

HOMEMADE
SOFT & CRISPY FOCACCIA...8.5

Serves 2

Freshly baked focaccia with Parmigiano cream
& Italian truffle salami.

MALDON ROCK OYSTERS

Fresh oyster with mignonette sauce.

SINGLE ...6 HALF DOZEN ...28.5

ANTIPASTI



FRIED MAC & CHEESE BALLS... 17.5

Crispy mac & cheese balls with Cajun mayonnaise.

TOMATO BURRATA..... 20.5

Fresh 250g burrata with heirloom tomatoes and basil.

CALAMARI FRITTI 19

Crispy calamari with spicy marinara sauce.

STEAK TARTARE 25

Parmigiano foam with Lasagne sheet and egg yolk.

OCTOPUS ALLA GRIGLIA..... 30

Datterini tomatoes, sautéed baby potatoes, capers,
olives and parsley vinaigrette.

LOUIS RECOMMENDS

GREEN LIP BREADED MUSSELS...20

With a spicy bread crumb and garlic white sauce.

IBERICO MEATBALLS 22

San Marzano tomato marinara sauce, topped with
cheesy béchamel.

GAMBERONI AGLIO E OLIO 22

Buttery shrimps with garlic on toasted focaccia.

BEEF CARPACCIO 27

Sautéed mushrooms, Parmigiano flakes and
truffle dressing.

LOBSTER ROLL 20.5

Lobster, smoked mayo, garlic butter.

UPGRADE TO SURF & TURF ROLL 3

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

BUTTER... ALL 2

Truffle • Chilli • Garlic

LOUIS RECOMMENDS

GRAIN FED ANGUS RIB-EYE 43.5

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

NEW YORK STRIP..... 49 63

Robata grilled striploin.

CENTRE CUT TENDERLOIN 48 78

Robata grilled grass-fed beef fillet.

TOMAHAWK 151 PER KG

Grilled grain-fed tomahawk steak.

WAGYU NEW YORK STRIP 500G 126

Robata grilled British olive-fed Wagyu beef.

INSALATA

CAESAR FROM SCRATCH 25

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

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 27

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

TRUFFLE CACIO E PEPE 31

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

LOBSTER CAPELLINI 37

Poached lobster and angel hair pasta with spicy lobster sauce.

SHORT RIB GNOCCHI 30

Slow cooked short rib, brown butter and provolone cream.

DUCK CAVATELLI 31

Handmade cavatelli pasta with slow cooked duck ragu.

OSSO BUCO ALLA MILANESE 66

Veal shank, served with saffron and Parmigiano risotto.

PANZANELLA 19

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

SIDES

CRISPY POTATOES 12

WITH TRUFFLE & PARMESAN

CRISPY POTATOES 10

IN MARINARA SAUCE

CAESAR SALAD 10.5

MASHED SWEET POTATO 9.5

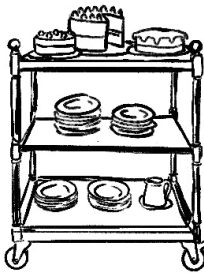
MAC & CHEESE 9.5

LEMON & GARLIC SPINACH 9.5

WALDORF BEETROOT SALAD 8.5

INTRODUCING OUR
EXCLUSIVE TROLLEY SERVICE

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



DESSERT

LEMON MERINGUE PIE... 13

BAKED NEW YORK CHEESECAKE... 13

TIRAMISÙ ... 13

APPLE PIE ... 13

DESSERT WINE

MACULAN DINDARELLO 12 55

MOSCATO D'ASTI, PRUNOTTO 65

DONA ANTONIA FERREIRA 16 140

20 YO tawny port

OREMUS TOKAJI ASZÚ 28 185

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.