

EARLY DINNER SET MENU

Tuesday - Thursday from 3:30pm till close Friday 3:30pm to 6:30pm Saturday 3:30pm to 6:00pm

2 courses only £20.99



TO BEGIN

SEAFOOD COCKTAIL

Smoked salmon, prawn, cucumber, crème fraiche dressing, lemon and tomato dressing

CRISPY ORIENTAL BEEF

Crispy oriental beef, chili jam, cucumber, red pepper, mixed leaf salad, 'mojito' dressing

BELLY PORK & FETA SALAD

Greek style feta salad, slow cooked crispy belly pork

TEMPURA SALT & CHILLI CALAMARI

garlic & lemon aioli

SOUP OF THE DAY

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

THAI STYLE SALMON FISHCAKES

Thai style salmon fishcakes, zesty mixed leaves, smoked tomato and chilli dip

BRUSCHETTA OF MUSHROOMS

garlic, white wine, cream, rocket

MAIN EVENT

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 £2.99 surcharge)

BEEF BOURGUIGNONNE

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

CHARGRILLED SUPREME OF CHICKEN

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

60Z SIRLOIN STEAK

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 butter (£1.99 surcharge)

MAIN EVENT

SEAFOOD RISOTTO

Smoked salmon, prawn, cod risotto, lemon, peas, samphire and parmesan

PORK LOIN STEAK

Pan fried pork loin with dauphinoise potatoes, roast root vegetables, welsh cider, apple and three mustard sauce.

CRISPY BEER BATTERED HADDOCK

with home-made chips, mushy peas and tartare sauce.

PASTA OF THE DAY

Please ask for our pasta of the day

DESSERTS

CHEESE BOARD

Welsh and continental cheese board with chutney, sundried tomatoes, biscuits and bread (£2.99 surcharge)

WARM BREAD AND BUTTER PUDDING

with rum toffee sauce

BAILEYS TIRIMASU

Baileys Tiramisu, layered sponge cake soaked in baileys with coffee

BAKED WHITE CHOCOLATE & PASSIONFRUIT CHEESECAKE

Baked white chocolate, orange, and passionfruit cheesecake with mixed berry compote

BERRY PAVLOVA

Raspberry & strawberry pavlova with lemon curd ice cream

HOMEMADE ICE CREAM

Selection of La Luna home-made speciality ice creams

WARM CHOCOLATE POT

with fresh strawberries, marshmallows and chocolate brownie cubes