

VALENTINE'S SET MENU £35.95 per person

STARTER

Goats cheese & beetroot salad - red chard beetroot vinaigrette

Pan roast cod - brandade - avocado cream - crispy chorizo - squid vinaigrette

Wine poached duck - squash puree - wild boar tortellini - pea cream

Seared scallops - black pudding - crispy pancetta - pea puree - cumin foam

MAIN COURSE

Roast turbot (on the bone) - fennel croquettes - pernod veloute - carrot puree - radish

Herb crusted rack of venison - courgette cannelloni - beetroot puree - port jus

Steam roast chicken - purple sprouting broccoli - pea puree - root veg - morel sauce

Fillet of Yorkshire beef - mushroom gratin - black garlic puree - girolles -
spinach quenelle

Wild mushroom & asparagus gnocchi - truffle oil - parmesan

DESSERT

Trio of desserts

The background of the entire page is a dense field of red roses. Two thin, vertical red lines run parallel to each other, one on the left and one on the right, framing the central text.

Lucca

BAR AND KITCHEN

VALENTINE'S MENU