

HOMEMADE DESSERTS

WARM CHOCOLATE POT 8

Warm chocolate and Bailey's liqueur dipping pot with strawberries, marshmallows, warm mini doughnuts and chocolate brownie cubes

STICKY TOFFEE PUDDING 8

With orange marmalade ice cream

ETON MESS 8

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

BREAD AND BUTTER PUDDING 8

Caramelised bread and butter pudding with toffee caramel sauce and vanilla pod ice cream

HOMEMADE ICE-CREAMS 8

Please ask your server for our current flavours. Choose up to 3 flavour combinations

CRÈME BRÛLÉE 8

Raspberry and vanilla crème brûlée with Welsh gold & honey shortbread

CHEESECAKE 8

Baked white chocolate, lemon and raspberry cheesecake with berry compote and vanilla ice cream

CHEESE BOARD 11

Welsh and continental cheese board with chutney, sundried tomatoes, biscuits and bread

**Add a Jug of Double Cream* 2

Why not try...

One of our speciality Espresso, Latte, Cappuccino or coffee liqueurs to go with your dessert or our signature Espresso Martini

Have you tried our unique Cocktail & Tapas Lounge Leading to our Secret Garden with Private Rooms?

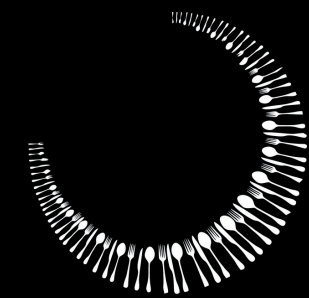
Why not enjoy one of our many fantastic cocktails before or after your meal, haven't seen it yet?

We will be happy to show you around our amazing Secret Garden and private rooms along with our cocktail and tapas lounge.

Don't miss out go see what all the fuss and gossip is about!

We love it and we hope you will too!

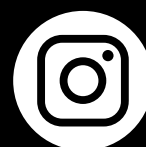
Gift vouchers available,
perfect gift for that special occasion.



La Luna

Restaurant • Cocktail Lounge

FOLLOW US!



Menu

BREADS

SELECTION OF WARM FLAVOURED BREADS	8.50
With extra virgin olive oil, homemade balsamic syrup, marinated olives and parmesan chunks	
GRILLED GARLIC CIABATTA BREAD	5.50
GRILLED GARLIC AND CHEESE CIABATTA BREAD	6.50
WARM HOME-BAKED FRENCH BREAD	5.50
with rock salt and black pepper butter	

STARTERS

TEMPURA OF SALT AND CHILLI CALAMARI	9.50
With lime and mint crème fraîche and chilli jam	
ORIENTAL PEKING DUCK BAO BUNS	12
Steamed bao buns with oriental duck, spring onions and roast red pepper, asian slaw, chilli, soy and sesame seed dipping sauce	
SPICED GOATS CHEESE BHAJI	9.50
Spiced goats cheese and sweet potato bhaji on a yoghurt and mint dressing with a sweet and sour cucumber, lime and chilli salad	
SALMON FISHCAKES	9.50
With Thai spices, zesty mixed leaves, smoked tomato Harissa dip and chilli jam	
SEAFOOD COCKTAIL	9.50
Smoked salmon, prawn and seafood salad with baby leaves and cucumber and a tomato and lemon crème fraiche dressing	
TEMPURA KING PRAWNS	15
Steamed shrimp gyoza dumplings and tempura king prawns with a chilli, lime, garlic and soy dipping sauce	
CRISPY ORIENTAL BEEF	9.50
With Chilli jam on cucumber, roast red pepper and mixed leaves with a mojito style dressing	
CRISPY BANG BANG CHICKEN	9.50
With oriental style sweet and sour cucumber and rocket salad, chilli jam, harissa dip	
BRUSCHETTA OF MUSHROOMS	9
Bruschetta of mushrooms, garlic, white wine and parsley in a light cream sauce with rocket	
SOUP OF THE DAY	8.50
Home-made soup of the day with warm home-baked bread	

SPECIALS

Please see our specials for all of our recommendations.

Thank you for dining with us.
We look forward to seeing you again soon.

