

LUCA

CHEF'S MENU

95 / 110pp

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	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 delica pumpkin	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 jersey royals, english asparagus, wild garlic and pecorino	29
Rigatoni with pork sausage ragu, tomato, anchovy and mint	26
Tagliatelle of braised italian greens, ricotta, smoked almonds and pickled chilli	28
Ravioli of mazara prawns, st austell bay mussels, roasted squid, blood orange and agretti	38
Agnolotti of spiced duck, spiky artichoke, hazelnut and golden raisins	36

SECONDI

Cornish brill, squid, cauliflower, pine nuts, raisins and roast chicken 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
Creamed polenta, taleggio and wild garlic pesto	12
Braised italian winter greens, chilli, garlic and lemon	12
Italian bitter leaves, blood orange, piedmont hazelnut and pickled chilli	13

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