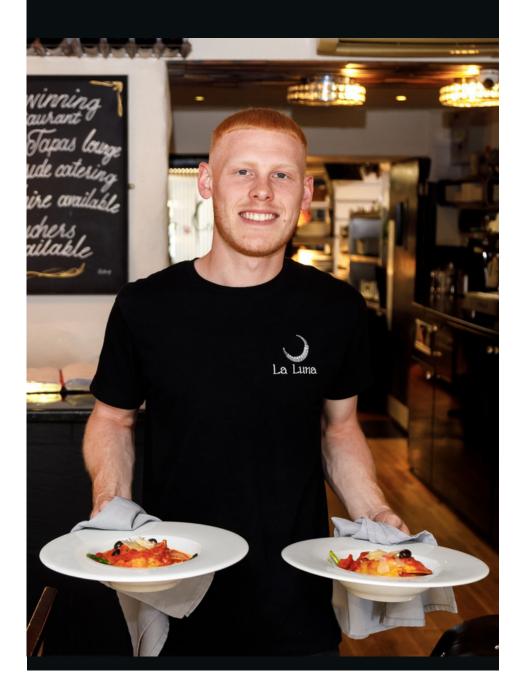


La Luna Restaurant · Cocktail Lounge

EARLY DJNNER 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

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 $\pounds 4$)

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 (£2 surcharge)

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**

MAJN COURSE.

HOMEMADE DESSERTS