FROM THE STOVE

SUPREME OF CHICKEN	24
Pan roasted chicken supreme with garlic and thyme mash chargrilled asparagus tips, welsh whisky and three peppercorn sauce	
ROAST RUMP OF LAMB	25
(Served Pink) on dauphinoise potato and honey roasted root vegetables, red currant, mint, and red wine sauce	
SLOW ROASTED BELLY PORK	25
With buttery mash, grain mustard and welsh cider sauce, pulled pork and apple bon bon.	
CONFIT OF CRISPY DUCK LEG	25
On dauphinoise potato, sauteed Pak-choi and sweet potato puree with a sweet and sour Peking duck jus	
THAI VEGETABLE CURRY	16
Red Thai vegetable curry cooked with garlic, chilli, coriander and coconut milk, with rice and poppadom. Add bang bang chicken for 4.00	
AUBERGINE RAVIOLI	18
Aubergine ravioli on spinach and asparagus with a sauce of tomato, roast red pepper, basil and parmesan	
WOK FRIED ORIENTAL NOODLES AND VEGETABLES	16
Wok fried oriental noodles and vegetables with chilli, garlic and thai sauce. Add crispy beef or bang bang chicken for an additional 4.00	
PASTA OF THE DAY	18
Vegetarian options also available	

FROM THE GRILL

ALL OF OUR STEAKS ARE 28 DAY MATURED AND SOURCED LOCALLY	
Steaks are cooked to your liking with twice cooked Maris Piper chips, tomato ragu, tempura onions	
8oz RUMP STEAK	21
8oz SIRLOIN STEAK	25
10oz SIRLOIN STEAK	30
8oz RIB-EYE STEAK	26
8oz CENTRE CUT FILLET STEAK	34

ADD A SAUCE | 3

Brandy and Peppercorn Sauce | Mustard Sauce | Chimichurri Sauce | Garlic and Parsley Butter | Café de Paris Butter | Beef Dripping Sauce

LA LUNA HOT ROCK EXPERIENCE	38
Centre cut 8oz fillet steak brought to your table at a sizzling 325°c on a lava stone, served on a bamboo board with garlic butter, café de Paris butter, chimichurri sauce, peppercorn sauce and choice of garlic mushrooms or a rocket salad.	
LA LUNA’S ‘VIRAL’ CHATEAUBRIAND SHARING BOARD	85
The ultimate sharing board between 2. Considered the most prized cut of all steaks! Our Chateaubriand comes with Mac 'n' Cheese, Twice Cooked Maris Piper Chips, Iceberg Wedge (please pick your dressing), Garlic Mushrooms, Beer Battered Onion Rings and 3 Sauces - Roast Tomato Ragu, Peppercorn Sauce and Cafe de Paris Butter.	

ADD KING PRAWNS TO ANY STEAK | 6 SUPPLEMENT

FISH DISHES

FRITTO MISTO BOARD	24
Tempura king prawn, thai salmon fishcake, salmon fillet, haddock strips and calamari, chilli jam, harissa aioli, lime creme fraiche, sweet and sour rocket and cucumber salad	
ROAST FILLET OF SALMON	25
Roast fillet of salmon, sauté king prawn, asparagus, butternut squash, cherry tomatoes and spinach, crispy samphire, shellfish, brandy and tomato bisque	
FILLET OF HADDOCK	24
Fillet of haddock baked with Welsh rarebit on smoked salmon, lemon and parsley mash, crab spring roll, Thermidor sauce	
SEAFOOD RISOTTO	20
With smoked salmon, prawns, haddock, sweet potato, lemon, peas and samphire, chargrilled asparagus, parmesan shavings	

SIDE ORDERS

TWICE COOKED MARIS PIPER CHIPS	5
SWEET POTATO FRIES	5
BUTTERED AND SEASONED NEW POTATOES	5
DAUPHINOISE POTATO	5
SAUTE OF BUTTERED SEASONAL GREEN VEGETABLES	5
ROAST MEDITERRANEAN VEGETABLES WITH FRESH BASIL	5
PAN-FRIED GARLIC AND PARSLEY MUSHROOMS	5
ROASTED ROOT VEGETABLES WITH THYME AND HONEY	5
BEER BATTERED ONION RINGS	5
CAULIFLOWER CHEESE	5
MAC ‘N’ CHEESE	7

SALADS

ROCKET AND PARMESAN SALAD WITH BALSAMIC DRESSING	6
MIXED SALAD WITH BALSAMIC DRESSING	6
ICEBERG WEDGE - CHOOSE A DRESSING	6
Garlic and Parmesan Creme Fraiche Blue Cheese Chimichurri and Mojito	

Please note, we don't cook it until you order it, so please be aware at busy times it may take a little longer