



THE TASTE OF LUCIA • £35

Nibbles, starter + main course

THE LUCIA WAY • £40

Three courses + nibbles

THE LUCIA EXPERIENCE • £46

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 FRIED SEA BASS FILLETS

Dauphinoise potatoes, tender stem broccoli with a creamy saffron sauce & chilli dressing

PAN ROASTED CHICKEN SUPREME

Pack Choi, soya beans, roasted mushrooms in an creamy mushroom sauce

10oz SIRLOIN (+£4.00)

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

Served with skin on chips, grilled tomato & herb butter

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, Salted Caramel, Rum & raisin, Strawberries & cream, Blood orange sorbet (vg), Passion fruit sorbet (vg)

Gluten Free options are available.

Please mention any dietary requirements to your server.