



La Luna

Restaurant • Cocktail Lounge

LUNCH SUMMER SET MENU

Lunch from 12pm - 3.30pm

2 courses £16.99

3 courses + A Complimentary Drink £21.99

(Free drink includes 125ml measure of White, Red, Rose House Wine, Prosecco or Pump soft drink

TO BEGIN	
TEMPURA SALT & CHILLI CALAMARI	<i>Tempura salt and chilli calamari, garlic and lemon aioli</i>
SEAFOOD COCKTAIL	<i>Smoked salmon, prawn, avocado, seafood cocktail, crème fraiche dressing, tomato, cucumber salad, brown bread</i>
CRISPY ORIENTAL BEEF	<i>Crispy oriental beef, chili jam, cucumber, red pepper, mixed leaf salad, ‘mojito’ dressing</i>
THAI STYLE SALMON FISHCAKE	<i>Thai style salmon fishcake , zesty mixed leaves, smoked tomato and chili dip</i>
BRUSCHETTA OF MUSHROOMS	<i>Bruschetta of mushrooms, garlic, white wine, cream, rocket</i>
GRILLED GOATS CHEESE CRUMPET	<i>Grilled goats cheese crumpet, red onion marmalade, apple, sun-blush tomato salad, balsamic glaze</i>
SPANISH STYLE PAELLA	<i>Spanish style paella; chicken, prawns, squid, tomato, samphire, garlic, parsley, smoked paprika, chargrilled lemon</i>
BELLY PORK & FETA SALAD	<i>Greek style feta salad, slow cooked crispy barbequed belly pork</i>
MEDITERRANEAN PITTA	<i>Chargrilled pitta bread, roast Mediterranean vegetables, spicy hummus</i>
SOUP OF THE DAY	<i>Home-made soup of the day with warm home-baked bread</i>
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MAIN EVENT	
CLASSIC BEEF BOURGUIGNON	<i>Classic style beef bourguignon, red wine, mushrooms, smoked bacon lardons, shallots, creamy mashed potato</i>
BEER BATTERED HADDOCK	<i>Crispy beer battered fresh haddock, twice-cooked maris piper chips, mushy peas, tartare sauce</i>
6OZ SIRLOIN STEAK	<i>6oz Sirloin steak cooked to your liking, twice cooked Maris piper chips, tempura crispy onions, roast tomato compote with a choice of peppercorn or mustard sauce / garlic or horseradish butter (€1.99 surcharge)</i>
VEGETABLE THAI CURRY	<i>Thai vegetable curry, steamed rice, poppadom</i>
CHICKEN CAESAR SALAD	<i>La Luna style Caesar salad, aromatic croutons, parmesan shavings, warm chargrilled chicken</i>
6OZ HOMEMADE BEEF BURGER	<i>6oz homemade chargrilled beef burger, cheese, relish, tomato, lettuce, onions, pickles, brioche bun, seasoned fries</i>
ORIENTAL STIR FRY	<i>Stir fry of oriental noodles & vegetables with chili, garlic & Thai sauce (With an option of adding crispy beef or bang bang chicken €2.99 surcharge)</i>
PAN FRIED PORK LOIN	<i>Pan fried Pork loin, dauphinoise potatoes, roast root vegetables, Welsh cider, apple and three mustard sauce</i>
SEAFOOD RISOTTO	<i>Smoked salmon, prawn, seafood risotto, sweet potato, lemon, peas, samphire and parmesan</i>
‘PASTA OF THE DAY’	
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ON THE SIDE

BAKED FLAVORED BREADS MARINATED AND HERBED OLIVES & BALSAMIC DIPPING SAUCE <i>with parmesan chunks.</i>	£6.95
WARM SOURDOUGH SALT AND BLACK PEPPER <i>with rock butter.</i>	£4.95
GRILLED GARLIC CIABATTA BREAD. <i>with cheese.</i>	£4.50 £5.50
TWICE COOKED MARIS PIPER HOME-MADE CHIPS	£4.95
SWEET POTATO CHIPS	£4.95
BUTTERED NEW POTATOES	£4.95
DAUPHINOISE POTATO	£4.95
SAUTÉED GREEN VEGETABLES	£4.95
ROAST MEDITERRANEAN VEGETABLES	£4.95
GARLIC MUSHROOMS	£4.95
BEER BATTERED ONION RINGS	£4.95
ROCKET AND PARMESAN SALAD	£5.95
BALSAMIC MIXED SALAD	£5.95
GREEK FETA SALAD	£6.95
ORIENTAL STIR-FRIED RICE & VEGETABLES	£4.95

TO FINISH

CHEESE BOARD Selection of Welsh cheeses with red onion marmalade and biscuits (£2.99 surcharge)
BAILEYS TIRIMASU Baileys Tiramisu, layered sponge cake soaked in baileys with coffee
BERRY PAVLOVA Raspberry and strawberry pavlova with lemon curd ice cream
BREAD AND BUTTER PUDDING Warm bread and butter pudding with rum toffee sauce
WARM CHOCOLATE POT Warm chocolate pot with fresh strawberries, marshmallows and chocolate brownie cubes
BAKED CHEESECAKE Baked white chocolate, orange, and passion fruit cheesecake with mixed berry compote