

LUCA

CHEF'S MENU

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

95 / 110pp

WINE PAIRING

An italian wine for each course, selected by our sommeliers

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

Cappelletti of salt baked potato, leeks, pecorino and black winter truffle

38

Rigatoni with pork sausage ragu, tomato, anchovy and mint

26

Tagliatelle of seasonal mushrooms, aged marsala, butter and sage

32

Agnolotti of alpine speck, girolles and borettane onions

38

Tortelli of delica pumpkin, pumpkin seed praline, pickled chilli, sage and ricotta

34

SECONDI

Cornish john dory, mussels, celeriac, kale and smoked butter 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 fillet, jerusalem artichoke, pickled walnut and confit garlic

54

CONTORNI

Salad of italian and british seasonal leaves

9

Salad of winter radishes, apple, walnut and buttermilk dressing

12

Honey roasted sable carrots, yoghurt, fennel 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.*