



# La Luna

Restaurant • Cocktail Lounge

EARLY DINNER SET MENU

Tuesday & Wednesday from  
3:30pm | Thursday- Saturday  
last orders 6pm

2 courses only £22.50  
3 courses only £28.50



## STARTERS

### SEAFOOD COCKTAIL

*Smoked salmon, prawn, cucumber, crème fraiche dressing, lemon and tomato dressing served with brown bread*

### 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*

### 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*

### SALT & CHILLI CALAMARI

*garlic & lemon aioli*

### BANG BANG CHICKEN BAO BUN

*Steamed bao bun with crispy bang bang chicken, spring onions & coriander with Asian slaw, soy, chilli & sesame seed dipping sauce*

## MAIN COURSE

### 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 £4 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*

## MAIN COURSE

### 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. Vegetarian options available.*

### THAI VEGETABLE CURRY

*served with rice & poppadom (add bang bang chicken for £4)*

### 6OZ 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 (£2 surcharge)*

## HOMEMADE DESSERTS

### CHEESE BOARD

*Welsh and continental cheese board with chutney, sundried tomatoes, biscuits and bread (£3 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, lemon & raspberry 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, warm mini doughnuts and chocolate brownie cubes*

### SOMETHING ON THE SIDE?

TWICE COOKED MARIS PIPER CHIPS £5

SEASONAL GREEN VEGETABLES £5

CAULIFLOWER CHEESE £5

SWEET POTATO CHIPS £5

ROAST MEDITERRANEAN VEGETABLES WITH BASIL £5

ROCKET & PARMESAN SALAD £6

DAUPHINOISE POTATO £5

GARLIC AND PARSLEY MUSHROOMS £5

MIXED SALAD WITH BALSAMIC £6

BUTTERED NEW POTATOES £5

BEER BATTERED ONION RINGS £5

GREEK FETA SALAD £7