



TAPAS

Seafresh Mussels, White Wine, Saffron Cream, Samphire, Skinny fries	8.95
<i>Perfect with Allumea Organic Grillo (GF)</i>	
Oven Baked Feta, Honey, Thyme, Olive Oil, Breads	6.95
<i>Perfect with Rare Vineyards Pinot Noir</i>	
Gambas Pil Pil King Prawns, Paprika, Garlic & Chilli Olive Oil, Fresh Herbs	8.95
<i>Perfect with Esporao Alandra Branco</i>	
Stuffed Piquillo Peppers, Vegetable Ragu, Balsamic Vinaigrette (VG) (V)	6.95
<i>Perfect with Sairo Albarino Costers del Segre</i>	
Roast Belly Pork, Shallots, White Bean Stew	9.95
<i>Perfect with Zuccardi Serie A Torrontes</i>	
Seafood Paella-Mussels, Prawns, Chicken	9.95
<i>Perfect with Muso de Casa Rojo Tempranillo</i>	
Crispy Chicken Thighs, Chorizo, Rosemary, Lemon	7.95
<i>Perfect with Dashwood Sauvignon Blanc</i>	
Scallops, Morcilla, Cauliflower Cream	10.95
<i>Perfect with Organic Vinuva Pinot Grigio</i>	
Salt & Pepper Calamari, Roasted Garlic & Saffron Mayonnaise	7.95
<i>Perfect with Musso de Casa Rojo Sauvignon Blanc</i>	

SHARING BOARDS

Artisan Cheese & Charcuterie Board

A selection of local & continental cured meats & cheese, breads, pickles, olives & red onion chutney.

Chargrilled Vegetable Platter (V) (GF)

Asparagus, Aubergine, Courgette, Fennel, Red Peppers, Spring onion, Romesco sauce.

13.95 For 2 persons/18.95 For 4 persons

Vegan options also available

DESSERTS

Sticky Toffee Pudding, Sea Salt Toffee Sauce	5.00
Spanish Sherry Trifle, Black Cherries	5.00
Lemon Tart, Burnt Meringue	5.00

Please ask about today's homemade cakes

SIDES

Skinny Fries	2.95
Sweet Potato Fries	2.95
Bread & Olives, Olive Oil & Balsamic	4.95
Patatas Bravas (V) (GF)	4.95
Padron Peppers (V) (GF)	3.95





PROSECCO

- Da Luca Prosecco, Italy** 25.95
Pear and peach fruit on a lively, yet soft and generous palate.
- Da Luca Rosato Spumante, Italy** 25.95
Fresh and vibrant raspberry and strawberry scented fizz made from a blend of Merlot and Raboso.
- Bottega Millesimato Spumante Brut, Italy** 26.50
Fruity on the nose with apple and peach and floral notes. Dry, lively and fresh on the soft palate with balanced acidity.

SUPER PREMIUM PROSECCO

- Bottega Gold Prosecco Brut NV, Italy** 34.95
Characteristic, fruity with scents of golden apple, Williams pear, acacia flowers and lily of the valley. 20cl 8.95
- Bottega Rose Gold NV, Italy** 34.95
Notes of mixed red berries alongside floral and white fruit aromas. 20cl 8.95
- Bottega White Gold Spumante, Italy** 34.95
Soft and floral with honey notes, good depth of body and acidity from the Pinot Noir.

CHAMPAGNE

- Laurent-Perrier La Cuvée Brut NV, France** 64.00
Dry and lemony with a crisp, biscuity finish. From the three classic grape varieties, Chardonnay, Pinot Noir and Pinot Meunier.
- Laurent-Perrier Cuvée Rosé Brut NV, France** 85.00
The briefest liaison with grape skins tantalisingly leaves this delicate colour yet exudes a floral fragrance evolving soft red berry richness.
- Krug Grande Cuvée Brut, France** 240.00
Barrel-fermented wines contribute toward the style of this magnificent, opulent and unique Champagne.

