

HOMEMADE	
SOFT & CRISPY FOCACCIA ...8	
Serves 2	
Freshly baked focaccia with Parmigiano cream & Italian truffle salami.	
MALDON ROCK OYSTERS	
Fresh oyster with mignonette sauce.	
SINGLE ...5.5	HALF DOZEN ...28

ANTIPASTI	
FRIED MAC & CHEESE BALLS...16.5	
Crispy mac & cheese balls with Cajun mayonnaise.	
TOMATO BURRATA.....19.5	
Fresh 250g burrata with heirloom tomatoes and basil.	
CALAMARI FRITTI.....18	
Crispy calamari with spicy marinara sauce.	
STEAK TARTARE.....24	
Parmigiano foam with Lasagne sheet and egg yolk.	
OCTOPUS ALLA GRIGLIA.....29	
Datterini tomatoes, sautéed baby potatoes, capers, olives and parsley vinaigrette.	
LOUIS RECOMMENDS	
GREEN LIP BREADED MUSSELS...19	
With a spicy bread crumb and garlic white sauce.	
IBERICO MEATBALLS.....21	
San Marzano tomato marinara sauce, topped with cheesy béchamel.	
GAMBERONI AGLIO E OLIO.....21	
Buttery shrimps with garlic on toasted focaccia.	
BEEF CARPACCIO.....26	
Sautéed mushrooms, Parmigiano flakes and truffle dressing.	
LOBSTER ROLL.....19.5	
Lobster, smoked mayo, garlic butter.	
UPGRADE TO SURF & TURF ROLL.....3	

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

LOUIS	
ENTRÉE	
VEAL MILANESE 350G.....57.5	
Breaded veal chop served with saltimbocca sauce.	
BRANZINO CROCCANTE.....34	
Sautéed sea bass fillet, spicy butter sauce and smoked aubergine croquette.	
DOVER SOLE.....15 PER 100G	
Buttery sauce with caperberries and parsley.	
LOUIS RECOMMENDS	
CHICKEN PARMIGIANO.....31.5	
Marinara sauce, melted fresh mozzarella and Parmigiano.	
STICKY BOURBON SHORT RIB.....34	
Spicy mushrooms, celeriac and sticky Bourbon glaze.	

STEAK	
SAUCES... ALL 3.5	
Peppercorn • Béarnaise • American mustard • Diane	
LOUIS RECOMMENDS	
GRAIN FED ANGUS RIB-EYE.....42.5	
Robata grilled 150-day grain-fed Angus Rib-Eye steak.	
NEW YORK STRIP.....48	
Robata grilled striploin.	
CENTRE CUT TENDERLOIN.....47	
Robata grilled grass-fed beef fillet.	
TOMAHAWK.....150 PER KG	
Grilled grain-fed tomahawk steak.	
WAGYU NEW YORK STRIP 500G.....125	
Robata grilled British olive-fed Wagyu beef.	

INSALATA	
CAESAR FROM SCRATCH.....24	
Tender lettuce leaves, Caesar sauce, bread rocks with garlic and Parmigiano flakes. Perfect for sharing.	
PANZANELLA.....18	
Marinated tomatoes, cucumber, onions, basil, capers, sourdough bread and goat's cheese.	

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.

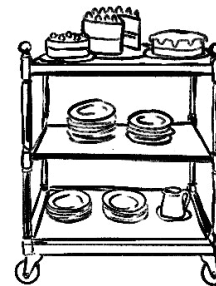
À LA CARTE	
POLLO ALLA CALABRESE.....29.5	
Robata chicken breast, Calabrian polenta and chicken sausage sauce.	
LOUIS WAGYU BURGER 200G.....29.5	
Smoked mayo, spicy tomato chutney, Montgomery cheddar and crispy Parmigiano.	
EGGPLANT PARMIGIANA.....21	
Eggplant in layers with cheeses and home-made tomato sauce.	
CHILEAN SEA BASS OREGANATA.....48	
Parmesan and herb crumb, asparagus, Prosecco & saffron sauce.	
WHOLE LOBSTER 600G.....80	
Grilled lobster, garlic butter and lemon.	

PASTA	
RIGATONI ALLA VODKA.....26	
San Marzano tomato and vodka infused sauce, crispy guanciale and Parmigiano.	
TRUFFLE CACIO E PEPE.....30	
Grandma's artisanal pasta with creamy Pecorino sauce and fresh black truffle.	
LOBSTER RAVIOLI.....38	
Mascarpone cream and Datterini tomatoes in rich sauce Américaine.	
SHORT RIB GNOCCHI.....29	
Slow cooked short rib, brown butter and provolone cream.	
DUCK CAVATELLI.....30	
Handmade cavatelli pasta with slow cooked duck ragu.	
OSSO BUCO ALLA MILANESE.....65	
Veal shank, served with saffron and Parmigiano risotto.	

SIDES	
CRISPY POTATOES.....11.5	
WITH TRUFFLE & PARMESAN	
CRISPY POTATOES.....9.5	
IN MARINARA SAUCE	
CAESAR SALAD.....10	
CHEESE SWEET POTATO MASH.....9	
MAC & CHEESE.....9	
LEMON & GARLIC SPINACH.....8	
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	
BAKED CHERRY TART... 12.5	

DESSERT WINE	
MACULAN DINDARELLO.....12	
DONA ANTONIA FERREIRA.....16	
OREMUS TOKAJI ASZÚ.....28	
20 YO tawny port	
5 Puttonyos	

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.