

LUCA

CHEF'S MENU

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

95 / 110pp

WINE PAIRING

An italian wine for each course, selected by our sommeliers

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

Cappelletti of salt baked potato, leeks, pecorino and black winter truffle	38
Rigatoni with pork sausage ragu, tomato, anchovy and mint	26
Tagliatelle of seasonal mushrooms, aged marsala, butter and sage	32
Agnolotti of alpine speck, girolles and borettane onions	38
Tortelli of delica pumpkin, pumpkin seed praline, pickled chilli, sage and ricotta	34

SECONDI

Cornish john dory, mussels, celeriac, kale and smoked butter sauce	48
Warm winter vegetable tartlet, smoked chilli, sheep's ricotta, 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
Salad of winter radishes, apple, walnut and buttermilk dressing	12
Braised italian winter greens, chilli, garlic and lemon	12

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