WHITE WINE

- Between Thorns Chardonnay, South Eastern Australia** 16.95
Tropical aromas, followed by flavours of juicy nectarine and peach. 500ml Carafe 12.95
175ml 5.20
- Vinuva Organic Pinot Grigio, Terre Siciliane Italy** 18.95
Light, delicately flavoured, refreshingly dry with hints of apple. 500ml Carafe 13.50
175ml 5.50
- Esporão Alandra Branco, Alentejo, Portugal** 19.90
Aromatic notes of white peach and orange peel. 500ml Carafe 13.95
175ml 5.75
- Musso de Casa Rojo Sauvignon Blanc, Castilla y Leon, Spain** 19.90
Creamy, light notes of apple, pear, peach and white flowers. 500ml Carafe 14.50
175ml 5.75
- Dashwood Sauvignon Blanc, Marlborough New Zealand** 24.90
Brimming with zesty grapefruit, lime, pear and passion fruit married well with a grassy herbaceousness.
- Saira Albariño Costers del Segre, Raimat, Spain** 29.00
Shows delicate aromas of citrus, dried fruits and spice with a hint of sweet vanilla: the palate is well-rounded and the finish citrusy and refreshing.



ROSÉ WINE

Cap de Coste Rosé IGP Pays d'Oc, France 18.95
A fresh, fruity, light rosé. The palate is abundant with red berries such as strawberries and raspberries. An ideal summer rosé wine which can be enjoyed both with and without food.

500ml Carafe 13.50

175ml 5.50

Whispering Hills White Zinfandel, California USA 16.95

500ml Carafe 12.95

175ml 5.20

Loads of fresh summer-fruit flavours and lively acidity. Medium-bodied to appeal to most palates, California's own Zinfandel.

RED WINE

Short Mile Bay Merlot 16.95

South Eastern Australia 500ml Carafe 12.95

Soft, light-bodied Merlot with a fruity profile. 175ml 5.20

Rare Vineyards Pinot Noir, Vin de France 18.95

France 500ml Carafe 13.90

From the foothills of the Pyrenees, soft, lightly oaked cherries and blueberries with a hint of spice. 175ml 5.60

Passo Sardo Cannonau Sardegna 20.40

Italy 500ml Carafe 14.90

Soft, ripe blackberry and raspberry flavours with a pinch of spice. 175ml 5.90

Alma Mora Malbec, San Juan 24.00

Argentina

This is full-bodied wine with ripe red berry and plum flavours finishing with a long, elegant touch of toasty vanilla.

Musso de Casa Rojo Tempranillo, 29.00

Castilla y Leon, Spain

Interesting notes of cherry and white peach and minerality. Complex and structured. A perfect example of Tempranillo variety of central Spain. Perfect pairing with meaty fish or red meat.

SANGRIA JUGS (SERVES 4)

During the sultry August of 1964, many Americans sampled this Spanish drink for the first time at the New York World's Fair. Sangria, a mixture of chilled wine and fruit, was an instant hit. Life is good!!! Pair our perfect party punch with our tasty tapas. Best at the end of a long day to share with friends.

