

Appetizers

Garlic Bread (v) / with Cheese (v)	£4 / £5
Garlic Mushroom in cream, served on toast with parmesan and pesto (v)	£6.5
Soup of the Day - served with fresh bread	£5
Hoi Sin Duck Spring Roll with a cucumber and coriander mixed salad	£7
Thai Fish Cake - with sweet chilli, pickled cucumber and mixed leaves	£7.5
Pan-fried Scallops - with chortzo, balsamic reductions and mixed leaf salad	£8.5
Tempura Battered King Prawns with sweet chilli and rocket salad	£8.5
Tiger Prawns - (5) wrapped in filo pastry with a BBQ dip	£8
King Prawns - pan fried in garlic, onions and wine, finished with cream	£8.5
Crispy Kalamari (Squid) - served with mixed dressed leaves and sweet chilli sauce	£7
Seafood Platter - tiger prawn, whitebait, scamp, taramasalata, prawns, smoked salmon and kalamari for one person	£10
for two people	£14
Scallops - pan fried in garlic, white wine and cream	£8.5
Prawn Cocktail - served with brown bread	£7
Smoked Salmon Parcel with prawns, sweet chilli salsa and dressed leaves	£8
Whitebait - served with tartar and mixed leaf salad	£6
Taramasalata - with hot pitta bread and mixed leaves	£6
Hummus (Chick peas) served with hot pitta bread and mixed leaves (v)	£5.5
Tzatziki - Greek yogurt mix with herbs, garlic and cucumber, served with pitta bread and mixed leaves (v)	£5.5
Keftedes - minced beef with greek herbs	£6.5
Halloumi Tampura - Greek cheese, served with chilli and spring onion, yogurt dressing and pesto salad (v)	£7.5
Pork Croquettes - served with an apple and cranberry dressing, mixed leaves and pesto dressing	£7
Paté Maison smooth paté served with toast and chutney	£7
Goats Cheese Spring Roll with beetroot purée and tomato and pesto salad (v)	£7

(v) - Suitable for vegetarians

Charcoal Grilled Westcountry Steaks

28 - 35 Days Mature, Dry-aged

Duo of Steak - Sirloin (7oz) and Fillet (4oz)	£30
Rump Steak - standard approx 9oz	£19
Large Rump Steak - approx 14oz	£23
Sirloin Steak - approx 10oz	£20
Porterhouse - approx 12oz	£26
Fillet Steak - approx 9oz	£28
Small Fillet Steak - approx 6oz	£22

Add 3 King Prawns to any Steak supp of .. £7

All above dishes served with chips or jacket potato*,
and peas, tomatoes and mushrooms
*or swap to sweet potato fries for £2 extra

From the Grill

Mini Steak - 7oz steak with onions	£16
Mix Grill - steak, grilled chicken, bacon, sausage, egg, mushrooms and tomatoes	£22
Four English Lamb Chops	£16.5
Lamb Steaks	£17
Danish Gammon Steak - with egg and pineapple	£15

All above dishes served with chips or jacket potato*,
and peas, tomatoes and mushrooms
*or swap to sweet potato fries for £2 extra

Sea Food

Fresh from the Barbican

Battered Cod Fillet served with mixed leaves and homecooked chips	£15
Grilled Lemon Sole - served with 1 fillet	£16
mixed leaves and homecooked chips 2 fillets	£21
Pan-fried Scallops with onions, mushrooms and white wine sauce, Served with crushed potatoes and fresh vegetables	£20
Pan-fried Sea Bass Fillets - served with caper crushed potatoes, vegetables and velouté sauce	£19
Duo of Fish pan-fried sea bass and salmon fillet with fish sauce, caper crushed potatoes and fresh vegetables	£21
Sea-food Curry - salmon, prawns, scallop and calamari, with basmati rice	£17
Oven Roasted Salmon with a prawn and wine sauce, served with caper crushed potato and vegetables	£18

