

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 delica pumpkin	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
Ravioli of mazara prawns, st austell bay mussels, roasted squid, blood orange and agretti	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
Italian bitter leaves, blood orange, piedmont hazelnut 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.*

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ANTIPASTI

Roast orkney scallops with jerusalem artichoke and 'nduja	36
Burrata, broad bean pesto, fermented chilli and buckwheat	26
Citrus cured stone bass, smoke cod's roe, tomato, walnut and tarragon	28
Vitello tonnato, white and green asparagus and spring giardiniera	26

PRIMI

Taglierini of cornish lobster, datterini tomatoes and coastal herbs	46
Rigatoni with pork sausage ragù, tomato, anchovy and mint	26
Tortellini of pistachio, basil pesto, italian beans and stracciatella	27
Tagliatelle of rabbit with green olives, preserved lemon and lardo di colonnata	32
Agnolotti cacio e pepe, parmesan and manjimup truffle	56

SECONDI

John dory, burnt apple, hispi cabbage, brandade and marsala	48
Chickpea and lemon farinata, king oyster mushroom, swiss chard and confit garlic	38
Hebridean lamb, smoked potato terrine, italian peas, morels and mint	49
Hereford beef ribeye, roscoff onion, confit garlic and smoked bone marrow	68

CONTORNI

Salad of italian and british seasonal leaves	9
Piattono beans, smoked chilli, garlic and almonds	12
Barattiere and carosello cucumbers salad with tropea onion and buttermilk	12

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Italian salumi with pickled giardiniera vegetables	24

ANTIPASTI

Salad of bobby beans, white peach, smoked almonds and pickled tropea onion	21
Roast orkney scallops with jerusalem artichoke and 'nduja	36
Burrata, pesto alla trapanese, roasted red pepper and schiacciata	27
Monkfish crudo, shaved fennel, pickled cucumber, sea lettuce and horseradish	28
Vitello tonnato, summer giardiniera, capers and sea purslane	26

PRIMI

Cappelletti of mazara prawns, saffron, fennel and orange	46
Rigatoni with pork sausage ragù, tomato, anchovy and mint	26
Tortellini of pistachio, basil pesto, italian beans and stracciatella	27
Tagliatelle of rabbit with green olives, preserved lemon and lardo di colonnata	32
Agnolotti of parmesan, apline speck, scottish girolles and borettane onions	

SECONDI

John dory, grezzina courgette, yellow raisins, saffron and lime bisque	48
Roasted aubergine with smoked tomatoes, farinata and mozzarella in carrozza	38
Hebridean lamb, aubergine caponata, smoked tomatoes, pecorino and taggiasca olives	49
Hereford beef ribeye, roscoff onion, confit garlic and smoked bone marrow	68

CONTORNI

Salad of italian and british seasonal leaves	9
Vesuvio tomatoes, smoked shallot and pistachio dressing	12
Barattiere and carosello cucumbers with tropea onion and buttermilk	12



Those who stay and those who leave

A photographic exhibition by Michele Iacobini for LUCA

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