

Lurra

SET LUNCH

2 courses £20

3 courses £25

to start

Padrón peppers with sea salt

or

Marinated Cantabrian anchovies with sourdough bread

Wine pairing: Pionero Maccerrato Albariño 2015, Rias Baixas 70ml £4

Followed by

Rubia Gallega "Galician blond" fillet steak with red wine sauce
(optional foie gras: £4 supplement)

and

Fries with smoked paprika and alioli

or

Grilled red peppers

Wine pairing: Miros de Ribera Reserva 2011, Ribera del Duero 70ml £5

Dessert

Ginger foam

or

Cheese board with Idiazabal and Bleu de Basque

Set lunch: Tuesday to Friday only. A discretionary service charge of 12.5% will be added to your bill. Prices include VAT at 20%. Before ordering, speak to our staff if you have a food allergy or intolerance. Some dishes may contain traces of nuts.