

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 ...6 HALF DOZEN ...30

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.

CHERRY GLAZED RIBS 26

Slow-cooked spare ribs, pork crackling and pickled
cherry peppers.

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.

LOUIS LOBSTER ROLL 21

Lobster, smoked mayo, garlic butter.

UPGRADE TO SURF & TURF ROLL 3

ENTRÉE

BRANZINO CROCCANTE..... 35

Sautéed sea bass fillet, spicy butter sauce and smoked
aubergine croquette.

CHICKEN PARMIGIANO 32.5

Marinara sauce, melted fresh mozzarella and Parmigiano.

EGGPLANT PARMIGIANA 22

Eggplant in layers with cheeses and home-made tomato sauce.

LOUIS RECOMMENDS

STICKY BOURBON SHORT RIB 36

Spicy mushrooms, celeriac and sticky Bourbon glaze.

LOUIS WAGYU BURGER 200G 29.5

Smoked mayo, spicy tomato chutney, Montgomery cheddar
and crispy Parmigiano.

CHILEAN SEA BASS OREGANATA 49

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

WHOLE LOBSTER 600G 80

Grilled lobster, garlic butter and lemon.

POLLO ALLA CALABRESE 31

Robata chicken breast, Calabrian polenta and chicken
sausage sauce.

TO SHARE

TOMAHAWK 150 PER KG

Grilled grain-fed tomahawk steak.

LOUIS VEAL PARMIGIANO 75

Veal chop, Asiago cheese with pesto and San Marzano sauce.

DOVER SOLE 16 PER 100G

Buttery sauce with caperberries and parsley.

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.

TORTELLINI AL BURRO VERSATO 32

Veal, Parma ham and Parmigiano 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.

INSALATA

CAESAR FROM SCRATCH.....25

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

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

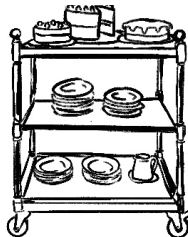
MAC & CHEESE..... 9.5

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

BAKED NEW YORK CHEESECAKE... 12.5

APPLE PIE ... 12.5

TIRAMISÙ (SERVES 2) ... 17

BAKED ALASKA (SERVES 2) ... 25

NUTCRACKER (SERVES 2) ... 25

DESSERT WINE

75ML BOTTLE

MACULAN DINDARELLO..... 12 35.5CL 55

MOSCATO D'ASTI, PRUNOTTO 75CL 65

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.