SUNDAY ROAST

Available every Sunday from 12pm–4pm.
All roasts served with crispy roast potatoes, seasonal vegetables, Yorkshire pudding & rich house gravy.

2 Course **27.90**
3 Course **31.90**

STARTERS

LUMA TENDERS
Fried chicken tenders, coated in our signature sweet chili sauce and served alongside tangy pickles with spring onions and sesame seeds (s) (d) (g)

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.

CHICKEN TACOS
Shredded chicken served in three soft mini tacos, topped with baby gem lettuce with sriracha mayo (g) (d)

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

MAIN COURSE

SCOTCH SIRLOIN ROAST BEEF
Carefully selected Scotch sirloin, slow-roasted for tenderness and flavour.

ROAST CHICKEN
Golden roast chicken with crispy skin and tender, juicy meat.

ROAST LAMB
Succulent roast lamb infused with rosemary and garlic.

SEA BASS FILLET
Served with mashed potatoes and baby vegetables

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.

ICE CREAM
A selection of smooth, creamy ice cream scoops in classic flavours. Ask your server for today's selection.

12% service charge added to bill

If you have any allergies please let us know