PROSECCO SANGRIA 30.00

Peaches, nectarines, apricot brandy, and chilled prosecco

CLASSIC SANGRIA 25.00

Oranges, strawberries, apples, brandy, maple syrup and red wine, lemonade



COCKTAILS

Porn Star Martini	8.50
<i>Absolut Vanilla, Passoa Fruit Liqueur, Fresh Lime Juice, Monin Passion Fruit Syrup & Pineapple Juice, and a shot of Prosecco.</i>	
Salted Caramel Espresso Martini	7.95
<i>Absolut Vanilla, Tia Maria, Monin Salted Caramel Syrup & Double Illy Espresso.</i>	
French Martini	7.50
<i>Absolut Raspberry, Black Raspberry Chambourd & Pineapple juice.</i>	
Bramble	7.95
<i>Bombay Sapphire, Fresh Lemon Juice, Simple Syrup & Crème de Mure.</i>	
Black Cherry & Amaretto Sours	7.95
<i>Black Cherry Liqueur, Amaretto de Saronno, Fresh Lemon Juice, Simple Syrup, Vegan Egg White.</i>	
Passion Fruit & Raspberry Collins	7.95
<i>Boe Passion Fruit Gin, Monin Raspberry Syrup, Lime Juice, Monin Passion Fruit Syrup, topped with Lemonade.</i>	
Tokyo Iced Tea	8.95
<i>Absolut Vodka, Roku Gin, Bacardi White Rum, Patron Silver Tequila, Midori Melon Liqueur, topped with Lemonade.</i>	
Hacienda Margarita	8.50
<i>Patron Silver Tequila, Patron Citronage Orange Liqueur, Fresh Lime Juice & Agave Nectar</i>	
Bourbon Old Fashioned	8.50
<i>Woodfords Reserve Bourbon, Bitters, Cane Sugar, Citrus Twist.</i>	
Classic Mojito	7.95
<i>Havana 7yr Old Rum, Fresh Mint, Brown Sugar, Fresh Lime juice, topped with Soda.</i>	
Elderflower Cooler	8.25
<i>Sipsmith Gin, St Germain Elderflower liqueur, Cucumber Bitters topped with Fever Tree Elderflower Tonic.</i>	
Deadpool 77	7.95
<i>Aviation Gin, Elderflower Cordial & Limoncello topped with Chilled Prosecco.</i>	
Mexican Mule	8.50
<i>Ketal One Vodka, Fresh Lime juice, Pineapple Juice, Monin Ginger Syrup & OJ Spice.</i>	
Gin & Juice	8.50
<i>Warner Edwards's Rhubarb Gin, Fresh Lime Juice, Elderflower Cordial & Frobishers Cloudy Apple Juice.</i>	
Luna Aperol Spritz	7.50
<i>Aperol, Prosecco & Sliced Orange topped with Soda.</i>	



Beefeater London Dry Gin 3.80

Beefeater London Dry is a fresh, clean and crisp gin with a subtle citrus and fruit edge.

Bombay Sapphire 4.50

Created using the vapour Infusion process, Bombay Sapphire includes 10 precious botanicals that are held separate from the spirit in perforated copper baskets, and when the heated vapours rise, the distinctive flavour of the botanicals are released.

Tanqueray London Dry Gin 4.50

A blend of the purest, four-times distilled spirit with handpicked botanicals, which are added to the neutral spirit and condensed for a richer and deeper flavour. The result is uniquely balanced gin taste.

Martin Miller's Gin 4.50

Using the finest botanicals sourced from around the world, traditional maceration techniques are used and it is then blended to strength using pure Icelandic spring water. A soft gin with brilliant citrus notes and a subtle floral finish.

Portobello Road Gin 4.25

A generous slug of juniper with a sustained, fresh citrus character from their use of lemon, bitter orange and coriander. This develops into a sweet peppery finish which is achieved by the use of liquorice and nutmeg.

Brooklyn Gin 4.50

A trio of citrus notes sit at its core (lime, orange and lemon), complimented by lavender and juniper.

Hendricks Gin 4.25

Divinely smooth with character and a balance of subtle flavours, whose infusions of cucumber and rose petals create a wonderfully refreshing gin with a delightfully floral aroma.

Tanqueray No 10 Gin 4.75

Tanqueray No. Ten Gin is distilled four times with Tanqueray's standard gin botanicals of refreshing juniper, peppery coriander, aromatic angelica and sweet liquorice.

Sipsmith London Dry Gin 4.50

A gentle feel with confident notes of juniper. Followed by a long citrus burst that rounds off with a soft note of spices and a hint of sweetness.

Gin Mare 4.75

Inspired by botanicals grown in the Mediterranean that are individually distilled and hand blended to produce a unique gin with a distinctive character. The word 'mare' (pronounced mar-ray) is deeply rooted in the Mediterranean culture.

Brockmans Premium Gin 4.50

Brockmans unique infusion of exquisite botanicals creates an intensely smooth gin with a distinctive original taste. An aromatic, almost gingery orange flavour, which marries beautifully with the softer, more rounded harmonies of blueberries and blackberries.

Monkey 47 Schwarzald Dry Gin 4.75

A distinct and pure scent of juniper, a tangy and crisp citrus note, a sweet, floral aroma, a hint of peppery spices, subtle bitter fruit (cranberries), and a deep and harmoniously balanced complexity.

