

# Sample menus\*

13

## CHEF'S FEASTING MENU

### FOR THE TABLE

Parmesan fries  
A plate of italian coppa and pickled giardiniera vegetables

### ANTIPASTI - to share

Burrata with panzanella salad and black olive crumb  
Sea bream crudo in agrodolce, white and yellow peaches, pickled fennel and dill  
Tartare of hereford beef cured in nebbiolo, crisp potato and riseley cheese

### FRUTTI DI MARE

Roast orkney scallops with jerusalem artichoke and n'duja

### PRIMO

Cappelletti of delica pumpkin with roasted chestnut and sage

### PESCE

Scottish halibut with parmesan and lemon crust, smoked mussels and romanesco

### CARNE

Hebridean lamb, with coco bean bagna cauda, roasted salsify and spinach

### DOLCE

Tiramisù

*\*The Private dining sample menus at Luca are available for groups up to 10.*

*\*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.*

*\*Menus can be tailored for all allergies and dietary*

£105 pp

## 5-COURSE CHEF'S MENU

### FOR THE TABLE

Parmesan fries  
A plate of italian coppa and pickled giardiniera vegetable

### ANTIPASTI - to share

Burrata with panzanella salad and black olive crumb  
Sea bream crudo in agrodolce, white and yellow peaches, pickled fennel and dill  
Tartare of hereford beef cured in nebbiolo, crisp potato and riseley cheese

### FRUTTI DI MARE

Roast orkney scallops with jerusalem artichoke and n'duja

### PRIMI - a choice of

Rigatoni with pork sausage ragù, san marzano tomato, anchovy and mint  
Conchiglie with red pepper pesto, pine nuts and basil

### SECONDI - a choice of

Hebridean lamb, with coco bean bagna cauda, roasted salsify and spinach  
Scottish halibut with parmesan and lemon crust, smoked mussels and romanesco  
Salt baked celeriac with chanterelles, girolles, spring cabbage and autumn truffle

### DOLCI - a choice of

Tiramisù  
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Sicilian lemon and bergamot tart with rosemary ice cream

£85 pp

## LUNCH MENU

### ANTIPASTI - a choice of

Burrata with panzanella salad and black olive crumb  
Sea bream crudo in agrodolce, white and yellow peaches, pickled fennel and dill

### PRIMI - a choice of

Rigatoni with pork sausage ragù, san marzano tomato, anchovy and mint  
Conchiglie with red pepper pesto, pine nuts and basil

### SECONDI - a choice of

Hebridean lamb, with coco bean bagna cauda, roasted salsify and spinach  
Salt baked celeriac with chanterelles, girolles, spring cabbage and autumn truffle

### DOLCE

Tiramisù

£65 pp