

HOMEMADE DESSERTS

WARM CHOCOLATE POT £8

Warm chocolate and Bailey's liqueur dipping pot with strawberries, marshmallows, warm mini doughnuts and chocolate brownie cubes

STICKY TOFFEE PUDDING £8

With orange marmalade and ice cream

ETON MESS £8

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

BREAD AND BUTTER PUDDING £8

Caramelised bread and butter pudding with toffee caramel sauce and vanilla pod ice cream

HOMEMADE ICE-CREAMS £8

Please ask your server for our current flavours. Choose up to 3 flavour combinations

CRÈME BRÛLÉE £8

Raspberry and vanilla crème brûlée with Welsh gold & honey shortbread

CHEESECAKE £8

Baked white chocolate, lemon and raspberry cheesecake with berry compote and vanilla ice cream

CHEESE BOARD £11

Welsh and continental cheese board with chutney, sundried tomatoes, biscuits and bread

Why not try...

One of our speciality Espresso, Latte, Cappuccino or coffee liqueurs to go with your dessert or our signature Espresso Martini

Have you tried our unique Cocktail & Tapas Lounge

Leading to our Secret Garden with Private Rooms?

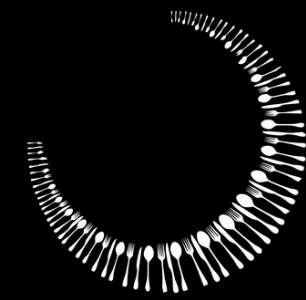
Why not enjoy one of our many fantastic cocktails before or after your meal, haven't seen it yet?

We will be happy to show you around our amazing Secret Garden and private rooms along with our cocktail and tapas lounge.

Don't miss out go see what all the fuss and gossip is about!

We love it and we hope you will too!

Gift vouchers available,
perfect gift for that special occasion.



La Luna

Restaurant • Cocktail Lounge

FOLLOW US!



Menu

BREADS

SELECTION OF WARM FLAVOURED BREADS With extra virgin olive oil, homemade balsamic syrup, marinated olives and parmesan chunks	£7.50
GRILLED GARLIC CIABATTA BREAD	£5.50
GRILLED GARLIC AND CHEESE CIABATTA BREAD	£6.50
WARM HOME-BAKED FRENCH BREAD with rock salt and black pepper butter	£5.50

STARTERS

TEMPURA OF SALT AND CHILLI CALAMARI With lime and mint crème fraîche and chilli jam	£9.50
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
SPICED GOATS CHEESE BHAJI Spiced goats cheese and sweet potato bhaji on a yoghurt and mint dressing with a sweet and sour cucumber, lime and chilli salad	£9
SALMON FISHCAKES With Thai spices, zesty mixed leaves, smoked tomato Harissa dip and chilli jam	£9.50
SEAFOOD COCKTAIL Smoked salmon, prawn and seafood salad with baby leaves, cucumber and tomato and a lemon crème fraiche dressing	£9.50
SPANISH STYLE KING PRAWNS With chilli, garlic, roast red peppers, tomato and paprika with a tangy citrus rocket salad and chargrilled ciabatta	£13
CRISPY ORIENTAL BEEF With Chilli jam on cucumber, roast red pepper and mixed leaves with a mojito style dressing	£9
CARAMELISED WARM SHREDDED DUCK On a sesame wafer with feta cheese, cucumber, sun blushed tomatoes and rocket salad with a sweet and sour palm sugar and balsamic dressing	£9.50
BRUSCHETTA OF MUSHROOMS Bruschetta of mushrooms, garlic, white wine and parsely in a light cream sauce with rocket	£8.50
SOUP OF THE DAY Home-made soup of the day with warm home-baked bread	£7.50

SPECIALS

Please see our specials for all of our recommendations.

Thank you for dining with us.
We look forward to seeing you again soon.

FROM THE STOVE

SUPREME OF CHICKEN On a risotto of roasted Mediterranean vegetables and tomato with homemade basil-pesto, Parmesan wafer & rocket	£21
ROAST RUMP OF LAMB (Served Pink) on dauphinoise potato and honey roasted root vegetables, red currant, mint, and red wine sauce	£24
SLOW ROASTED BELLY PORK On buttery mash with a mustard, apple, Welsh cider and tarragon sauce served with black pudding bon-bons	£24
CONFIT OF CRISPY DUCK LEG On dauphinoise potato, sauteed Pak-choi and sweet potato puree with a sweet and sour Peking duck jus	£24
THAI VEGETABLE CURRY Red Thai vegetable curry cooked with garlic, chilli, coriander and coconut milk, with rice and poppadom (add bang bang chicken for £4.00)	£16
AUBERGINE RAVIOLI Aubergine ravioli on spinach and asparagus with a sauce of tomato, roast red pepper, olives, basil and parmesan	£18
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
PASTA OF THE DAY Vegetarian options also available	£17

FROM THE GRILL

ALL OF OUR STEAKS ARE 28 DAY MATURED AND SOURCED LOCALLY

8oz RUMP STEAK	£22
8oz SIRLOIN STEAK	£26
8oz RIB-EYE STEAK	£27
8oz CENTRE CUT FILLET STEAK	£35
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	
SURF AND TURF 6oz sirloin steak with garlic king prawns, chimichurri sauce, twice cooked Maris piper chips, rocket and parmesan salad	£26
LA LUNA HOT ROCK EXPERIENCE Centre cut 8oz 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	£38

**Extra portion of Peppercorn Sauce or Garlic Butter £3.00*

FISH DISHES

FRITTO MISTO BOARD Tempura king prawn, thai salmon fishcake, salmon fillet, haddock strips and calamari, chilli jam, harissa aioli, sweet and sour rocket and cucumber salad	£22
ROAST FILLET OF SALMON Roast fillet of salmon, sauté king prawn, asparagus, butternut squash, cherry tomatoes and spinach, crispy samphire, lemon, green herb dressing	£24
FILLET OF HADDOCK Fillet of haddock baked with Welsh rarebit on smoked salmon, lemon and parsley mash, crab spring roll, shellfish and tomato bisque	£22
SEAFOOD RISOTTO With smoked salmon, prawns, haddock, sweet potato, lemon, peas and samphire, chargrilled asparagus, parmesan shavings	£19

SIDE ORDERS

POTATOES	
TWICE COOKED MARIS PIPER CHIPS	£5
SWEET POTATO CHIPS	£5
BUTTERED AND 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 AND PARMESAN SALAD WITH BALSAMIC DRESSING	£6
MIXED SALAD WITH BALSAMIC DRESSING	£6
GREEK STYLE FETA SALAD	£7

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