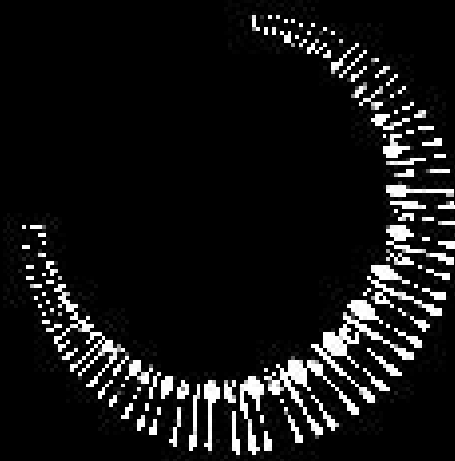


PLEASE NOTE THIS MENU IS NOT
AVAILABLE DURING DECEMBER



La Luna

Restaurant • Cocktail Lounge

EARLY DINNER SET MENU

Tuesday, Wednesday & Thursday from 3:30pm-6pm |
Friday & Saturday last orders 5:30pm

2 courses only £22.50
3 courses only £28.50



SOMETHING ON THE SIDE?

TWICE COOKED MARIS PIPER HOME-MADE CHIPS	£5
SWEET POTATO CHIPS	£5
DAUPHINOISE POTATO	£5
BUTTERED NEW POTATOES	£5
SEASONAL GREEN VEGETABLES	£5
ROAST MEDITERRANEAN VEGETABLES WITH BASIL	£5
GARLIC & PARSLEY MUSHROOMS	£5
BEER BATTERED ONION RINGS	£5
ROCKET AND PARMESAN SALAD	£6
MIXED SALAD WITH BALSAMIC	£6
CAULIFLOWER CHEESE	£5
GREEK FETA SALAD	£7
MAC 'N' CHEESE	£6.50

STARTERS

SEAFOOD COCKTAIL

Smoked salmon, prawn, cucumber, crème fraiche dressing, lemon and tomato dressing served with brown bread

CRISPY ORIENTAL BEEF

Crispy oriental beef, chili jam, cucumber, red pepper, mixed leaf salad, 'mojito' dressing

BELLY PORK & FETA SALAD

Greek style feta salad, slow cooked crispy belly pork

SOUP OF THE DAY

Home-made soup of the day with home-baked bread

THAI STYLE SALMON FISHCAKES

Thai style salmon fishcakes, zesty mixed leaves, smoked tomato and chilli dip

BRUSCHETTA OF MUSHROOMS

garlic, white wine, cream, rocket

SALT & CHILLI CALAMARI

garlic & lemon aioli

BANG BANG CHICKEN BAO BUN

Steamed bao bun with crispy bang bang chicken, spring onions & coriander with Asian slaw, soy, chilli & sesame seed dipping sauce

MAIN COURSE

ORIENTAL STIR FRY

Stir fry of oriental noodles & vegetables with chili, garlic & Thai sauce (With an option of adding crispy beef or bang bang chicken £4 surcharge)

BEEF BOURGUIGNONNE

red wine, mushrooms, smoked bacon lardons, shallots, creamy mashed potato

CHARGRILLED SUPREME OF CHICKEN

Chargrilled & roasted supreme of chicken on mediterranean style risotto with ratatouille vegetables, rocket and basil pesto dressing

MAIN COURSE

SEAFOOD RISOTTO

Smoked salmon, prawn, cod risotto, lemon, peas, samphire and parmesan

PORK LOIN STEAK

Pan fried pork loin with dauphinoise potatoes, roast root vegetables, welsh cider, apple and three mustard sauce.

CRISPY BEER BATTERED HADDOCK

with home-made chips, mushy peas and tartare sauce.

PASTA OF THE DAY

Please ask for our pasta of the day. Vegetarian options available.

THAI VEGETABLE CURRY

served with rice & poppadom (add bang bang chicken for £4)

6OZ SIRLOIN STEAK

Sirloin steak cooked to your liking, twice cooked Maris piper chips, tempura crispy onions and compote with a choice of brandy peppercorn sauce or garlic butter (£2 surcharge)

HOMEMADE DESSERTS

CHEESE BOARD

Welsh and continental cheese board with chutney, sundried tomatoes, biscuits and bread (£3 surcharge)

WARM BREAD AND BUTTER PUDDING

with rum toffee sauce

BAILEYS TIRIMASU

Baileys Tiramisu, layered sponge cake soaked in baileys with coffee

BAKED WHITE CHOCOLATE & PASSIONFRUIT CHEESECAKE

Baked white chocolate, lemon & raspberry cheesecake with mixed berry compote

BERRY PAVLOVA

Raspberry & strawberry pavlova with lemon curd ice cream

HOMEMADE ICE CREAM

Selection of La Luna home-made speciality ice creams

WARM CHOCOLATE POT

with fresh strawberries, marshmallows, warm mini doughnuts and chocolate brownie cubes