

LUCA

CHEF'S MENU

95 / 120pp

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

WINE PAIRING

75pp

A 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
Burrata, caponata of orchard fruits, radicchio, toasted seeds and delica pumpkin	28
Crudo of cornish bream, agrodolce, winter citrus, fennel and pickled chilli	28
Vitello tonnato, pickled romanesco, cauliflower, trompette mushrooms and pine nuts	27

PRIMI

Cappelletti of jersey royals, english asparagus, wild garlic and pecorino	29
Rigatoni with pork sausage ragu, tomato, anchovy and mint	28
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	39
Agnolotti of spiced duck, spiky artichoke, hazelnuts and golden raisins	36

SECONDI

Wild morel and white asparagus cacio e pepe, hazelnut, wild garlic and potato flatbread	40
Cornish brill, squid, cauliflower, pine nuts, raisins and roast chicken sauce	49
Stillman farm pork loin, italian peas, calabrian spianata, nespole and mustard	45
Hereford beef ribeye, jerusalem artichoke, pickled walnut and confit garlic	69

CONTORNI

Salad of italian and british seasonal leaves	9
Jersey royals, cultured cream and soft herbs	12
Braised italian winter greens, chilli, garlic and lemon	12
Italian bitter leaves, blood orange, piedmont hazelnuts 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*