

LUCA

CHEF'S MENU

95 / 120pp

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	5
Italian salumi with pickled giardiniera vegetables	24

ANTIPASTI

Roast orkney scallops with jerusalem artichoke and 'nduja	36
Salad of beetroot, stracciatella, pine nuts and muscat grape	28
Crudo of cornish bluefin tuna, panzanella and horseradish	29
Hereford beef "carne salada", smoked anchovy, turnip and punntarelle	29

PRIMI

Sorpresine with octopus, datterini tomatoes, minestrone, chilli and basil	36
Cappellacci of english sweetcorn with native lobster and scottish girolles	56
Rigatoni with pork sausage ragu, tomato, anchovy and mint	28
Tagliatelle with rabbit, green olives, lardo di colonnata, lemon and wild fennel	34
Agnolotti of taleggio with parsnip, pinenuts, raisins and scarola	29

SECONDI

Corno pepper, caponata, borlotti bean ragu, crisp farinata and basil	39
Cornish john dory, crab, scottish girolles, coco beans and lemon verbena	49
Stillman farm pork loin, italian peas, calabrian spianata, apricot and mustard	45
Smoked hereford beef ribeye, san marzano tomatoes, friggiteli pepper and horseradish	69

CONTORNI

Salad of italian and british seasonal leaves	9
Crushed swede and sable carrots with smoked butter	12
Grilled hot dog peas all'arrabbiata and smoked almonds	12
Salad of heritage carrots, autumn squash, apple and taleggio	13

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