

DATES & STEAKS MENU

Available everyday from 3:30pm in December

Three courses from 35 per person

PRE-STARTERS

HOME BAKED WARM FRENCH BREAD

Home baked French bread with rock salt and black pepper butter 5.50

BAKED FLAVOURED BREADS

Variety of home baked breads with marinated and herbed olives & balsamic dipping sauce with parmesan chunks 8.50

GRILLED GARLIC CIABATTA BREAD

5.50
With cheese 6.50

STARTERS

CRISPY ORIENTAL BEEF

With Chilli jam on cucumber, roast red pepper and mixed leaves with mojito style dressing

TOMATO & GOATS CHEESE BRUSCHETTA

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

ORIENTAL PEKING DUCK BAO BUN

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

CRISPY BANG BANG CHICKEN

With oriental style sweet & sour cucumber and rocket salad, chilli jam, harissa dip

SEAFOOD COCKTAIL

Smoked Salmon, Prawn, and seafood cocktail with bloody mary crème fraiche dressing served with brown bread

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.

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)

ADD A SAUCE +3

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

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 sauteed butternut squash, asparagus, crushed new potatoes and cherry tomatoes with a roast red pepper, mushroom and tarragon jus

VEGETABLE THAI CURRY

Served with rice and poppadom (add bang bang chicken for 4)

SOMETHING ON THE SIDE?

TWICE COOKED MARIS PIPER CHIPS

SWEET POTATO FRIES

DAUPHINOISE POTATO

CAULIFLOWER CHEESE

GARLIC & PARSLEY MUSHROOMS

BEER BATTERED ONION RINGS

2 SIDES FOR 8

SEASONAL GREEN VEGETABLES

ROAST MEDITERRANEAN VEGETABLES WITH BASIL

ROCKET & PARMESAN SALAD

MIXED SALAD WITH BALSAMIC

MAC 'N' CHEESE 7

ICEBERG WEDGE-

Choose a Dressing:

Garlic & Parmesan Creme Fraiche

Blue Cheese

Chimichurri & Mojito

HOMEMADE DESSERTS

**Too full for dessert? Why not enjoy one of our speciality cocktails instead created by our in-house Mixologist (4 supplement)*

BAKED CHEESECAKE

Baked white chocolate, lemon & raspberry cheesecake with berry compote

CHEESE BOARD

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

ETON MESS

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

BAILEYS TIRAMISU

Layered Sponge soaked in Baileys and Coffee

Start the weekend early and enjoy a bottle of our Luna Azul Sauvignon Blanc / Luna Azul Merlot at a discounted price of just 21.

(This offer is limited to 1 bottle per couple & exclusively offered when ordering 3 courses from our Dates & Steaks Menu).

HAVE YOU SEEN...

Our unique Cocktail and Tapas Lounge?

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!

WHY NOT TRY...

Why not enjoy one of our many fantastic cocktails before or after your meal? Our Speciality Espresso, Latte, Cappuccino or Coffee Liqueurs go perfectly with your dessert, or try our Signature Espresso Martini.

DATES TO LOOK OUT FOR...

Please speak to one of our members of staff to book your next event!

Gift vouchers available,
perfect gift for that special occasion.

MAKE SURE YOU'RE FOLLOWING US TO KEEP UP TO DATE ON ALL EVENTS, SPECIAL OFFERS AND MENUS!



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La Luna

Restaurant • Cocktail Lounge