



MENU LUSSO

3 courses £30.95

Not in conjunction with any other offer. Discretionary 10% service charge will be added to your bill for parties of 6 or more. All gratuities and service charge go to the team that prepare and serve your meal and drinks, excluding all management. All prices include VAT at the current rate. (V) Vegetarian, (Ve) Vegan. Our cheese may not be made with vegetable rennet. Our dishes may contain nuts or nut traces. All weights stated are prior to cooking. Allergen information available upon request - please ask for details.

STARTERS

CHICKEN LIVER & MARSALA PÂTÉ

*sea salt & rosemary focaccia,
beetroot & red onion chutney*

DEEP-FRIED CALAMARI

garlic aioli and rocket

MOZZARELLA & TOMATO SALAD (V)

*drizzled with balsamic glaze
and fresh basil*

MEATBALLS

*homemade meatballs, tomato ragu,
croutes, Parmesan*

MAIN COURSE

CHICKEN MILANESE

chorizo ratatouille, spaghetti, torn mozzarella

PAN-FRIED SALMON

served on tagliatelle pesto

WILD MUSHROOM RISOTTO (V)

*porcini salt, creamy truffle dressing,
crispy sage (add pancetta £2.00)*

GRILLED 10OZ RIBEYE STEAK

GRILLED 7OZ FILLET STEAK (SUPPLEMENT £4.50)

*Our steaks are 28 day aged and served
with cherry tomato, bruschetta,
rocket and shaved Parmesan*

DESSERT

STICKY TOFFEE PUDDING (V)

vanilla ice cream

LIMONCELLO CHEESECAKE

Chantilly cream, ginger biscuit crumb

MANGO SORBET (Ve)