

LUCA

WHITE ALBA TRUFFLE MENU

A four course white truffle tasting menu — <i>Taken by the table</i>	195pp
+ wine pairing	105pp

CHEF'S MENU

A four course menu curated by our chefs — <i>Taken by the table</i>	110pp
+ wine pairing	75pp

Parmesan fries	9
Marinated olives and caperberries	4
Italian salumi with pickled giardiniera vegetables	24

ANTIPASTI

Roast orkney scallops with jerusalem artichoke and 'nduja	36
Burrata, caponata of orchard fruits, radicchio, toasted seeds and muscat grape	27
Crudo of cornish bream, agrodolce, winter citrus, fennel and pickled chilli	28
Vitello tonnato, pickled romanesco, cauliflower, trompette mushrooms and pine nuts	26

PRIMI

Taglierini cacio e pepe with white alba truffle	68
Rigatoni with pork sausage ragù, tomato, anchovy and mint	26
Tagliatelle of seasonal mushrooms, aged marsala, butter and sage	32
Agrolotti of alpine speck, girolles and borettane onions	38
Tortelli of delicia pumpkin, pumpkin seed praline, pickled chilli, sage and ricotta	34

SECONDI

Cornish john dory, mussels, celeriac, kale and smoked butter sauce	48
Badger flame beetroot, gorgonzola cream and pumpkin seed praline	38
Roasted venison, ragu of porcini, smoked potato, swiss chard and green peppercorn	49
Hereford beef ribeye, jerusalem artichoke, pickled walnut and confit garlic	68

CONTORNI

Salad of italian and british seasonal leaves	9
Salad of autumn radishes, apple, walnut and buttermilk dressing	12
Sable carrots, roasted fennel, yoghurt and pumpkin seed praline	12

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