



La Luna

Restaurant • Cocktail Lounge

STEAKS & DATES SET MENU

Available every day from 3:30pm in December
3 courses from only £35



PICK ANY TWO SIDES FOR £8

TWICE COOKED MARIS PIPER HOME-MADE CHIPS

SWEET POTATO CHIPS

DAUPHINOISE POTATO

SEASONAL GREEN VEGETABLES

ROAST MEDITERRANEAN VEGETABLES WITH BASIL

GARLIC & PARSLEY MUSHROOMS

BEER BATTERED ONION RINGS

ROCKET AND PARMESAN SALAD

MIXED SALAD WITH BALSAMIC

MAC 'N' CHEESE £6.95

STARTERS

SEAFOOD COCKTAIL

Smoked salmon, prawn and seafood cocktail, crème fraiche dressing, tomato, cucumber salad, brown bread

CRISPY ORIENTAL BEEF

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

TOMATO & GOATS CHEESE BRUSCHETTA

Bruschetta of slow roasted & sun blushed tomatoes with crumbled goats cheese, basil pesto, rocket & balsamic syrup

CRISPY BANG BANG CHICKEN

with oriental style sweet & sour cucumber salad, chilli jam, harissa dip and crispy seaweed

ORIENTAL STYLE PEKING DUCK BAO BUNS

with Asian slaw with a chilli, soy and garlic dipping sauce

SOUP OF THE DAY

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

MAIN COURSE

STEAKS ARE 28 DAY MATURED & SOURCED LOCALLY

Our steaks are served with tomato ragu, crispy onions, twice cooked Maris piper chips, choice of peppercorn sauce, garlic butter, horseradish butter, or chimichurri sauce.

**Extra portion of peppercorn sauce or garlic butter £3*

8OZ PRIME RUMP STEAK

Full-flavoured prime rump cut, recommended medium

8OZ SIRLOIN STEAK

A delicate flavour balanced with a firm texture, recommended medium-rare

8OZ RIB-EYE STEAK

Fine marbling, recommended medium (£5 supplement)

8OZ CENTRE CUT FILLET STEAK

Considered the most premium and tender cut, recommended medium (£9 supplement)

ADD KING PRAWNS TO ANY STEAK (£6 SUPPLEMENT)

MAIN COURSE

SEAFOOD RISOTTO

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

FRITTO MISTO BOARD

of tempura king prawn, calamari, haddock strips, salmon fillet and thai salmon fishcake with lime and tequila crème fraiche, chilli jam, sweet and sour rocket salad

ORIENTAL NOODLES

Wok fried oriental noodles and vegetables with chilli, garlic and Thai sauce (add crispy beef or bang bang chicken for an additional £4)

RIGATONI PASTA WITH BOLOGNESE SAUCE

with a hint of chilli, fresh basil and parmesan

PAN ROASTED SUPREME OF CHICKEN

on sautéed butternut squash, asparagus, crushed new potatoes and cherry tomatoes with a red pepper, smoked paprika and tarragon jus

VEGETABLE THAI CURRY

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

HOMEMADE DESSERTS

**Too full for dessert? Why not enjoy one of our speciality cocktails instead created by our in-house mixologist (£3 supplement)*

CHEESE BOARD

Selection of Welsh cheeses with red onion marmalade and biscuits (£3 surcharge)

BAILEYS TIRIMASU

Baileys Tiramisu, layered sponge cake soaked in baileys with coffee

BAKED CHEESECAKE

Baked white chocolate, lemon & raspberry cheesecake with berry compote

ETON MESS

A combination of strawberries, whipped cream and meringue with vanilla pod ice cream

WARM CHOCOLATE POT

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

HOMEMADE ICE CREAM

Selection of La Luna home-made speciality ice creams