

# EARLY DINNER SET MENU

Tuesday, Wednesday & Thursday from 3:30pm - 6pm  
Friday last orders 5:30pm | not available on Saturdays

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

### WARM BREAD & BUTTER PUDDING

with rum toffee sauce

### BAILEYS TIRIMASU

Layered Sponge soaked in Baileys & Coffee

### CHEESE BOARD

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

### WARM CHOCOLATE POT

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

### 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