

# 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>	95 / 110pp
+ wine pairing	75pp

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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

Rigatoni with ragu bianco of pork sausage, fennel seeds, brussel sprouts and roasted chestnuts	26
Tagliatelle of seasonal mushrooms, aged marsala, butter and sage	32
Agnolotti of alpine speck, girolles and borettane onions	38
Tortelli of delicata pumpkin, pumpkin seed praline, pickled chilli, sage and ricotta	34
Taglierini cacio e pepe with white alba truffle	68

## SECONDI

Cornish john dory, mussels, celeriac, kale and smoked butter	48
Winter vegetable tartelet, smoked chilli jam, black olive and almond	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
Honey roasted sable carrots, yoghurt, pumpkin and fennel seed praline	12
Salad of autumn radishes, apple, walnut and buttermilk dressing	12

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