

# LUCIANO

BAR & BISTRO  
SUNDAY LUNCH 12-4

## STARTERS

### POTATO SKINS (V)

Deep fried potato skins served with a garlic mayonnaise

### GOATS CHEESE

Goats cheese with caramelised onion and walnuts on sourdough bread with a balsamic glaze

### SOUP (V)

Please ask your server

### GARLIC MUSHROOMS (V)

Creamy garlic mushrooms served on sourdough

### DEEP FRIED MOZZARELLA (V)

Served with garlic mayonnaise

## Extra Sides

### CAULIFLOWER CHEESE (V)

£2.50

### MUSHY PEAS (V)

£2.00

### PIGS IN BLANKET

£3.00

### YORKSHIRE PUDDING (V)

£1.00

### ROAST POTATOES (V)

£2.50

## MAINS

### ROAST BEEF

Slices of a slowly roasted British beef joint served with creamy mashed potato, roast potatoes, Yorkshire pudding, seasonal veg and homemade gravy

### ROAST CHICKEN

Slowly roasted locally sourced chicken breast Served with creamy mashed potato, roast potatoes, Yorkshire pudding seasonal veg and homemade gravy

### ROAST PORK BELLY

Roasted pork belly with crispy crackling served with black pudding, mashed potato, roast potatoes, yorkshire pudding, seasonal veg and gravy

### FEATHERED BEEF\*

Slow braised feather blade of beef served with creamy mashed potato, roast potatoes, yorkshire pudding, seasonal veg and homemade gravy

### LAMB \*

Slow roasted succulent leg of lamb marinated with rosemary, garlic and red wine served with mashed potato, roasted potato, yorkshire pudding, seasonal veg and a rich homemade gravy

### MEDITERRANEAN SEABASS

Mediterranean seabass served with roasted new potatoes and a spinach and white wine sauce

### SPINACH AND RICOTTA RAVIOLI (V)

Spinach and ricotta ravioli served with a Napoli sauce with fresh parmesan shavings

**1 course £12.95**

**2 course £16.95**

**3 course £20.95**

\*Surplus charge of £2