

LUMS' MOTHER'S DAY BRUNCH MENU

THREE-COURSE SHARE STYLE

TO START

Patatas tortilla pintxos, whipped goat's cheese, black olive crumb, guindilla (V, GF, N)

Toasted brioche pintxos, queso Manchego bechamel, shaved Iberian jamon, cornichon (GFO, VO)

Jamón and pea croquetas, (5), black garlic aioli, lime

MORE SUBSTANTIAL

Grilled Spanish Txistorra sausage, corn puree, chimichurri, puffed chilli corn (GF, DFO)

Spanish baked eggs, kiphler potato, morcilla sausage, sobrassada sauce, yogurt dressing, parmesan (GF, DFO)

Lums' poke bowl, pickled onion, beluga black lentils, avocado, leafy greens, roasted vegetables, romesco dip,
chorizo soft boiled egg (GF, DF, VO)

Miller and Baker Sourdough, olives, cultured butter (V, DFO)

SOMETHING SWEET

Lums' dessert sharing board, mini churros, chocolate sauce, strawberry Basque cheesecake, chocolate
tartlets, assorted chocolate aero (V, GF)

Seasonal fruit platter, walnuts, strawberry gel, freeze dried raspberry (GF, DF, VE)