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

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

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.

STEAK

Sauces... All 3.5
Peppercorn • Béarnaise • American mustard • Diane

Butter... All 2
Truffle • Chilli • Garlic

LOUIS RECOMMENDS

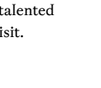
	250g
Grain Fed Angus Rib-Eye	43.5
Robata grilled 150-day grain-fed Angus Rib-Eye steak.	

	250g	350g
New York Strip	49	63
Robata grilled 150-day grain-fed Angus striploin.		

	200g	350g
Centre Cut Tenderloin	48	78
Robata grilled grass-fed beef fillet.		

Wagyu New York Strip 500g 125
Robata grilled British olive-fed Wagyu beef.

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.

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.

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		

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.