

LUCA

WHITE ALBA TRUFFLE MENU

A four course white truffle tasting menu —*Taken by the table* 195pp
+ wine pairing 105pp

CHEF'S MENU

A four course menu curated by our chefs —*Taken by the table* 95 / 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 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

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 fillet, jerusalem artichoke, pickled walnut and confit garlic 54

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.*