



La Luna

Restaurant • Cocktail Lounge

STEAKS & DATES SET MENU



Available Fridays from 6.30pm
& Saturdays from 6pm

3 courses only £29.95

BREADS

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

TO BEGIN

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>
MEDITERRANEAN BRUSCHETTA <i>Bruschetta of roasted Mediterranean vegetables with crumbled goats cheese, basil pesto and rocket</i>
CRISPY BANG BANG CHICKEN <i>with oriental style sweet & sour cucumber salad, chilli jam, harissa dip and crispy seaweed</i>
ORIENTAL STYLE PEKING DUCK BAO BUNS <i>with Asian slaw with a chilli, soy and garlic dipping sauce</i>

MAIN EVENT

ALL OF OUR STEAKS ARE 28 DAY MATURED & SOURCED FROM FARMERS PANTRY BASED IN THE VALE OF GLAMORGAN.

<i>All our steaks are served with tomato compote, crispy tempura onions, twice cooked Maris piper chips and a choice of peppercorn sauce, garlic butter, horseradish butter, or chimichurri sauce. *Extra portion of peppercorn sauce or garlic butter £2.95</i>
8OZ PRIME RUMP STEAK <i>Full-flavoured prime rump cut, recommended medium</i>
8OZ SIRLOIN STEAK <i>A delicate flavour balanced with a firm texture, recommended medium-rare</i>
8OZ RIB-EYE STEAK <i>Fine marbling, recommended medium (£3 supplement)</i>
8OZ CENTRE CUT FILLET STEAK <i>Considered the most premium and tender cut, recommended medium (£8 supplement)</i>
ADD KING PRAWNS TO ANY STEAK (£5 SUPPLEMENT)
SEAFOOD RISOTTO <i>Risotto of natural smoked haddock, samphire, sweet potato, lemon, spinach and peas with rocket leaves drizzled with aromatic curry oil</i>
FRITTO MISTO BOARD <i>of tempura king prawn, calamari, haddock strips, salmon fillet and thai crab fishcake with lime and tequila crème fraiche, chilli jam, sweet and sour rocket salad</i>
12OZ PORK CUTLET <i>chargrilled and cooked with a thyme and lemon crumb on roast root vegetables with an apple, cider and mustard sauce</i>
RIGATONI PASTA WITH BOLOGNESE SAUCE <i>with a hint of chilli, fresh basil and parmesan</i>
PAN ROASTED SUPREME OF CHICKEN <i>on sauteed butternut squash, asparagus, crushed new potatoes and cherry tomatoes with a red pepper, smoked paprika and tarragon jus</i>
VEGETABLE THAI CURRY <i>served with rice and poppadom</i>

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ON THE SIDE

PICK ANY TWO SIDES FOR £8

TWICE COOKED MARIS PIPER HOME-MADE CHIPS

SWEET POTATO CHIPS

BUTTERED NEW POTATOES

DAUPHINOISE POTATO

SAUTÉED GREEN VEGETABLES

ROAST MEDITERRANEAN VEGETABLES

GARLIC MUSHROOMS

BEER BATTERED ONION RINGS

ROCKET AND PARMESAN SALAD

BALSAMIC MIXED SALAD

GREEK FETA SALAD

ORIENTAL STIR-FRIED RICE & VEGETABLES

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

ETON MESS

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

DOUBLE CHOCOLATE BROWNIE

with pecan and hazelnuts served with vanilla ice cream and rum toffee sauce

HOMEMADE ICE CREAM

Selection of La Luna home-made speciality ice creams

Too full for dessert? Why not enjoy one of our speciality cocktails instead created by our in-house mixologist (£2.95 supplement**)*

Start the weekend early and enjoy a bottle of our Luna Azul Sauvignon Blanc / Luna Azul Merlot or prosecco at a discounted price of just £15.95! (This offer is limited to 1 bottle per couple).