

la luna

CHAMPAGNE

- 43 **Jacquart Brut (NV) - (France)** Sparky fizz that's packed with flavour. £4.15
 44 **Möet & Chandon Brut Impérial (NV) - (France)** Lively and round, with a unique biscuity finish. £32.45
 45 **Veuve Clicquot Yellow Label Brut (NV) - (France)** Bright and refreshing with a hint of apples. £35.95
 46 **Bollinger Special Cuvée Brut - (France)** Rich and full-bodied. £39.75
 47 **Dom Pérignon, Möet & Chandon - (France)** Top quality champers for that very special occasion – or person! £79.95

RED WINE

- 3 **Shiraz Cabernet, Emu Rise - (Australia)** Silky smooth with a rich deep colour and packed with fruity flavours. £12.45
 5 **Cabernet Merlot, Parrotfish - (South Africa)** A rich, ripe red with intense flavours that linger on the tongue. £12.45
 6 **Chianti, Prunatelli Estate - (Italy)** Full of flavour and warmth with a full rounded palate. £12.95
 8 **Beaujolais Villages, Cave de Péron - (France)** A fabulously fruity little number with a fine fresh taste. £14.45
 13 **Rioja Reserve, Montes de Cirta Reserva - (Spain)** A full bodied wine with a rich oaky flavour and a velvety smooth taste. £16.95
 15 **Châteauneuf du Pape, Domaine du Vieux Lazaret - (France)** Rich, warm, full of character – a big hitter of a wine. £19.45
 17 **Brunello di Montalcino, Rendola - (Italy)** A lip-smackingly luscious red, with a strong, full bodied taste. £27.45

WHITE WINE

- 21 **Pinot Grigio, Vertière de Veneto - (Italy)** Light refreshing and slightly dry wine with a silky smooth finish. £12.45
 30 **Chardonnay, McWilliams Hanwood Estate - (Australia)** Beautifully balanced, full of fruit and vanilla flavours that linger on the lips. £15.45
 32 **Sauvignon Blanc, Overstone - (New Zealand)** A fresh – flavoured wine with inner strength. £16.45
 35 **Chardonnay, Coastal Selection - (California)** A classic Chardonnay, bursting with flavour and aroma. £18.45
 36 **Chablis, Laroche - (France)** A cool, elegant, classic Chablis with an extra dash of flavour. £19.45
 37 **Pouilly Fumé, Henri Bourgeois - (France)** Full and elegant with a deep fruit flavour. £20.95
 38 **Puligny Montrachet, Domaine Chavis - (France)** Delicious and distinguished, this dry wine will have your palate purring with pleasure. £27.45

DESSERT WINE

- 41 **Late Harvest Semillon Riesling, Santa Monica (Chile)** Rich, sweet and fruity with a delicious golden colour. £2.55
 52 **Rubis Chocolate Wine** An indulgent blend of fortified red wine with a velvety chocolate flavour. £2.55

The full list is available, please ask a member of our restaurant team for a copy.
 A large selection of 'after dinner' drinks and liqueur coffees is available, please ask to see the full listing.

to begin...

Fire cracker prawns with sweet chilli dressing

Baked mushrooms ✓

filled with garlic and herbs gratinated with mozzarella cheese and breadcrumbs

'Share me Combo' (min 2 persons)

buffalo wings, breadcrumb scampi, Thai chicken cakes and stuffed jalapeno peppers served with spicy tomato salsa, garlic mayonnaise dip and garlic bread

to follow..

Chicken or beef sizzler

your choice of chicken or beef strips served on a hot sizzling platter with honey marinade and mixed peppers

Tiger prawn sizzler £4.00

with garlic, chillies and crunchy vegetables on a hot sizzling platter

all sizzler platters are served with jacket potato with sour cream and chives or fat chips

Grilled calves liver and bacon

served with roasted red onion sauce, crisped bacon and creamy mash

Tagliatelle Angelina ✓

onions, sweet peppers and fresh basil sautéed with fresh tomato, tossed with tagliatelle pasta and finished with grated parmesan cheese

CATCH OF THE DAY £3.00

Please ask your waiter for today's choice

served with jacket potato with sour cream and chives or fat chips and the daily choice of vegetables or side salad

GRILL Specialities

Luxury seafood grill £6.00

calamari, tiger prawn, king prawn, halibut, salmon fillet and mussels

8oz beef fillet steak (man sized) £6.00

or 6oz beef fillet steak (lady sized - and we will only charge you £4.50!) and for an extra zing add our special roasted garlic and peppercorn rub

La Luna Mixed Grill £6.00

prime beef fillet, rack of lamb, Cumberland sausage, served on a colcannon cake

Surf & Turf £7.50

Tender 6oz fillet steak partnered with rock lobster tail

all grills served with a sweetcorn fritter, grilled tomato, mushrooms, onion rings, jacket potato with sour cream and chives or fat chips & your choice of creamy cracked pink peppercorn sauce, béarnaise sauce (hollandaise and fresh tarragon) or a rich red wine jus

to finish.

Caribbean pineapple sizzler

stone grilled pineapple wedge with muscovado sugar and dark rum, served hot with Caribbean mixed spiced ice cream

Grand Marnier mousse

with a caramel and orange segment salad

Baked Baileys cheesecake with raspberry syrup and toffee sauce

served with red berry compote

The La Luna mega banana split - £2.50

definitely one for sharing

Cheese plate

a cheese selection served with biscuits, nuts and dried fruits

Today's ice cream sundae

supplement of £1.50 for a single or £2.50 for a sundae to share

Some dishes contain nuts or nut traces ✓ VEGETARIAN

The price for a three course meal is £4.75. Some dishes have a supplement in addition to this which is detailed next to the dish.

 Cover charges will not apply for children (under 12s) on tables reserved before 6.45pm