



THE TASTE OF LUCIA • £32

Nibbles, starter + main course

THE LUCIA WAY • £37

Three courses + nibbles

THE LUCIA EXPERIENCE • £42

Three courses + nibbles + a glass of prosecco



STARTERS

PAN-FRIED KING PRAWNS

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

TRUFFLE GARLIC MUSHROOMS

With oyster, chestnut and button mushrooms, in a rich, creamy truffle sauce, served with crispy onions and grilled sourdough

SMOOTH CHICKEN PÂTÉ

With red onion chutney, crispy onion & grilled sourdough

VEGAN MEATBALLS (VG)

Served in a spicy tomato sauce with sourdough

MAIN COURSES

PAN ROASTED SALMON FILLET

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

PAN ROASTED CHICKEN BREAST

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

SLOW COOKED BEEF SHIN & SAFFRON RISOTTO

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

RAVIOLI MUSHROOMS & VEGAN FETA CHEESE (VG)

Vegan feta cheese in an aromatic tomato & basil sauce with a hint of chill & crispy kale

DESSERTS

WARM RICH CHOCOLATE BROWNIE

Served with cream or vanilla ice-cream

BISCOTTI CHEESECAKE (VG)

With biscoff sauce

ITALIAN TIRAMISU

Alternating layers of zabaione and espresso drenched sponge cake with a hint of liqueur flavouring. Served with fresh berries and chocolate sauce

GELATO ICE CREAM

Three scoops of Italian Gelato. Choose from vanilla, coffee, chocolate, banana, rum & raisin, blood orange sorbet (vg), mint chocolate chip ice cream (vg) or mango ice cream (vg)

Gluten Free options are available.

Please mention any dietary requirements to your server.