

SUNDAY SOCIAL

LUNA

STARTER & MAIN £29

ADD A PUDDING £6

S N A C K S

House baked breads, tapenade, whipped smoked butter **6**

Carlingford oysters, pickled ginger and chilli **7**

Beef tartare, potato rosti, herb emulsion **6**

S T A R T E R S

Kilkeel Scallops

Romesco, charred leeks, wild garlic

Char sui pork

Napa slaw, coriander, sticky asian glaze, toasted cashew nuts

Salt & chilli squid

Confit garlic, labneh, lime, chilli rayu

Asparagus tart

Goats cheese, micro herbs, confit tomato, wild garlic oil

Chicken liver parfait

Beef buttered brioche, apricot & grape chutney

M A I N S

Butter roast coley

Summer greens, carrot, carrot puree lemon butter sauce

Spinach & courgette gnudi

Roasted courgette, green herb sauce

Fillet of seabass

Sauce grenobloise, anchovy, purple sprouting brocolli

240g Lisdergan rump fillet

Roasted vine tomato, confit potato bearnaise sauce (£5 sup)

Bacon cheeseburger

Dressed bun, treacle bacon, skin on fries

R O A S T S

Roasted lamb rump Braised shoulder, aubergine, BBQ cabbage, shallots, proper gravy

Supreme of chicken Carrot, carrot puree, rainbow chard, chicken butter sauce

Slow cooked beef brisket Yorkshire pudding, roasted roots, greens, proper gravy

All roasts served with buttery mash & duck fat roasties

main only £25

SIDES

Summer salad or buttered greens, smoked maldon **6**

100 Layer beef fat chips **6**

Wild garlic & parmesan potato galette **7**

Dulse buttered new potatoes **6**

PUDDING

Classic tiramisu

Coffee & petit fours

Chocolate torte, chantilly cream, maldon

Luna cheese, honey, apple, coffee & shards

Orange & olive oil polenta cake, chantilly cream, blood orange