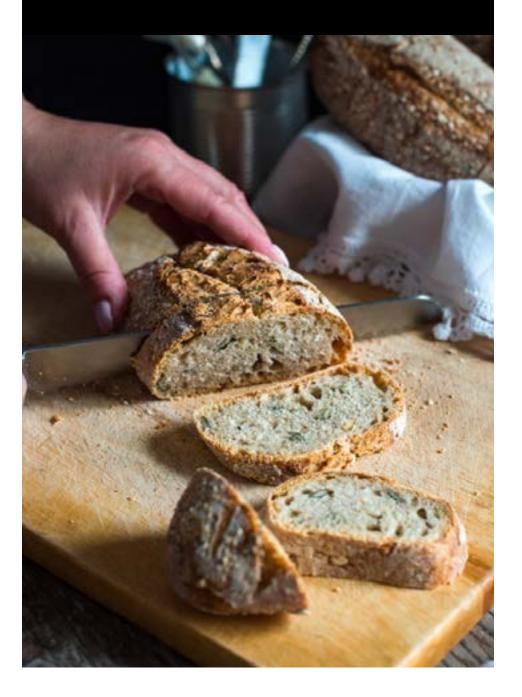


La Luna Restaurant - Cocktail Lounge

A LA CARTE MENU

Why not try our selection of breads whilst you browse the menu!



BREADS

SELECTION OF WARM FLAVOURED CONTINENTAL BREADS With extra virgin olive oil, homemade balsamic syrup, marinated olives and parmesan chunks.	£7.50	SUPREME OF CHICKEN On a risotto of roasted Mediterranean vegetables & tomato with homemade basil-pesto, Parmesan wafer & rocket.	£19
GRILLED GARLIC CIABATTA BREAD	£5.50	ROAST RUMP OF LAMB (Served Pink) on dauphinoise potato and honey roasted root	£22
GRILLED GARLIC AND CHEESE CIABATTA BREAD	£6.50	vegetables, red currant, mint, and red wine sauce.	
WARM HOME-BAKED FRENCH BREAD with rock salt and black pepper butter.	£5.50	SLOW ROASTED BELLY PORK On buttery mash with a mustard, apple, Welsh cider & tarragon sauce served with black pudding bon-bons.	£20
STARTERS		CONFIT OF CRISPY DUCK LEG	
TEMPURA OF SALT AND CHILLI CALAMARI with lime and mint creme fraiche and chilli jam	£9	On dauphinoise potato, sauteed Pak-choi and sweet potato puree with a sweet and sour Peking duck jus.	£20
BANG BANG CHICKEN BAO BUNS Steamed bao buns with crispy bang bang chicken, spring onions, chilli and coriander with Asian slaw, soy and sesame seed dipping sauce	£9.50	THAI VEGETABLE CURRY Red Thai vegetable curry cooked with garlic, chilli, coriander and coconut milk, with rice and poppadom £9.50 (add bang bang chicken for £4.00)	£16
SPICED GOATS CHEESE BHAJI Spiced goats cheese and sweet potato bhaji on a thai herb salad with mint and yoghurt dressing.	£9	AUBERGINE RAVIOLI Aubergine ravioli on spinach and asparagus with a sauce of tomato, roast red pepper, olives, basil and parmesan	£17
SALMON FISHCAKES With Thai spices, zesty mixed leaves, smoked tomato Harissa dip & chilli jam.	£9	WOK FRIED ORIENTAL NOODLES AND VEGETABLES Wok fried oriental noodles and vegetables with chilli, garlic and thai sauce. Add crispy beef or bang bang chicken for an additional £4.00	£16
SEAFOOD COCKTAIL Smoked salmon, prawn and seafood salad with baby leaves, cucumber and tomato and a lemon crème fraiche dressing.	£9.50	PASTA OF THE DAY Vegetarian options also available	£17
SPANISH STYLE KING PRAWNS With chilli, garlic, roast red peppers, tomato and paprika with a tangy citrus rocket salad and chargrilled ciabatta.	£13	FJSH DJSHES FRITTO MISTO BOARD	£22
CRISPY ORIENTAL BEEF With Chilli jam on cucumber, roast red pepper and mixed leaves with mojito style dressing.	£9	Tempura king prawn, thai salmon fishcake, salmon fillet, haddock strips and calamari, chilli jam, harissa aioli, sweet and sour rocket and cucumber salad	
SOUP OF THE DAY Home-made soup of the day with warm home-baked bread.	£7.50	ROAST FILLET OF SALMON Roast fillet of salmon, sauté king prawn, asparagus, butternut squash, cherry tomatoes and spinach, crispy samphire, lemon, green herb dressing	£22
BRUSCHETTA OF MUSHROOMS Roast red peppers & shallots in a white wine & light cream sauce with crumbled Perl las cheese, rocket and sweet & sour balsamic syrup	£8.50	FILLET OF HADDOCK Fillet of haddock baked with Welsh rarebit on smoked salmon, lemon and parsley mash, crab spring roll, shellfish and tomato	£22
CARAMELISED WARM SHREDDED DUCK On a sesame wafer with feta cheese, cucumber, sun blushed tomatoes and rocket salad sweet and sour palm sugar and balsamic dressing.	£9.50	bisque SEAFOOD RISOTTO With smoked salmon, prawns, haddock, sweet potato, lemon, peas and samphire, chargrilled asparagus, parmesan shavings	£19

