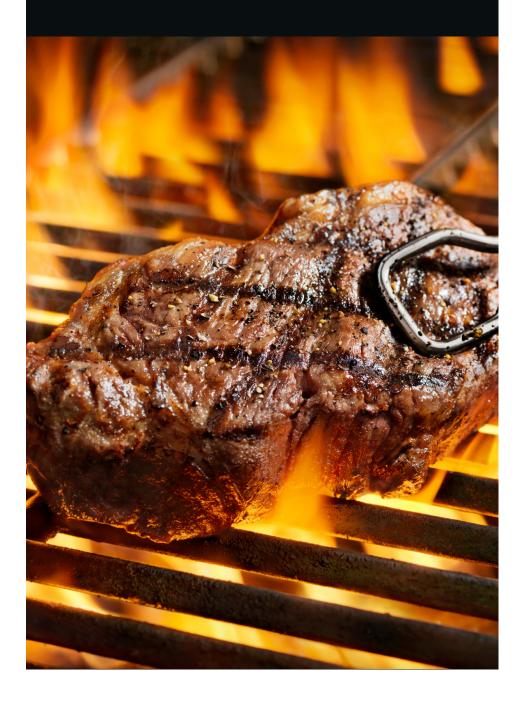


STEAKS & DATES SET MENU

## Available Fridays from 6.30pm & Saturdays from 6pm 3 courses only £29.95



## **BREADS**

BAKED FLAVORED BREADS MARINATED AND HERBED OLIVES & BALSAMIC DIPPING SAUCE with parmesan chunks.	£6.95
WARM SOURDOUGH SALT AND BLACK PEPPER with rock butter.	£4.95
GRILLED GARLIC CIABATTA BREAD. with cheese.	£4.50 £5.50

## TO BEGIN

#### SEAFOOD COCKTAIL

Smoked salmon, prawn, avocado, seafood cocktail, crème fraiche dressing, tomato, cucumber salad, brown bread

#### CRISPY ORIENTAL BEEF

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

#### MEDITERRANEAN BRUSCHETTA

Bruschetta of roasted Mediterranean vegetables with crumbled goats cheese, basil pesto and rocket

#### CRISPY BANG BANG CHICKEN

with oriental style sweet & sour cucumber salad, chilli jam, harissa dip and crispy seaweed

#### ORIENTAL STYLE PEKING DUCK BAO BUNS

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

## MAJN EVENT

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

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

#### **80Z PRIME RUMP STEAK**

Full-flavoured prime rump cut, recommended medium

#### **80Z SIRLOIN STEAK**

A delicate flavour balanced with a firm texture, recommended medium-rare

#### **80Z RIB-EYE STEAK**

Fine marbling, recommended medium (£3 supplement)

#### **80Z CENTRE CUT FILLET STEAK**

Considered the most premium and tender cut, recommended medium (£8 supplement)

#### ADD KING PRAWNS TO ANY STEAK (£5 SUPPLEMENT)

#### SEAFOOD RISOTTO

Risotto of natural smoked haddock, samphire, sweet potato, lemon, spinach and peas with rocket leaves drizzled with aromatic curry oil

#### FRITTO MISTO BOARD

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

#### 120Z PORK CUTLET

chargrilled and cooked with a thyme and lemon crumb on roast root vegetables with an apple, cider and mustard sauce

## 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 red pepper, smoked paprika and tarragon jus

#### **VEGETABLE THAI CURRY**

served with rice and poppadom

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## ON THE SJDE

#### 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).