

LUCA

Prix Fixe Menu

68pp

Let our chefs write your menu with antipasti, primi, pesce, carne and dolci courses

Taken by the entire table

Parmesan fries 5.5 A plate of italian salumi 19

ANTI PASTI

Burrata with crushed romana courgettes, almonds and basil 14
Roast orkney scallops with jerusalem artichoke and 'nduja 16
Whipped salt cod with capers and peperonata 14
Crisp raw vegetables with warm bagna cauda 16
Crostini of seasonal mushrooms with duck egg and grana padano 15
Hereford beef carpaccio with watercress, crisp potato and riseley cheese 16

PRIMI

Ravioli of westcombe ricotta, italian peas and mint 14
Mafaldine with kale pesto, calabrian chilli and pecorino 12
Squid ink spaghetti with braised octopus, olives and preserved lemon 16
Risotto of white asparagus with watercress and kampot pepper 17
Rigatoni with pork sausage ragu, tomato, anchovy and mint 12

SECONDI

Scottish halibut with white asparagus, lovage and jersey royals 34
Roast venison with celeriac, pickled pear and coffee 36
Hebridean lamb with sweetbreads, courgettes, goat's curd and anchovy butter 34
Crisp hen's egg with peas, broad beans, morel mushrooms and white asparagus 28
Rib eye of hereford beef with borettane onion, potato and charred leek mayonnaise 37

CONTORNI

White asparagus with lemon verbena 7
Spinach with garlic, biber chilli and capezzana olive oil 5.5
Purple and white sprouting broccoli with almonds and lemon 6
Green salad 4

Please let us know if you have any allergies or intolerances.
A discretionary service charge of 12.5% will be added to your bill.