

EARLY DINNER SET MENU

Tuesday, Wednesday & Thursday from 3:30pm - 6pm | Friday & Saturday last orders 5:30pm

Not available throughout December

2 courses **25** | 3 courses **29**

PRE-STARTERS

BAKED FLAVOURED BREADS

marinated & herbed olives & balsamic dipping sauce with parmesan chunks
8.50

WARM BAKED FRENCH BREAD

with rock salt & black pepper butter
5.50

GRILLED GARLIC CIABATTA BREAD

5.50
with cheese 6.50

STARTERS

SOUP OF THE DAY

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

THAI STYLE SALMON FISHCAKE

zesty mixed leaves, smoked tomato & chilli dip

CRISPY ORIENTAL BEEF

chilli jam, cucumber, red pepper, mixed leaf salad, 'mojito' dressing

BRUSCHETTA OF MUSHROOMS

garlic, white wine, cream, rocket

SLOW COOKED BELLY PORK

Slow cooked & chargrilled belly pork on sweet & sour cucumber, fennel & rocket salad, harissa dip

SALT & CHILLI CALAMARI

garlic & lemon aioli

SEAFOOD COCKTAIL

Smoked salmon, prawn, cucumber, crème fraiche dressing, lemon & tomato dressing served with brown bread

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)

CHARGRILLED SUPREME OF CHICKEN

Chargrilled & roasted supreme of chicken on mediterranean style risotto with ratatouille vegetables, rocket & basil pesto dressing

SEAFOOD RISOTTO

Smoked salmon, prawn, haddock risotto, lemon, peas, samphire & parmesan

BEEF BOURGUIGNON

Red wine, mushrooms, smoked bacon lardons, shallots, creamy mashed potato

6OZ SIRLOIN STEAK

3 surcharge

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 & parsley butter.

PORK LOIN STEAK

Pan fried pork loin with dauphinoise potatoes, roast root vegetables, Welsh cider & three mustard sauce.

CRISPY BEER BATTERED HADDOCK

with home-made chips, mushy peas & 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 4)

TWICE COOKED MARIS PIPER CHIPS 5

SWEET POTATO FRIES 5

DAUPHINOISE POTATO 5

BUTTERED NEW POTATOES 5

MAC 'N' CHEESE 7

CAULIFLOWER CHEESE 5

SOMETHING ON THE SIDE?

SEASONAL GREEN VEGETABLES 5

ROAST MEDITERRANEAN VEGETABLES WITH BASIL 5

GARLIC AND PARSLEY MUSHROOMS 5

ROCKET & PARMESAN SALAD 6

MIXED SALAD WITH BALSAMIC 6

BEER BATTERED ONION RINGS 5

ICEBERG WEDGE 6

Choose a Dressing:

Garlic & Parmesan Creme Fraiche

Blue Cheese

Chimichurri & Mojito

HOMEMADE DESSERTS

BERRY PAVLOVA

Raspberry & strawberry pavlova with lemon curd ice cream

WARM BREAD & BUTTER PUDDING

with rum toffee sauce

BAILEYS TIRIMASU

Layered Sponge soaked in Baileys & Coffee

CHEESE BOARD

Welsh & continental cheese board with chutney, sundried tomatoes, biscuits and bread (3 surcharge)

WARM CHOCOLATE POT

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

BAKED CHEESECAKE

Baked white chocolate, lemon & raspberry cheesecake with berry compote

SELECTION OF LA LUNA HOME-MADE ICE CREAMS

Please ask a member of our team for our current flavours