

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

Calamari Fritti 11
Black Garlic Aioli, Shaved Fennel, Coriander

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

SUNDAY LUNCH

Sirloin of Beef 28

British Sourced, 28 Day Aged, Grass Fed

Roast Loin of Pork 25

Lemon Thyme, Stuffing, Apple Sauce

Roast Chicken Breast 24

Locally Sourced, Free Range

*Accompanied by Beef Roast Potatoes (Vegan Alternative Available),
Seasonal Vegetables, Yorkshire Pudding, Stock Pot Gravy*

SIDES

Seasonal Greens 5.5

Buttered New Potatoes 5

Sourdough, Flavoured Butter 3.5

Cauliflower Cheese 6.5

DESSERTS

Sticky Toffee Pudding 11

Salted Caramel & Whisky 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