

CONGRATULATIONS  
CLASS OF '25



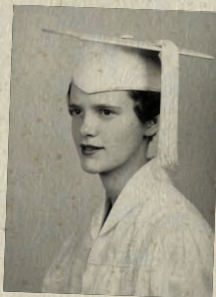
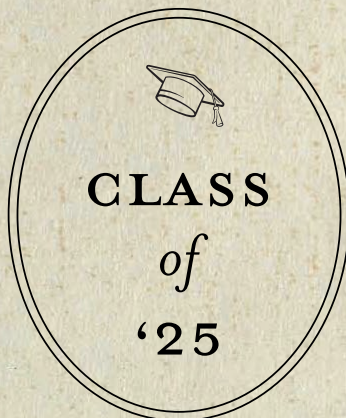
GRADUATION

LUNCH MENU





KIMBERLY ANN SULLIVAN  
Louis, 2025



JOHN ROBERT MITCHELL  
Louis, 2025

ENJOY A COMPLIMENTARY



◆ GLASS OF PROSECCO ◆

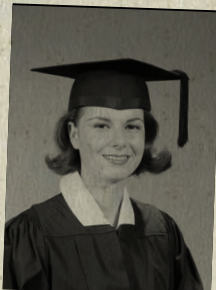
With our Champagne Trolley Experience



LISA MARIE THOMPSON  
Louis, 2025

An entertainment fee of £4.95 per person is included in your bill to support the talented performers who help create an unforgettable experience throughout your visit.

If you have a food allergy or intolerance, please speak to a member of our team. A discretionary service charge of 10% will be added to your bill.



CYNTHIA ROSE HARRISON  
Louis, 2025

## GRADUATION

### LUNCH MENU

2 courses 34.50

3 courses 39.50

12 pm - 4.45 pm

Monday - Friday

CHOOSE 1 DISH PER COURSE

#### STARTER

##### TOMATO BURRATA (V)

Fresh 125g burrata with heirloom tomatoes and basil.

##### IBERICO MEATBALLS

Meatballs in San Marzano tomato marinara sauce, topped with cheesy béchamel.

##### FRIED MAC & CHEESE BALLS (V)

Crispy mac and cheese balls with Cajun mayonnaise.

##### CALAMARI FRITTI

Crispy calamari with spicy marinara sauce.

#### MAIN

##### RIGATONI ALLA VODKA

San Marzano tomato and vodka infused sauce, crispy guanciale, rigatoni and Parmigiano.

##### SPAGHETTI AGLIO E OLIO (VG)

Fresh vegan spaghetti, garlic, pepper flakes and parsley.

##### CHICKEN PARMIGIANO

Breaded chicken, marinara sauce, melted fresh mozzarella and Parmigiano.

##### NEW YORK STRIP 170G

Robata grilled striploin served to perfection.  
\*£5.00 Upgrade

#### DESSERT

##### DESSERT TROLLEY

Choose one of the following:

Apple Pie, Baked New York Cheesecake, Tiramisu.

CRISPY POTATOES WITH TRUFFLE & PARMESAN .....	11.5
CRISPY POTATOES IN MARINARA SAUCE .....	9.5
CHEESE SWEET POTATO MASH .....	9
MAC & CHEESE .....	9
PARMESAN & KALE SALAD .....	8

Vegetarian and vegan options are available upon request, please speak to your server.