

# La Mezzaluna

## MEDITERRANIAN CUISINE

### STARTERS

SOUP OF THE DAY	£ 3. 95
<i>Our chef's homemade soup of the day served with ciabatta toast.</i>	
GOATS CHEESE WRAPPED IN PANCETTA	£ 5. 95
<i>Oven roasted and served hot on a bed of mixed leaves with pesto croutons.</i>	
WILD MUSHROOM CREPE	£ 5. 45
<i>Sautéed and infused with garlic, cream and brandy wrapped in a crepe and topped with a parmesan crust.</i>	
BLACK PUDDING BENEDICT	£ 5. 95
<i>Pan fried award winning RS black pudding sat on toasted ciabatta topped with a soft poached egg and smothered in chef's hollandaise.</i>	
CRISPY DUCK QUESADILLA	£ 6. 95
<i>Shredded duck tossed in Hoi Sin sauce, mixed with spring onions and cucumber.</i>	
GARLIC KING PRAWNS	£ 8 95
<i>Freshwater king prawns simply pan-fried with our slow oven roasted garlic cloves and sliced shallots, flamed in brandy and Finished with white wine and fresh cream.</i>	
MUSSELS MARINIERE	£ 6. 95
<i>Supreme rope grown Scottish mussels, cooked in their own juices with white wine, a hint of garlic, cream and shallots, garnished with fresh chopped parsley.</i>	
PAN FRIED CHICKEN LIVERS	£ 6. 45
<i>Sautéed chicken livers, smoked bacon strips and red chillies, served in red wine, finished with brandy and fresh cream and served in a crisp filo basket.</i>	
NEST OF CANTALOUPE MELON	£ 5. 45
<i>A nest of cantaloupe melon filled with winter berries and topped with raspberry sorbet.</i>	