

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

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| Parmesan fries | 9 |
| Marinated olives and caperberries | 4 |
| Italian salumi with pickled giardiniera vegetables | 24 |

ANTIPASTI

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| 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

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| 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 delicata pumpkin, pumpkin seed praline, pickled chilli, sage and ricotta | 34 |

SECONDI

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| 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

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| 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.*