

# CAFE LUCCA

**Gourmet Panini** *Also available as a gluten free wrap* 9.95

*Served in Artisan Ciabatta with a Bistro Leaf Salad*

Chicken Club with Aged Cheddar, Ham, Tomato and Free Range Egg  
Grilled Goat's Cheese, Roasted Peppers, Rocket, Fig and Apple Chutney  
Roasted Topside of Beef, Aged Cheddar, Horseradish Cream and Deli Pickles  
Herb Roasted Chicken, Pesto, Aged Cheddar and Vine Tomatoes  
Mozzarella, Vine Tomatoes, Pesto and Fresh Basil  
Country Ham, Swiss Cheese, Maple Mustard and Vine Tomato

**Salads and Seasonal Plates** 11.95

Crushed Avocado Bruschetta Marinated Tomatoes, Feta and Chilli Flakes  
Burrata Bruschetta with Peaches, Parma Ham, Pine Nuts and Rocket  
Warm Falafel Buddha Bowl with Lemon Hummus, Coriander and Fresh Vegetables  
Coconut Chicken Salad, Coriander, Mint, Chilli, Crispy Shallots and Toasted Cashews  
Grilled Goat's Cheese Salad with Beetroot, Apple, Hazelnuts and French Dressing  
Caesar Salad with Herb Chicken, Baby Gems, Cherry Tomatoes, Croutons and Parmesan

**Brioche Melts** 12.95

*Our Take on a Classic Burger on a Toasted Brioche Bun with Herb Mayonnaise,  
Gem Lettuce, Vine Tomato, Homemade Coleslaw and Root Crisps*

Roasted Topside of Wiltshire Beef with Aged Cheddar  
Herb Roasted Chicken, Chorizo Picante and Aged Cheddar  
Goat's Cheese, Avocado and Roasted Peppers

*Add Sweet Cure Bacon 3.00 | Crushed Avocado 2.50*

**Warm Homemade Quiche of the Day** 11.95

*Served with Butternut Squash, Raisin, Almond Salad and Bistro Leaves*

**Sides**

House Coleslaw 3.00 | Marinated Olives 3.00 | Toasted Ciabatta, Olive Oil, Balsamic 3.95

*Service is not included.*

*Some dishes may contain traces of nuts. If you have food allergies please inform the staff.*

# CAFE LUCCA

## Wines

### SPARKLING

Prosecco Biscardo, Millesimato 2019 - Veneto, Italy

125ml Glass    Bottle

5.95    28.00

### WHITE

Chenin Blanc, Wild House 2020 - Western Cape, South Africa

5.50    22.00

### RED

Pinot Noir, Calusari 2019 - Timisului, Romania

5.50    22.00

### ROSÉ

Grenache Rosé, Preignes 2019 - Pays d'Oc, France

5.50    22.00

Aperol Spritz

6.50

Edinburgh Craft Gin and Tonic

5.50

## Beers

Peroni Premium Italian Beer 3.95 | Lost and Grounded Keller Pils 4.50

## Coffees

*Oat, Soya or Almond Milk available on request*

*Roasted for us by Clifton Coffee, Bristol. We serve two shots in every cup for a full flavour*

Americano

2.80

Flat White

2.80

Latte

3.00

Vanilla Latte

3.50

Cappuccino

3.00

Mocha

3.50

Espresso

1.65 / 2.55

Hot Chocolate

3.55

## Teas

Pot for one

2.80

English Breakfast | Earl Grey | Chamomile | Lemon and Ginger

Peppermint | Red Bush | Green Tea | Wild Berry | Decaf

## Homemade Cakes

*Gluten and Dairy Free Options Available*

*See our delicious homemade cakes on the display*

## Soft Drinks

Luscombe Organic Drinks

3.50

Orange Juice | Devon Apple Juice | Sicilian Lemonade Still

Wild Elderflower Bubbly | Hot Ginger Beer Sparkling | Raspberry Crush Sparkling

Coca-Cola | Diet Coke

2.80

Peach Kombucha

2.95

Princes Gate Mineral Water from Pembrokeshire - Still | Sparkling

1.95 | 3.50