FROM THE STOVE

FROM THE GRJLL

ALL OF OUR STEAKS ARE 28 DAY MATURED & SOURCED LOCALLY

Steaks are cooked to your liking with twice cooked Maris Piper chips, tomato ragu, tempura onions, choice of peppercorn brandy sauce or garlic and parsley butter

8oz RUMP STEAK	£22
8oz WELSH SIRLOIN STEAK	£25
8oz WELSH RIB-EYE STEAK	£26
8oz WELSH CENTRE CUT FILLET STEAK	£30
SURF AND TURF 6oz sirloin steak with garlic king prawns, chimichurri sauce, twice cooked Maris piper chips, rocket and parmesan salad	£25
LA LUNA HOT ROCK EXPERIENCE Centre cut 8oz Welsh fillet steak brought to your table at a sizzling 325°c on a lava stone, served on a bamboo board with garlic butter, café de Paris butter, chimichurri sauce, peppercorn sauce and choice of garlic mushrooms or a rocket and parmesan salad	£33

Extra portion of Peppercorn Sauce or Garlic Butter £3.00

SJDE ORDERS

POTATOES

TWICE COOKED MARIS PIPER CHIPS	£5
SWEET POTATO CHIPS	£5
BUTTERED & SEASONED NEW POTATOES	£5
DAUPHINOISE POTATO	£5
VEGETABLES	
SAUTE OF BUTTERED SEASONAL GREEN VEGETABLES	£5
ROAST MEDITERRANEAN VEGETABLES WITH FRESH BASIL	£5
PAN-FRIED GARLIC AND PARSLEY MUSHROOMS	£5
ROASTED ROOT VEGETABLES WITH THYME AND HONEY	£5
BEER BATTERED ONION RINGS	£5
CAULIFLOWER CHEESE	£5

SALADS

ROCKET & PARMESAN SALAD WITH BALSAMIC DRESSING	£6
MIXED SALAD WITH BALSAMIC DRESSING	£6
GREEK STYLE FETA SALAD	£7

DESSERTS

WARM CHOCOLATE POT Warm chocolate & Bailey's liqueur dipping pot with strawberries, marshmallows, chocolate brownie & warm mini doughnuts	£8
STICKY TOFFEE PUDDING With orange marmalade and whisky ice cream.	£8
ETON MESS A combination of strawberries, whipped cream and meringue with vanilla pod ice cream.	£8
BREAD AND BUTTER PUDDING Caramelised bread and butter pudding with toffee caramel sauce and vanilla pod ice cream.	£8
HOMEMADE ICE-CREAMS Please ask your server for our current flavours. Choose up to 3 flavour combinations	£8
CRÈME BRÛLÉE Raspberry and vanilla crème brulée with Welsh Gold & Honey Shortbread	£8
CHEESECAKE Baked white chocolate, lemon and raspberry cheesecake with berry compote and vanilla ice cream	£8
CHEESE BOARD Welsh and continental cheese board with chutney, sundried tomatoes, biscuits and bread.	£11

Why not try our speciality espresso, latte, cappucino or coffee liqueurs to go with your dessert or our signature Espresso Martini





Specials

Please see our specials for all of our recommendations.

Please note, we don't cook it until you order it, so please be aware at busy times it may take a little longer

