

EARLY DINNER SET MENU

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

2 courses **25** | 3 courses **29**

PRE-STARTERS

BAKED FLAVOURED BREADS

marinated & herbed olives & balsamic dipping sauce with parmesan chunks
8.50

WARM BAKED FRENCH BREAD

with rock salt & black pepper butter
5.50

GRILLED GARLIC CIABATTA BREAD

5.50
with cheese 6.50

STARTERS

SOUP OF THE DAY

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

THAI STYLE SALMON FISHCAKE

zesty mixed leaves, smoked tomato
& chilli dip

CRISPY ORIENTAL BEEF

chilli jam, cucumber, red pepper, mixed
leaf salad, 'mojito' dressing

BRUSCHETTA OF MUSHROOMS

garlic, white wine, cream, rocket

SLOW COOKED BELLY PORK

Slow cooked & chargrilled belly pork on sweet
& sour cucumber, fennel & rocket salad,
harissa dip

SALT & CHILLI CALAMARI

garlic & lemon aioli

SEAFOOD COCKTAIL

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

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**)

CHARGRILLED SUPREME OF CHICKEN

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

SEAFOOD RISOTTO

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

BEEF BOURGUIGNON

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

6OZ SIRLOIN STEAK

3 surcharge

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 &
parsley butter.

PORK LOIN STEAK

Pan fried pork loin with
dauphinoise potatoes, roast root
vegetables, Welsh cider &
three mustard sauce.

CRISPY BEER BATTERED HADDOCK

with home-made chips, mushy peas &
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)

TWICE COOKED MARIS PIPER CHIPS 5

SWEET POTATO FRIES 5

DAUPHINOISE POTATO 5

BUTTERED NEW POTATOES 5

MAC 'N' CHEESE 7

CAULIFLOWER CHEESE 5

SOMETHING ON THE SIDE?

SEASONAL GREEN VEGETABLES 5

ROAST MEDITERRANEAN VEGETABLES WITH BASIL 5

GARLIC AND PARSLEY MUSHROOMS 5

ROCKET & PARMESAN SALAD 6

MIXED SALAD WITH BALSAMIC 6

BEER BATTERED ONION RINGS 5

ICEBERG WEDGE 6

Choose a Dressing:

Garlic & Parmesan Creme Fraiche

Blue Cheese

Chimichurri & Mojito

HOMEMADE DESSERTS

BERRY PAVLOVA

Raspberry & strawberry pavlova
with lemon curd ice cream

CHEESE BOARD

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

WARM BREAD & BUTTER PUDDING

with rum toffee sauce

WARM CHOCOLATE POT

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

BAILEYS TIRIMASU

Layered Sponge soaked in Baileys &
Coffee

BAKED CHEESECAKE

Baked white chocolate, lemon &
raspberry cheesecake with berry
compote

SELECTION OF LA LUNA HOME-MADE ICE CREAMS

Please ask a member of our team for our current flavours