



LUCA

PRIVATE DINING
and EVENTS

SPRING 2026

PRIVATE DINING
and EVENTS





Luca is a Michelin starred, modern Italian restaurant celebrating the very best of British produce. Our approach to private dining is one of understated elegance, offering a relaxed atmosphere centred on comfort and ease. We create enchanting spaces for you to enjoy whatever the occasion.



OUR SPACES

PRIVATE DINING
and EVENTS



THE GARDEN ROOM



PRIVATE DINING
and EVENTS



THE PASTA ROOM

PRIVATE DINING
and EVENTS



THE TERRACE

LUCA

SAMPLE MENU

FOR THE TABLE

Parmesan fries and salame toscano

ANTIPASTO

Crudo of cornish bream, agrodolce, winter citrus fennel and pickled chilli

FRUTTI DI MARE*

Roast orkney scallop with jerusalem artichoke and n'duja

PRIMO

Rigatoni with pork sausage ragu, tomato, anchovy and mint

SECONDO

Beef fillet, jerusalem artichoke, pickled walnut and confit garlic

DOLCE

Tiramisù

**dinner service only / optional for lunch*

LUCA

SAMPLE WINE PACKAGE

FRIZZANTE

Champagne devaux cuvée d, aged 7 years, brut NV

BIANCO

Friuli Colli Orientali, Ronchi di Cialla 2024

ROSSO

Chianti Classico Riserva DOCG, Castello di Meleto 2021

DOLCE*

Marsala superiore dolce, curatolo arini, NV

**dinner service only / optional for lunch*



*Crudo of cornish bream, agrodolce,
winter citrus, fennel and pickled chilli*



*Rigatoni with pork sausage ragù,
tomato, anchovy and mint*



FULL VENUE HIRE

PRIVATE DINING
and EVENTS



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FOR THE TABLE

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DOLCE

Tiramisù

**dinner service only / optional for lunch*

LUCA

SAMPLE WINE PACKAGE

(Lunch & Dinner)

FRIZZANTE

Champagne devaux cuvée d, aged 7 years, brut NV, magnum, France

BIANCO

Friuli Colli Orientali, Ronchi di Cialla 2024

ROSSO

Chianti Classico Riserva DOCG, Castello di Meleto 2021

BAR

Negroni
Peach Aperitivo
Braybrooke

ALCOHOL FREE

Camellia
No-groni
Lucky Saint

EXTRA SERVICES

Gin
Vodka - tonic / soda



*Roast orkney scallop with
jerusalem artichoke and n'duja*



*Beef fillet, jerusalem artichoke,
pickled walnut and confit garlic*



THE GARDEN ROOM

Up to 8 people

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Lunch

Arrival 12:00- 13:30

The space will be yours until 16:30

From £95 per person

Dinner

Arrival 17:30- 20:30

The space will be yours until 23:00

From £120 per person

THE PASTA ROOM

Up to 10 people

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Lunch

Arrival 12:00- 13:30

The space will be yours until 16:30

From £95 per person

Dinner

Arrival 17:30- 20:30

The space will be yours until 23:00

From £120 per person

THE TERRACE

Up to 20 people

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Lunch

Arrival 12:00- 13:30

The space will be yours until 16:30

From £295 per person

Dinner

Arrival 17:30- 20:00

The space will be yours until 23:00

From £350 per person

FULL VENUE HIRE

Up to 80 people seated
100 people standing

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Lunch

Arrival 12:00- 13:30

The venue will be yours until 16:00

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Dinner

Arrival 18:00- 20:00

The venue will be yours until 23:00

POR

T&C apply

OUR SPACES



TERMS & CONDITIONS

MENU

Most dietary requirements can be accommodated.
Please note that we are unable to omit garlic or onion from our dishes.

DEPOSIT

We require a hire fee for both lunch and dinner for each space. This fee is fully refundable within a specified period before your booking date depending on the space you have booked. Please see below for a full breakdown.

The Garden & The Pasta Room

£50 hire fee for lunch
£100 hire fee for dinner

Fully refundable up to 2 weeks before the booking date.

The Terrace & Full Venue Hire

A 50% of the total cost as a deposit

Fully refundable up to 2 weeks for The Terrace and
up to 90 days for Full Venue Hire before your booking date.



CONTACT

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