

DESSERT

CHOCOLATE FONDUE

Warm chocolate & caramel liqueur fondue with strawberries, Spanish churros and marshmallows

£6.50

STICKY TOFFEE PUDDING

With Jaffa cake ice cream and a butterscotch sauce

£6.50

ETON MESS

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

£6.50

BREAD AND BUTTER PUDDING

Caramelised bread and butter pudding with toffee caramel sauce and orange marmalade ice cream

£6.50

AFFOGATO

Homemade vanilla pod ice cream served with a shot of hot espresso and amaretti biscuit

£6.50

CRÈME BRULEE

Raspberry and vanilla crème brûlée with honey butterscotch biscuit

£6.50

CHEESECAKE

Baked white chocolate, orange and passion fruit cheesecake with berry compote and lemon curd ice cream

£6.50

LA LUNA CAPRESE

A flourless baked chocolate and almond cake with amaretto liqueur and vanilla ice cream

£6.50

CHEESE BOARD

Welsh and continental cheese board with chutney, sun-dried tomatoes, biscuits and bread

£7.95

WHY NOT TRY...

one of our speciality espresso, latte, cappuccino or coffee liqueurs to go with your dessert or our stunning dessert wine"

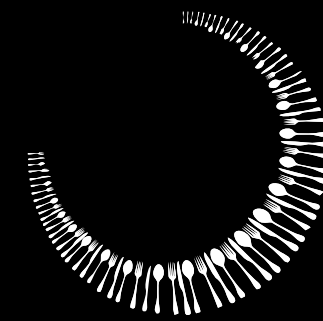
Have you tried our unique
Cocktail & Tapas Lounge
Leading to our
Secret Garden
with Private rooms.

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
Brasserie • Lounge Bar

Menu

BREADS

SELECTION WARM FLAVOURED CONTINENTAL BREADS

With extra virgin olive oil, homemade balsamic syrup, marinated olives and parmesan chunks

GRILLED GARLIC CIABATTA BREAD

GRILLED GARLIC AND CHEESE CIABATTA BREAD

WARM HOME-BAKED FRENCH BREAD WITH BUTTER

STARTERS

CHICKEN LIVER PARFAIT

Smooth chicken liver parfait with toasted brioche, warm French bread and red onion marmalade

LA LUNA STYLE PABELLA

Wok fried with chicken, chorizo, prawns, samphire and tomato, tempura of calamari, smoked paprika oil

GOAT CHEESE FRITTERS

Spiced goats cheese and sweet potato fritters with beetroot puree, apple, pickled walnut and rocket salad

BARBECUE BELLY PORK

With black pudding, new potatoes and cherry tomatoes on bubble and squeak with a sweet and sour puy lentil sauce and crispy onions

SEAFOOD COCKTAIL

Smoked salmon, prawn and seafood salad with baby leaves, cucumber and tomato and a lemon crème fraiche dressing

SPANISH STYLE KING PRAWNS

With chilli, garlic, roast red peppers, tomato and paprika with a tangy citrus rocket salad and chargrilled ciabatta

CRISPY ORIENTAL BEEF

With chilli jam on cucumber, roast red pepper and mixed leaves with mojito style dressing

BAKED PORTOBELLO MUSHROOM

With ratatouille and welsh rarebit glaze with rocket and basil pesto salad, balsamic syrup

CARAMELISED WARM SHREDDED DUCK

On sesame wafer with feta cheese, cucumber, roast tomatoes, rocket salad sweet and sour palm sugar and balsamic dressing

SOUP OF THE DAY

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

FROM THE STOVE

SUPREME OF CHICKEN

Poached in chicken stock on a confit of parsnip and buttery mash with a coq au vin sauce

ROAST RUMP OF LAMB

(Served Pink) on dauphinoise potato and honey roast root vegetables, red currant, mint and red wine sauce

SLOW BRAISED & CHAR-GRILLED BELLY PORK

On grain mustard and apple mash with a mushroom, tomato chasseur sauce

CONFIT OF CRISPY DUCK LEG

On sweet potato puree, wok fried pak-choi and vegetables with a sweet and sour Peking duck jus

BAKED FILLET OF SALMON

With lemon and herb crumb on smoked salmon, butternut squash and pea risotto, roast fennel, tomato and shellfish bisque

PAN-FRIED SEABASS FILLET

On a stir fry of asparagus, samphire, cherry tomatoes and spinach with prawn wonton, green herb citrus dressing

ROAST FILLET OF HAKE

On crab and leek mash with cockles and pancetta, sauce vierge and tempura of samphire

RISOTTO

Of sweet potato, shitake mushrooms and butternut squash with chargrilled asparagus, rocket, truffle oil and parmesan

PANCIOTTI DI MELANZANA

Aubergine filled ravioli on sweet potato puree with spinach and rocket and light casserole style sauce of tomatoes, olives, shallots and roast pepper, sprinkled with fried basil leaves and parmesan

PLEASE ASK FOR OUR PASTA OF THE DAY

FROM THE GRILL

8oz WELSH SIRLOIN STEAK

Cooked to your liking with twice cooked Maris Piper chips, served with our complementary peppercorn sauce or garlic herb butter

8oz WELSH RIB-EYE STEAK

Cooked to your liking with twice cooked Maris Piper chips, served with our complementary peppercorn sauce or garlic herb butter

8oz WELSH CENTRE CUT FILLET STEAK

Cooked to your liking with twice cooked Maris Piper chips, served with our complementary peppercorn sauce or garlic herb butter

*Extra portion of peppercorn sauce or garlic butter.....£1.95

" Our steaks are sourced primarily from Welsh Black, Hereford or Charolais and aged 21 days before it's served you. Fish is delivered "wet". Bread is home-baked. Sauces are made in our kitchen and fresh vegetables are delivered to our door."

SIDE ORDERS

TWICE COOKED MARIS PIPER CHIPS

£3.50

BUTTERED & SEASONED NEW POTATOES

£3.50

DAUPHINOISE POTATO

£3.50

BUBBLE AND SQUEAK

£3.50

SAUTE OF SEASONAL GREEN VEGETABLES

£3.50

ROAST MEDITERRANEAN VEGETABLES WITH FRESH BASIL

£3.50

PAN-FRIED GARLIC AND PARSLEY MUSHROOMS

£3.50

ROASTED SWEET POTATO AND ROOT VEGETABLES WITH THYME AND HONEY

£3.50

SALADS

ROCKET AND PARMESAN SALAD

£3.95

MIXED SALAD WITH BALSAMIC DRESSING

£3.95

TOMATO AND MOZZARELLA SALAD

£3.95

WITH TORN BASIL AND BALSAMIC SYRUP

GREEK STYLE FETA SALAD

£3.95

SPECIALS

Please see our **SPECIALS BOARD** for all of our daily specials and recommendations.
Thank you for choosing La Luna.

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