

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	5
Italian salumi with pickled giardiniera vegetables	24

ANTIPASTI

Roast orkney scallops with jerusalem artichoke and 'nduja	36
Salad of ligurian bulls heart tomatoes, grilled yellow peaches, stracciatella and black olive	28
Crudo of cornish sea bream, italian peas, lovage, pink grapefruit and horseradish	29
Hereford beef "carne salada", smoked anchovy, baby artichokes, bobby beans and sorrel	29

PRIMI

Sorpresine with octopus, summer minestrone, chilli and basil	36
Cappellacci of english sweetcorn, scottish girolles, manjimup truffle and roasted chicken sauce	48
Rigatoni with pork sausage ragu, tomato, anchovy and mint	28
Tagliatelle with rabbit, green olives, lardo di colonnata, lemon and wild fennel	34
Ravioli of sheep's ricotta, sicilian aubergine, pesto trapanese and smoked almond	29

SECONDI

Corno pepper, caponata, summer bean ragu, crisp farinata and basil	39
Cornish brill, crab, scottish girolles, coco beans and lemon verbena	49
Stillman farm pork loin, sweet potato, kalibos cabbage and damson	48
Smoked hereford beef ribeye, san marzano tomatoes, friggiteli pepper and horseradish	69

CONTORNI

Salad of italian and british seasonal leaves	9
Courgette trifolate, chilli, garlic, parmesan and mint	12
Grilled bobby beans all'arrabbiata and smoked almonds	12
Salad of italian cucumbers, melon, fennel and elderflower dressing	13

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