

Specials

Starters

Tempura of King Prawns & Spiced Cod Fillet

with la Luna style Caesar salad with fresh anchovies, parmesan and croutons - £9.95

Spiced Goat Cheese Fritters

with sweet potato and red onion with beetroot puree, apple, pickled walnut and rocket - £6.95

Spanish Style King Prawns

With chili, garlic, roast red peppers, tomato and paprika with a tangy citrus rocket salad and chargrilled ciabatta
£9.95

Caramelized Warm Shredded Duck

On sesame wafer with feta cheese, cucumber, roast tomatoes, rocket salad sweet and sour palm sugar and balsamic dressing - £7.95

Warm Tartlet

Tartlet of roast Mediterranean vegetables, mushrooms and Perl las cheese on rocket and basil pesto
Salad with red pepper essence - £7.95

Main Course

Pan-Fried Seabass Fillet

On a stir fry of asparagus, cherry tomatoes and spinach. Served with tempura of samphire and a green herb citrus dressing - £15.95

Slow Braised and Chargrilled Belly Pork

On bubble and squeak with roast root vegetables and a three mustard and caramelised apple sauce - £15.95

Aubergine Ravioli

On spinach and asparagus with a sauce of tomato, roast red pepper, olives and basil - £12.95

Confit Duck

Crispy duck leg on dauphinoise potato and sauté pak choi with a sweet and sour peking duck sauce - £15.95

Baked Fillet of Salmon

With lemon herb brioche crumb on sweet potato puree, crushed new potatoes, roast fennel, asparagus and sauce vierge - £15.95

8oz Welsh Centre Cut Fillet Steak 21 Day Dry Aged

Served with twice cooked Maris Piper chips with a choice of peppercorn, chasseur sauce or garlic and herb butter £24.95

8oz Welsh Ribeye

Served with twice cooked Maris Piper chips with a choice of peppercorn, chasseur sauce or garlic and herb butter £21.95

Desserts

Crème brulee

Raspberry and vanilla crème brulee with honey butterscotch biscuits - £6.50

Affogato

Affogato with homemade vanilla ice cream served with hot shot of Espresso - £6.50