



# La Luna

Restaurant • Cocktail Lounge

## STEAKS & DATES SET MENU

Available every Thursday, Friday & Saturday from 6pm

3 courses only £35



### PICK ANY TWO SIDES FOR £8

TWICE COOKED MARIS PIPER HOME-MADE CHIPS

SWEET POTATO CHIPS

DAUPHINOISE POTATO

SEASONAL GREEN VEGETABLES

ROAST MEDITERRANEAN VEGETABLES WITH BASIL

GARLIC & PARSLEY MUSHROOMS

BEER BATTERED ONION RINGS

ROCKET AND PARMESAN SALAD

MIXED SALAD WITH BALSAMIC

**MAC 'N' CHEESE £6.95**

## STARTERS

### SEAFOOD COCKTAIL

*Smoked salmon, prawn and 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*

### SOUP OF THE DAY

*Home-made soup of the day with warm home-baked bread*

## MAIN COURSE

### STEAKS ARE 28 DAY MATURED & SOURCED LOCALLY

*Our steaks are served with tomato ragu, crispy onions, twice cooked Maris piper chips, choice of peppercorn sauce, garlic butter, horseradish butter, or chimichurri sauce.*

*\*Extra portion of peppercorn sauce or garlic butter £3*

### 8OZ PRIME RUMP STEAK

*Full-flavoured prime rump cut, recommended medium*

### 8OZ SIRLOIN STEAK

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

### 8OZ RIB-EYE STEAK

*Fine marbling, recommended medium (£5 supplement)*

### 8OZ CENTRE CUT FILLET STEAK

*Considered the most premium and tender cut, recommended medium (£9 supplement)*

### ADD KING PRAWNS TO ANY STEAK (£6 SUPPLEMENT)

## MAIN COURSE

### SEAFOOD RISOTTO

*Smoked salmon, prawn, haddock risotto, lemon, peas, samphire and parmesan*

### FRITTO MISTO BOARD

*of tempura king prawn, calamari, haddock strips, salmon fillet and thai salmon fishcake with lime and tequila crème fraiche, chilli jam, sweet and sour rocket salad*

### ORIENTAL NOODLES

*Wok fried oriental noodles and vegetables with chilli, garlic and Thai sauce (add crispy beef or bang bang chicken for an additional £4)*

### RIGATONI PASTA WITH BOLOGNESE SAUCE

*with a hint of chilli, fresh basil and parmesan*

### PAN ROASTED SUPREME OF CHICKEN

*on sautéed 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 (add bang bang chicken for £4)*

## HOMEMADE DESSERTS

*\*Too full for dessert? Why not enjoy one of our speciality cocktails instead created by our in-house mixologist (£3 supplement)*

### CHEESE BOARD

*Selection of Welsh cheeses with red onion marmalade and biscuits (£3 surcharge)*

### BAILEYS TIRIMASU

*Baileys Tiramisu, layered sponge cake soaked in baileys with coffee*

### BAKED CHEESECAKE

*Baked white chocolate, lemon & raspberry cheesecake with berry compote*

### ETON MESS

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

### WARM CHOCOLATE POT

*with fresh strawberries, marshmallows, warm mini doughnuts and chocolate brownie cubes*

### HOMEMADE ICE CREAM

*Selection of La Luna home-made speciality ice creams*