

With skin-on chips, rocket & parmesan, & mushroom sauce

BEEF FILLET SKEWER 18.95

Flame-grilled with onion & peppers, skin-on chips, roasted tomatoes, rocket & parmesan.

Served medium or well done

PAN ROASTED PORK BELLY 17.50

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

PAN ROASTED SALMON FILLET 19.25

With spiced crushed potato, mussels, clams, and petit pois in a creamy dill sauce

PAN FRIED SEA BASS FILLETS 19.50

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

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 15.95

Two beef patties, two slices of cheddar cheese. *Add pulled beef for +2.95*

CHICKEN BREAST BURGER 14.95

Herb marinated chicken

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

SIDES

SKIN ON SEASONED CHIPS VG 4.25

CREAMY PARMESAN MASHED POTATO V 4.25

TRUFFLE & PARMESAN CHIPS V 4.95

ROCKET & PARMESAN SALAD V 4.25

SICILIAN HERITAGE TOMATO & ONION SALAD V 4.25

With a basil and caper dressing

ROASTED BABY POTATOES WITH GARLIC & WILTED SPINACH V 4.50

FRENCH BEANS WITH SHALLOTS & PEAS VG 4.75

TENDERSTEM BROCCOLI WITH CHILLI & GARLIC VG 4.95

FRESH HOUSE SALAD V 4.25





Lucia

NON-GLUTEN MENU

✓ 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.