



LUNAR FESTIVE MENU



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 7.5**

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

FROM THE BAR

Winter Aperol Spritz 12

Festive Cranberry & Classic
Orange, Prosecco, Soda

White Winter Cosmo 12

White Cranberry Juice, Vodka,
Cointreau & Lime Juice

Spiced Apple Pie Martini 12

White Cranberry Juice, Vodka,
Cointreau & Lime Juice

Kir Royale

Crème De Cassis, Choice of Fizz
Prosecco 14 Nyetimber 17 Veuve 17

NYETIMBER

PRODUCT OF ENGLAND

Classic Cuvee 15 / 85

Multi-Vintage English Sparkling Wine

Rosé 17 / 100

Multi-Vintage Sparkling Rosé

**In the mood for
something different?**

Ask your waiter to see
our full drinks menu.

LUNAR

FROM THE CELLAR

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

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

STARTERS

Caramelised Carrot & Fenugreek Soup (v) 9

Spiced Greek Yoghurt, Toasted Seeds

Nduja Pintxos 12

Garlic Crostini, Chorizo, Shallots, Lime & Dill Emulsion

Salmon Gravlax 14

Spinach Aioli, Toasted Brioche, Pickled Mussels, Cavolo Nero

Calamari Fritti 11

Black Garlic Aioli, Shaved Fennel, Coriander

Parsnip & Chestnut Croquette (v) 10

Butternut Squash Purée, Manchego Cheese, Toasted Almonds

MAIN COURSES

Maple-Glazed Turkey Breast 26

Roast Potatoes, Winter Vegetables,
Sage & Cranberry Stuffing, Parsnip & Chestnut
Croquette, Rich Turkey Gravy

Sesame-Marinated Sea Bream Fillet 28

Burnt Beetroot Purée, Butternut Arancini,
Broad Beans, Fire-Kissed Carrots

Braised Beef Brisket 26

Poivrade Sauce, Eryngii Mushroom,
Mint Glazed Sweet Potato, Roasted Squash

Golden Filo Parcel (v) 19.5

Spinach, Feta & Honey In Crisp Filo,
Celeriac Purée, Pomegranate Balsamic Reduction

Hawkstone Beer Battered Haddock 19

Triple Cooked Chips, Pea & Mint Purée,
Tartar Sauce

7oz Dry Aged Beef Fillet Steak 43

8oz Dry Aged Beef Rump Steak 30

Skin On Fries, King Oyster Mushroom,
Peppercorn Sauce

The Moonlight Burger 18

Two Beef Patties, Lambs Lettuce,
Tomato, Smoked Cheddar, Streaky Bacon,
Gochujang Emulsion, Skin On Fries

DESSERTS

Christmas Pudding 12

Warm Brandy Sauce

Dark Chocolate & Orange Brownie 12

White Chocolate & Rosemary Sauce, Ice Cream

Lime & Rum Tart 11

Pineapple Salsa, White Chocolate Ice Cream

Orange & Cinnamon Cheesecake 12

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

Assiette of Ice Cream & Sorbet 9

SIDES

Pigs In Blankets	7.5
Cauliflower Cheese	6.5
Brussels Sprouts	5
Parmesan & Truffle Fries	7.5
Mulled Wine Braised Red Cabbage	5.5



Curious to learn more?

Our venue is inspired by the historic Lunar Society - a group of forward-thinkers who shaped the future under full moons. Ask a member of our team for a complimentary tour, including a peek at our hidden speakeasy.

www.lunarwedgwood.com

Discover Upcoming Lunar Events

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