

# LUCIANO

BAR & BISTRO

## STARTERS

### **SALMON AND PRAWN COCKTAIL**

*classic prawn cocktail with a homemade marie rose sauce served with smoked salmon*

### **BLACK PUDDING AND BACON CROQUETTES**

*Homemade croquettes made with bacon and black pudding served with peppercorn sauce*

### **GOATS CHEESE BRUSCHETTA**

*Goats cheese, caramelised red onion and walnuts on sour dough bread with a balsamic glaze*

### **SOUP**

*Homemade carrot and sweet potato soup*

### **POACHED EGGS AND ASPARAGUS**

*Poached eggs and asparagus served with a bernaise sauce*

## DESSERTS

### **STICKY TOFFEE PUDDING**

*served with toffee sauce and vanilla ice cream*

### **CHOCOLATE BROWNIE**

*chocolate brownie served with a homemade chocolate sauce served with vanilla ice cream*

### **NEWYORK CHEESECAKE**

*homemade cheesecake served with a wild fruits sauce*

### **APPLE CRUMBLE**

*homemade apple crumble served with custard*

## MAINS

### **FEATHERED BEEF OR ROAST BEEF**

*Slow braised featherblade of beef OR slices of a slowly roasted British beef joint served with creamy mashed potato, roast potatoes, yorkshire pudding seasonal Veg and homemade gravy*

### **PAN FRIED SEABASS**

*Pan fried Seabass served with Roasted New Potatoes with a spinach garlic and white wine sauce*

### **PORK BELLY**

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

### **LAMB**

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

### **SPINACH AND RICOTTA RAVIOLI**

*spinach and ricotta ravioli served with a napoli sauce with fresh parmesan shavings*

**One Course £11.95**

**Two course £13.95**

**Three courses £17.95**