

## STARTERS

### ALL AT £6.50

GRATINÉE A L'OIGNON WITH MELTED EMMENTAL TOAST  
BACON & POTATO ROSTI WITH POACHED EGG AND HOLLANDAISE  
BAKED CAMEMBERT WITH CARAMELISED RED ONION, CONFIT GARLIC  
GOATS CURD SALAD WITH HERITAGE CARROTS, ROASTED BABY BEETS AND SUNFLOWER SEEDS (V)  
CHICKEN LIVER PATÉ WITH CORNICHONS AND TOAST

## CHARCUTERIE

PRODUCED BY MR CHILLET FROM THE FRENCH ALPS £8.95

SAUCISSON AUX TRUFFES  
EPAULE DE PORC AU FUMEE  
*With gherkins, silver skin onions, olives and beurre anchoïade*  
*Supplied by La Normande A Londres of Borough Market*

## MAINCOURSE

### ALL AT £14.50

LUC'S HACHÉ BURGER WITH LETTUCE, TOMATO, DILL PICKLE & AIOLI, FRITES  
POULET RÔTI, HALF ROAST CHICKEN WITH FRITES AND ROASTING JUS  
ROOT VEGETABLE TART, WHITE BEAN PUREE, ROASTED ROOT VEGETABLE & TRUFFLE OIL  
& SUNFLOWER SEEDS(V)  
TOULOUSE SAUSAGE WITH PUY LENTILS, SAVOY CABBAGE, CARAMELISED ONIONS AND JUS  
SALMON FISHCAKE, SAUTÉED SPINACH, LOBSTER BISQUE SAUCE  
PAN FRIED COD FILLET WITH SQUID WITH CHICKPEA AND SQUID BROTH, AND POMMES NOUVELLES  
(£3 SUPPLEMENTS)

## LUC'S GRILL

*All steaks are served with oven dried tomato, frites and sauce au poivre or béarnaise*

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| ONGLET À L'ECHALOTTE | £17.75 |
| ENTRECÔTE 255g       | £28.50 |
| FILET DE BOEUF 255g  | £32.25 |
| RIB EYE STEAK 255g   | £29.95 |
| CÔTE DE BŒUF for two | £56.00 |

## SIDE ORDERS

### ALL AT £4.75

PETITS POIS A LA FRANÇAISE - HARICOT VERT - ÉPINARDS -  
- SALADE DE TOMATES ET OIGNONS - SALADE VERTE -  
- POMMES FRITES SAUTEED MUSHROOMS -

*Some dishes may contain nuts or nut oil, Allergies information available*

*Luc's Brasserie does not knowingly sell food that contains genetically modified ingredients*

*A £1.00 cover charge per person will be added to you bill. An Optional 12.5% Service Charge will be added. VAT Includ-*

