LUCA

CHEF'S MENU — 95 / 120pp

A four course menu curated by our chefs —*Taken by the table*

WINE PAIRING — 75pp

An italian wine for each course, selected by our sommeliers

Parmesan fries	9
Marinated olives and caperberries	6
Italian salumi with pickled giardiniera vegetables	24

ANTIPASTI

Roast orkney scallops with jerusalem artichoke and 'nduja	38
Salad of beetroot, stracciatella, pine nuts and muscat grape	29
Crudo of cornish bluefin tuna, panzanella and horseradish	34
Hereford beef "carne salada", smoked anchovy, turnip and puntarelle	30

PRIMI

Agnolotti of taleggio with parsnip, pine nuts, raisins and scarola	29
Cappelletti of venetian white sweet potato, wild mushrooms, marsala and aged parmesan	36
Rigatoni with pork sausage ragu, tomato, anchovy and mint	28
Tagliatelle with rabbit, green olives, lardo di colonnata, lemon and wild fennel	34
Tortellini of pheasant and bone marrow with game and root vegetable brodo	36

SECONDI

Corno pepper, caponata, borlotti bean ragu, crisp farinata and basil	39
Cornish john dory, mussels, squid, fennel, tomatoes and saffron	50
Stillman farm pork loin, sweet potato, kalibos cabbage and damson	49
Smoked hereford beef ribeye, san marzano tomatoes, friggitelli pepper and horseradish	69

CONTORNI

Salad of italian and british seasonal leaves	9
Crushed autumn roots with smoked butter	12
Grilled purple sprouting broccoli all'arrabbiata with smoked almonds	12
Salad of heritage carrots, autumn squash, apple and taleggio	13

Please let us know if you have any allergies or intolerances
A discretionary service charge of 15% will be added to your bill.