Star of Bombay London Dry Gin 4.75

Top note aromatics, balancing the uplifting scent of ripe juniper with rich citrus and deep floral notes. Bold juniper is chased by bergamot, ending with a spiced roundness from the ambrette.

Jinzu Gin 4.75

A smooth distilled gin with a heart of sake, Jinzu borrows both it's delicate flavours and philosophy from Japan. Jinzu was created by bartender Dee Davies, following a winning entry in 'Show your Spirit'.

Copperhead 4.50

Comprised of 5 botanicals - juniper, coriander, cardamom, orange peel and angelica. The balance is absolutely perfect.

Malfy Con Limone Italian Gin 4.50

Very citrus forward and fresh, with touches of woody juniper bringing character. Lemon notes are authentic, bright and mouth-filling.

TONICS 1.90

**Fever Tree Indian/Fever Tree Light/Fever Tree Elderflower/
Fever Tree Aromatic/Fever Tree Mediterranean/Classic Schweppes**



VODKAS

Absolut	3.80
Absolut Vanilla	3.80
Absolut Raspberry	3.80
Absolut Citrus	3.80
Absolut Strawberry	3.80
Belvedere	5.30
Chase	5.00
Ciroc	4.00
Grey Goose	5.30
Grey Goose Citron	5.30
Ketel One	4.00

RUMS

Appletons	3.80
Appletons Reserve	4.50
Bacardi	3.80
Bacardi Negra	4.20
Bacardi Oro	4.00
Bumba	4.75
Goslings	4.20
Havana 3	4.00
Havana 7	4.20
Kraken	4.50
OJ Cherry	4.20
OJ Spice	4.20

WHISKEYS AND BOURBONS

Bells	3.80
Gentleman Jack	4.50
Glenfiddich	4.50
Jamesons	4.00
Knockando	5.25
Laphroaig	5.25
Macallans 12 Year Old	5.50
Makers Mark	4.20
Redbreast Irish	4.25
Yamazaki 12 Year Old	6.00
Wild Turkey Reserve	4.50

BOUTIQUE BEERS/LAGERS/CIDERS

Corona 330ml	4.50
Brew Dog Elvis 300ml	4.50
Estrella Damm 330ml	4.50
Modelo Especial 330ml	4.50
Peroni Gluten Free 330ml	4.25
Tailgate Penaut Butter Milk Stout 330ml	4.25
Aspalls Cider 330ml	4.50
Orchard Pig Pink 330ml	4.50

ALCOHOL FREE

Peroni Libera 330ml	4.20
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SOFT DRINKS

Coke	Small 2.70 Large 3.20
Diet Coke	Small 2.70 Large 3.20
Schweppes Lemonade	Small 2.70 Large 3.20
San Pellegrino Lemon	2.20
San Pellegrino Blood Orange	2.20
Frobishers Juices, <i>Orange, Cloudy Apple, Cranberry, Pineapple</i>	2.20
Appletise	2.60
Fanta Orange	2.60
Fentimans Ginger Beer	2.60
Big Tom Tomato Juice	2.60
Voss Still/Sparkling Water 300ml	2.95
Voss Still/Sparkling Water 750ml	3.95
Fever Tree Tonics/Flavours	1.90

HOT DRINKS

Filter	1.75
Espresso	1.95
Double Espresso	2.50
Machiato	2.20
Americano	2.20
Cappuccino	2.40
Mocha	2.50
Latte	2.50
Flat White	2.50
Hot Chocolate	2.75
Pot of Yorkshire Tea	2.00

All of our Coffees are made with Premium Illy Coffee



Flavoured Tea
Please Ask About Our Range!!!

Syrup Shot <i>Caramel, Vanilla, Almond, Hazelnut</i>	60p
Iced Coffee	3.50
Strawberry Frappe	3.95





LUNA BLU CLASSIC AFTERNOON TEA

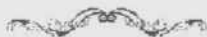
A selection of 3 finger sandwiches and savoury bite, home-baked fruit scone, whipped cream and strawberry preserve, 4 hand-crafted sweet treats, plus Illy filter coffee or Yorkshire tea

15.95 per person



with choice of Gin & Tonic
or glass of chilled Prosecco

19.95 per person



with 'Bottomless Prosecco'
Includes 2 hours of Unlimited
glasses of Prosecco

35.00 per person

Advanced booking is essential
plus a 5.00 deposit at time
of reservation.

