LUNCH MENU

2 Course **26.90**
3 Course **28.90**

STARTERS

CALAMARI
Fresh, tender squid fried in light breadcrumbs, served with homemade sriracha aioli mayo and lime (g) (d)

SMOKED AUBERGINE (V)
Fire-roasted aubergine blended with tahini and garlic yoghurt, drizzled with olive oil and finished with a light miso glaze.

HUMMUS WITH PADRÓN PEPPERS (v)
Creamy chickpea and tahini hummus topped with blistered Padrón peppers and extra virgin olive oil. Served with warm bread.

GOAT'S CHEESE
Honey Glazed, drizzled with honey, served atop a rich layer of tangy sour cherry jam, beetroot purée and sprinkled with crunchy walnuts (d) (n)

CHICKEN LIVER
Tender chicken liver sautéed in butter with caramelized onion finished with a rich teriyaki glaze for a bold bold savoury flavour

MIXED OLIVES
Marinated green and black olives with mix herbs and alveoli (vgf)

MAIN COURSE

GRILLED SALMON
Served with mashed potatoes, tenderstem broccoli

GRILLED CHICKEN BREAST
Grilled over smoky charcoal. Presented on a layer of thin bread, complemented by rice and grilled tomatoes

RISOTTO PORCINI
Creamy Arboiro rice with wild porcini mushrooms and Parmigano-Reggiano
+ADD Chicken £4

LUMA BURGER (s)
Our signature steak burger is adorned with melted cheese, caramelised onions, fresh tomatoes, and crisp lettuce, all brought together with a hint of sriracha mayo. Encased in a soft brioche bun, it's paired with triple-cooked chips and a sesame-touched pickle on the side

GRILLED LAMB MEAT BALLS
Juicy ground lamb seasoned with aromatic herbs served with rice and red onion salad

DUCK BREAST
Glazed with sticky Asain sauce. Accompanied by a smooth butternut squash purée and vibrant wild broccoli

DESSERTS

CHEESECAKE
Velvety baked cheesecake layered with Lotus Biscoff spread and finished with a caramelised biscuit crumble.

CRÈME BRÛLÉE
Classic vanilla custard topped with a caramelised sugar crust, cracked to order.

12% service charge added to bill

If you have any allergies please let us know