

ST LUKE'S TABLE

Contact

112 St. Martin's Lane
London, WC2N 4BD

Hours

Tues - Sat, 6pm - midnight
seat@stlukestable.com

– STARTERS –

– Quinoa Salad –

purple potatoes, pomegranate, fennel, asparagus, rocket, sunblush tomatoes, avocado
£13.5

– Roasted Quail –

salsify, quail egg, raspberries
£15

– Seared Scallops –

n'duja crust, truffle cauliflower puree
£16

– Beef Carpaccio –

pickled mushrooms, hazelnuts, parmesan twirl
£13

– Crab and Avocado Salad –

orange segments, sunblushed tomatoes, dill & lemon dressing
£15

– MAIN COURSE –

Modern dishes that capture the flavours of the season

– Monkfish Fillet –
wrapped in parma ham, sweet and sour peppers, samphire
£24

– Seabass Fillet –
ink risotto, cherry tomatoes coulis
£23

– Venison Fillet –
sweet potatoes velours, crispy polenta, thyme jus
£28

– Lamp Rump –
jerusalem artichokes puree, pecorino twirl, crispy parsnips
£24

– Risotto Beetroot –
talleggio cheese, walnuts, dill, golden beetroots
£18

– Linguine Artichokes –
walnut pesto, sundried tomatoes, garlic & parsley toasted breadcrumbs
£19

– DESSERT –

Handmade daily, exclusively in-house

– Chocolate Fondant –
peanut butter heart, vanilla ice cream
£9

– Blueberry Cheesecake –
American style baked cheesecake, blueberry coulis
£8

– Strawberry & Basil Pannacotta –
basil infused pannacotta, fresh strawberries
£8

– Selection of Cheese –
Italian cheese selection, apple chutney
£12

– Affogato –
vanilla ice cream with a shot of espresso coffee
£8

– PLANT-BASED MENU –

Suitable for vegans and vegetarians

– STARTERS –

Spicy Tomato & Pepper Soup
with croutons
£13

Grilled Asparagus
pea shoots & purple potato salad
£17

Quinoa Salad
purple potatoes, pomegranate, fennel, asparagus, rocket, sunblush tomatoes, avocado
£13.50

– MAIN COURSE –

Beetroot Risotto
walnuts, dill, golden beetroots
£18

Warm Cous Cous Salad
chickpeas, pinenuts & peas
£18

Linguine Artichokes
walnut pesto, sundried tomatoes, garlic & parsley toasted breadcrumbs
£19

– DESSERT –

Pineapple Carpaccio - £8
Chocolate Mousse - £8
Selection of Dairy-Free Ice-Cream - £8

– PRE-THEATRE MENU –

2 courses - £27.50 / 3 courses - £35

– STARTERS –

Beef Carpaccio
pickled mushrooms, hazelnuts, parmesan twirl

Quinoa Salad
purple potatoes, pomegranate, fennel, asparagus, rocket, sunblush tomatoes, avocado

Spicy Tomato & Pepper Soup
greek yoghurt and croutons

– MAIN COURSE –

Seabass
ink risotto, cherry tomatoes coulis

Beetroot Risotto
talleggio cheese, walnuts, dill, golden beetroots

Guinea fowl breast
white onion puree, crispy parma ham

– DESSERT –

Panna Cotta
basil infused panna cotta, fresh strawberries

Chocolate Fondant
peanut butter heart, vanilla ice cream

Blueberry Cheesecake
American style baked cheesecake, blueberry coulis

– DRINKS –

Please ask our sommelier about wine pairings

Cocktails

– Albert Camus –

gin, champagne, lemon juice, sugar syrup
£14

– Scott Fitzgerald –

bourbon, angostura bitter, brown sugar cube
£14

– Ernest Hemingway –

white rum, luxardo maraschino, lime & grapefruit juice
£12

– Umberto Eco –

gin, antica farmula, campari
£14

– Ian Fleming –

vodka, gin, lillet
£12

– Gabriel Garcia Marquez –

tequila, cointreau, lime juice
£12

– DRINKS –

Wine

- Chenin Blanc, Kings River –
2016, Robertson, South Africa
£6.50 / £26

- Torrontes, Familia Cassone –
2015, Finca La Florencia, Argentina
£7 / £28

- Pinot Grigio, Cantarutti –
2016, Friuli, Italy
£7.50 / £30

- Sauvignon Blanc, Saxton Bridge –
2014, Marlborough, New Zealand
£7.50 / £30

- Macon, Uchizy –
2016, Macon, France
£8.50 / £34

- Assyrtiko Sur Lie, Vrinioti –
2015, Evia, Greece
£9.50 / £38

- Sancerre, Lucien Crochet –
2015, Bué, France
£10.50 / £46