

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 FRITTI18	
Crispy calamari with spicy marinara sauce.	
STEAK TARTARE24	
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 MEATBALLS21	
San Marzano tomato marinara sauce, topped with cheesy béchamel.	
GAMBERONI AGLIO E OLIO21	
Buttery shrimps with garlic on toasted focaccia.	
BEEF CARPACCIO26	
Sautéed mushrooms, Parmigiano flakes and truffle dressing.	
LOBSTER ROLL17.5	
Lobster, smoked mayo, garlic butter.	
SURF & TURF ROLL22.5	
Lobster, slow cooked short rib, smoked mayo, garlic butter.	

LOUIS		À LA CARTE	
ENTRÉE			
VEAL MILANESE 350G57.5		POLLO ALLA CALABRESE29.5	
Breaded veal chop served with saltimbocca sauce.		Robata chicken breast, Calabrian polenta and chicken sausage sauce.	
BRANZINO CROCCANTE.....34		LOUIS WAGYU BURGER 200G29.5	
Sautéed sea bass fillet, spicy butter sauce and smoked aubergine croquette.		Smoked mayo, spicy tomato chutney, Montgomery cheddar and crispy Parmigiano.	
DOVER SOLE15 PER 100G		EGGPLANT PARMIGIANA.....21	
Buttery sauce with caperberries and parsley.		Eggplant in layers with cheeses and home-made tomato sauce.	
LOUIS RECOMMENDS		CHILEAN SEA BASS OREGANATA.....48	
CHICKEN PARMIGIANO31.5		Parmesan and herb crumb, asparagus, Prosecco & saffron sauce.	
Marinara sauce, melted fresh mozzarella and Parmigiano.		WHOLE LOBSTER 600G80	
STICKY BOURBON SHORT RIB34		Grilled lobster, garlic butter and lemon.	
Spicy mushrooms, celeriac and sticky Bourbon glaze.			

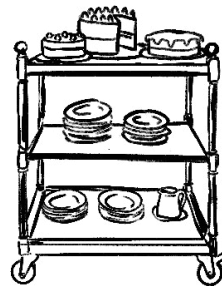
STEAK	
SAUCES... ALL 3.5	
Peppercorn • Béarnaise • American mustard • Diane	
LOUIS RECOMMENDS	
GRAIN FED ANGUS RIB-EYE42.5	
Robata grilled 150-day grain-fed Angus Rib-Eye steak.	
NEW YORK STRIP.....48 62	
Robata grilled striploin.	
CENTRE CUT TENDERLOIN47 77	
Robata grilled grass-fed beef fillet.	
TOMAHAWK150 PER KG	
Grilled grain-fed tomahawk steak.	
WAGYU NEW YORK STRIP 500G125	
Robata grilled British olive-fed Wagyu beef.	

INSALATA	
CAESAR FROM SCRATCH.....24	PANZANELLA18
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.

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	
	75ML BOTTLE
MACULAN DINDARELLO.....12	35.5CL 55
DONA ANTONIA FERREIRA.....16	75CL 140
20 YO tawny port	
OREMUS TOKAJI ASZÚ.....28	50CL 185
5 Puttonyos	

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

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.