

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 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 braised italian greens, ricotta, smoked almonds and pickled chilli

28

Agnolotti of alpine speck, girolles and borettane onions

38

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

34

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 black winter truffle

16

Braised italian winter greens, chilli, garlic and lemon

12

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