We are unable to offer a
nut-free or vegan afternoon tea,
however we are happy to offer
a gluten free option.



BREAKFAST (SERVED 9.30-12 NOON)

Breakfast Buns	3.95
<i>Choice of Crispy Bacon or Local Sausage</i>	
Eggs Benedict	5.95
<i>Toasted English Muffin, Crispy Bacon, Hollandaise, Two Poached Eggs</i>	
Smashed Avocado	5.95
<i>Toasted Sourdough, Smashed Avocado, Chilli and Lemon, Two Poached Eggs</i>	
Luna Breakfast	8.95
<i>Sausage, Bacon, Mushroom, Black Pudding, Eggs Your Way, Beans & Toast. Fresh Filter Coffee Or Yorkshire Tea</i>	
Granola	4.95
<i>Greek Yoghurt, Fresh Fruit</i>	
Eggs Your Way, Toast	4.95
Blueberry American Pancakes, Vanilla Icecream	6.95
Two Bacon Or Sausage Breakfast Buns and Two Cups Of Illy Coffee Or Tea	10.00
Mimosa Fresh Orange & Chilled Prosecco	5.95
Luna Blu Bloody Mary	7.95
<i>Ketal One Vodka, Big Tom Tomato Juice, Pedro Ximenez Sherry, Celery Salt, Tabasco</i>	



LITTLE LUNAS

All 5.95

With a Soft Drink and
Choice of Daily Dessert

Homemade Chicken Goujons,
Skinny Fries, Ketchup

Classic Meatballs, Skinny Fries

Grilled Cheese Toastie, Skinny Fries

Kids Benny

*Toasted English Muffin,
Two Poached Eggs, Crispy Bacon*



SEASONAL WINES

REDS

**Familia Zuccardi Brazos Cabernet
Sauvignon, Uco Valley, Mendoza, Argentina**

£22.00

*Blackberries, blackcurrants and ripe fruit
aromas with balanced tannins and good acidity.*

**Allumea Organic Nero d'Avola Merlot,
Sicilia, Italy**

£23.00

*Wild berries, cherries and licquorice on the nose,
with dark cherry, coffee, chocolate and spice on the
palate.*

**Luis Felipe Edwards Gran Reserva Pinot
Noir, Leyda Valley, Chile** £24.00

*A bright ruby-red coloured wine bursting with dark
plum, red cherry and exotic black tea aromas.*



WHITES

Zuccardi Serie A Torrontes, Salta, Argentina

£29.00

*Delicate and intense nose with white
flowers and citric fruits. Well structured with lively
acidity and notes of orange peel.*

**Bourgogne Chardonnay Couvent
des Jacobins, Louis Jadot, France**

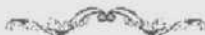
£30.00

*Generous richness laden with butter coated
peaches, mature barrique character exudes a
mouth-filling roundness.*

**Allumea Organic Grillo
Sicilia, Italy**

£23.00

*The wine has an elegant pale yellow hue,
with intense aromas of pineapple and lemon. The
palate is fresh and crisp, with a great minerality
and a long and lingering finish.*





LUNCH SANDWICHES 12-5PM

Grilled Flank Steak,
Blue Cheese, Rocket, Roast Garlic Mayo

Grilled Manchego,
Grilled Cheese & Chorizo Toastie

Fresh Atlantic Prawns,
Jalapeno Slaw, Smoked Paprika

Mediterranean Garden Vegetable & Chickpea Salad,
(VG) (V)

Chicken, Bacon, Sun Blush Tomato, Red Onion

ALL COME ON FOCACCIA WITH FRIES
& SOFT DRINK OR SMALL BEER
8.95

GLUTEN FREE BREAD AVAILABLE

VEGAN CLASSICS

Asparagus, Garlic, White Bean Hummus,
Spring Onion Hazelnut Pesto 5.95

Vegan Paella 6.95

Spinach & Mushroom Croquettes 5.95

Rosemary Tortilla Crisps 4.95

