

All of our dishes are freshly prepared and cooked to order using the finest ingredients. While you wait, sit back, relax, and enjoy the luxury of your surroundings at Lunar.

FOR THE TABLE

**Marinated
Mixed Olives 6**

**Lemon Hummus,
Tomato Gel, Pitta 9**

**Mixed Breads &
Flavoured Butter 8**

**Baked Camembert, Red Onion & Port Chutney,
Honey Roasted Nuts, Maize Crisps (Serves 2) 22**

FROM THE CELLAR

LUNAR HOUSE WINE

Chardonnay 6.5 / 24
2022, South Eastern Australia

White Zinfandel 6.5 / 24
2023, California, USA

Shiraz 6.5 / 24
2023, South Eastern Australia

WHITE

Viognier 7.5 / 37
Gayda Sphere, IGP Pays D'oc France

Picpoul de Pinet 8.5 / 40
Delsol, AOC, France

Sauvignon Blanc 8.5 / 44
Seven Degrees, Marlborough, New Zealand

RED

Pinot Noir 8.5 / 38
Reserve St Marc, IGP Pays D'oc, France

Merlot 8.5 / 40
Pico a Pico, Chile

Malbec 10 / 45
Mendoza, Argentina

STARTERS

Soup Du Jour 9
Bread, Flavoured Butter

Salmon Mosaic 14
Chermoula Sauce, Pickled Mussels' Meat, Spinach Emulsion

Fried Wood Pigeon 13
Porcini Sauce, Cranberry Gel, Pancetta Dust

Fire Kissed Mackerel 12
Black Garlic Aioli, Shaved Fennel, Coriander

Slow Cooked Hispi Cabbage (v) 10
Coriander Yoghurt, Tarragon Oil, Toasted Almonds, Mustard Dressing

MAIN COURSES

Roasted Lemon Chicken Breast 25

Sweet Potato Fondant, Pak Choi, Pink Peppercorn Sauce, Broad Beans

Onion Glazed Duck Breast 35

Apricot Puree, Rosemary Polenta, Juniper Jus, Broccoli

Herb Crusted Sea Bass Fillet 28

Confit New Potatoes, Celeriac Purée, Orange Glazed Carrots, Raisin & Hazelnut Dressing

Pappardelle ai Zucca (v) 16

Butternut Squash, Manchego Espuma, Chimichurri, Shaved Fennel

Hawkstone Beer Battered Haddock 19

Triple Cooked Chips, Pea & Mint Purée, Tartar Sauce

STEAK

All served with Triple Cooked Chips, King
Oyster Mushroom, Peppercorn Sauce

7oz Dry Aged Beef Fillet Steak 43

8oz Dry Aged Rib-Eye Steak 39

*Our steaks are made with 100% British beef, sourced from
local farmer and butcher H.H. Jackson est. 1926.*

SIDES

Triple Cooked Chips 6

Skin On Fries 6

Rocket House Salad 5

Confit New Potatoes 5

Buttered Vegetables 5

DESSERTS

Sticky Toffee Pudding 11

Salted Caramel Sauce, Toasted Coconut, Homemade Tonka Bean Ice Cream

Lime & Rum Tart 11

Pineapple Salsa, Homemade White Chocolate Ice Cream

Orange & Cinnamon Cheesecake 12

Toasted Almonds, Cranberry Gel, Candied Sultanas, White Chocolate Soil

Torched Italian Meringue 10

Fig & Honey Mousse, Burnt Chocolate Crumb, Mixed Berries Coulis

Assiette of Homemade Ice Cream & Sorbet 9