

**SINGLE ...5.5      HALF DOZEN ...28**

*Sautéed mushrooms, Parmigiano flakes and truffle dressing.*

Welcome to Louis, check your coat,  
take a booth, sip a glass,  
savour the food.  
We'll set the stage.

## ENTRÉE

*Marinara sauce, melted fresh mozzarella and Parmigiano.*

*Parmesan and herb crumb, asparagus, Prosecco & saffron sauce.*

## SIDES

**WALDORF BEETROOT SALAD.....8**

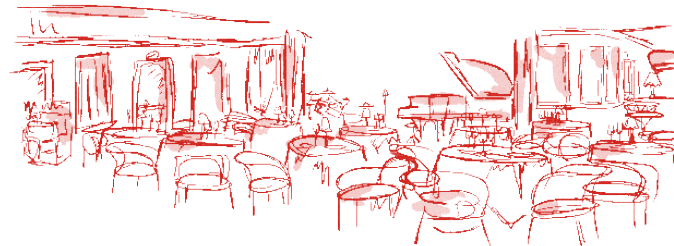
INTRODUCING OUR  
EXCLUSIVE TROLLEY SERVICE

Designed to elevate your dining experience to new heights of sophistication and pleasure.



## DESSERT

DARK CHOCOLATE TART... 12.5  
BAKED NEW YORK CHEESECAKE... 12.5  
TIRAMISÙ ... 12.5



An entertainment fee of £4.95 per person is included in your bill to support the talented performers who help create an unforgettable experience throughout your visit.

A discretionary service charge of 10% will be added to your bill. If you have a food allergy or intolerance, please speak to a member of our team.

## STEAK



SAUCES... ALL 3.5

Peppercorn • Béarnaise • American mustard • Diane

*Robata grilled 150-day grain-fed Angus Rib-Eye steak.*

*Robata grilled striploin.*

*Robata grilled grass-fed beef fillet.*

*Grilled grain-fed tomahawk steak.*

*Robata grilled British olive-fed Wagyu beef.*

## PASTA



*San Marzano tomato and vodka infused sauce,  
crispy guanciale and Parmigiano.*

*Grandma's artisanal pasta with creamy Pecorino sauce and fresh black truffle.*

*Mascarpone cream and Datterini tomatoes in rich sauce Américaine.*

*Slow cooked short rib, brown butter and provolone cream.*

*Handmade cavatelli pasta with slow cooked duck ragu.*

*Veal shank, served with saffron and Parmigiano risotto.*

## INSALATA

*Tender lettuce leaves, Caesar sauce, bread rocks with garlic and Parmigiano flakes. Perfect for sharing.*

*Marinated tomatoes, cucumber, onions, basil, capers, sourdough bread and goat's cheese.*