

## TRUFFLE TASTING MENU

### SNACKS

Truffle Parmesan fries

Alpine speck

Spiced lamb arancini

### ANTIPASTI

Burrata with English beetroots, carmelised walnuts and

Luca olive oil

Whipped salt cod, pepperonata, capers and olives

Vitello tonnato with shaved fennel, celery, radicchio and  
pickled tropea

### FRUTTI DI MARE

Roast orkney scallops with barbecued sweetcorn and  
'nduja

### PRIMO

Tagliarini with white Alba truffle

### PESCE\*\*

Wiltshire trout, sprouting broccoli, saffron and mussel  
sauce

### CARNE\*\*

Slow braised ox cheek, roasted salsify, cavolo nero and  
pickled mustard seeds

### DOLCI- A CHOICE OF

Warm date pudding, toffee sauce, bay leaf and orange ice  
cream

Tiramisu

105 PP

## TASTING MENU

### SNACKS

Parmesan fries

Alpine speck

### ANTIPASTI

Burrata with English beetroots, carmelised walnuts and

Luca olive oil

Whipped salt cod, pepperonata, capers and olives

Vitello tonnato with shaved fennel, celery, radicchio and  
pickled tropea

### FRUTTI DI MARE

Roast orkney scallops with barbecued sweetcorn and  
'nduja

### PRIMO

Agnolotti of delica pumpkin, amaretti and sage butter

### PESCE\*\*

Wiltshire trout, sprouting broccoli, saffron and mussel  
sauce

### CARNE\*\*

Slow braised ox cheek, roasted salsify, cavolo nero and  
pickled mustard seeds

### DOLCI- A CHOICE OF

Warm date pudding, toffee sauce, bay leaf and orange ice  
cream

Tiramisu

95 PP

## CHEF'S MENU

### SNACKS

Parmesan fries

Salami toscano

### ANTIPASTI

Burrata with English beetroots, carmelised walnuts and

Luca olive oil

Whipped salt cod, pepperonata, capers and olives

Vitello tonnato with shaved fennel, celery, radicchio  
and pickled tropea

### FRUTTI DI MARE

Roast orkney scallops with barbecued sweetcorn and  
'nduja

### PRIMI - A CHOICE OF

Rigatoni with pork sausage ragù, san marzano  
tomatoes, anchovy and mint

Orecchiette with brussel sprout and chestnut pesto,  
pecorino romano

Tagliarini with white Alba truffle (£35 supplement)

### SECONDI - A CHOICE OF

Slow braised ox cheek, roasted salsify, cavolo nero and  
pickled mustard seeds

Wiltshire trout, sprouting broccoli, saffron and mussel  
sauce

Roasted cauliflower, lemon and mace polenta, hazelnut  
crumble and salsa verde

### DOLCI- A CHOICE OF

Warm date pudding, toffee sauce, bay leaf and orange  
ice cream

Tiramisu

75 PP

## LUNCH MENU

### SNACKS

Parmesan fries

### ANTIPASTI

Burrata with English beetroots, carmelised walnuts and  
Luca olive oil

Whipped salt cod, pepperonata, capers and olives

### PRIMI - A CHOICE OF

Rigatoni with pork sausage ragù, san marzano  
tomatoes, anchovy and mint

Orecchiette with brussel sprout and chestnut pesto,  
pecorino romano

Tagliarini with white Alba truffle (£35 supplement)

### SECONDI - A CHOICE OF

Slow braised ox cheek, roasted salsify, cavolo nero and  
pickled mustard seeds

Roasted cauliflower, lemon and mace polenta, hazelnut  
crumble and salsa verde

### DOLCE - A CHOICE OF

Warm date pudding, toffee sauce, bay leaf and orange  
ice cream

Tiramisu

55 PP

\*Sample menus for the 2020 winter season at Luca for groups up to 20. Larger groups will experience a bespoke feasting menu based on your requirements. Menus are subject to change based on the availability of the best seasonal produce at time of dining, \*\*Vegetarian and vegan options available.