Greek Specialities

'Meze' - a delicious selection of most Greek dishes, for two or more persons (per person)	£26
Souvla - large pieces of English lamb cooked on charcoal, marinated in herbs on skewers, served with Greek salad and rice	£18
Moussaka - served with feta Greek salad or mixed vegetables and potatoes	£15
Kleftico - tender lamb roasted in the oven, with oregano and other spices, served with Greek salad, or vegetables and potatoes	£18
Lamb Souvlakia (Kebabs) - marinated in herbs, served with Greek salad and basmati rice	£16.5
Chicken Souvlakia (Kebabs) - marinated in herbs, served with Greek salad and basmati rice	£15
Kota Me Krasi breast of chicken, pan-fried with a red wine sauce, onions, tomatoes and mushrooms, served with sautéed potatoes and vegetables	£16
Stifado - cubes of beef cooked with shallots in red wine and tomatoes, served with rice and vegetables	£15

House Specialities

Steak au Poivre - sirloin steak with brandy, cream and peppercorn sauce	£24
Steak Diane - with mushroom, onions, Worcester and red wine sauce	£24
Slow Cooked Pork Belly - with apple purée, creamy mash potatoes and gravy jus	£18
Slow Roasted Pork Medallion with caramelised apple, chorizo sausage and a light dijon sauce, served with creamy mash and vegetables	£16
Fillet of Beef Medallions cooked with a mushroom and brandy sauce	£23
Garlic Steak with brandy, cream and garlic sauce	£23
Stilton Steak - prepared with ruby port and stilton cheese sauce	£24
Beef Stroganoff - diced fillet steak, finished in brandy, with onions, mushrooms, pepper and cream. Served with rice	£20
Chicken Stroganoff diced chicken breast, finished in brandy, with onions, mushrooms, peppers and cream. Served with rice	£17
Duck à la Orange - Pan-fried duck breast, with creamy mash potato and orange sauce	£18

The above dishes are served with fresh vegetables and chef's potatoes, unless stated.

Poultry

Ballantine of Chicken (stuffed chicken) with a tarragon mousse, creamy mash potato and gravy jus	£15.5
Chicken Melt - grilled chicken breast, with bacon, bbq sauce and melted cheese. Served with homecooked chips and garnish	£14
Pan-fried Chicken Breast with a bacon, stilton and leek sauce, vegetables and chef's potatoes	£16.5
Garlic Chicken - with chopped garlic, and white wine and cream sauce	£16
Pepper Chicken with brandy, cream and black peppercorn sauce	£16
Stilton Chicken with ruby port and stilton cheese sauce	£16.5
Grilled Chicken Breast Salad mixed leaf, feta and olive salad, battered potatoes, Greek dressing and pesto	£14

The above dishes are served with fresh vegetables
and potatoes*, unless stated.
*or swap to sweet potato fries for £2 extra

Charcoal Grilled American Burgers

Plain Burger	1/2lb . £11
	1/2lb . £14
Chicken Burger	1/2lb . £12

Add any of the following toppings
for an extra 75p each:

Cheese, Onions, Mushrooms, Paté, BBQ Sauce,
Chorizo, Bacon

Vegetarian Dishes

Goat Cheese Spring Rolls - with pesto, balsamic, mixed leaf salad and homemade chips	£14
Creamy Mushroom Stroganoff with fresh vegetables and rice pilaf	£14
Spicy Vegetable Curry mixed vegetables, served with rice pilaf	£14
Halloumi Kebab served with Greek salad and sweet potato fries	£14
Halloumi Burger served with salad and fries or sweet potato fries	£14

Extra Side Dishes

Onions Deep Fried French Style	£4
Tomatoes Grilled	£4
Mushrooms	£4
Chips	£4
Sauté Potatoes	£5
Greek Salad	£6
Sweet Potato Fries	£5
Sautéed Broccoli	£4

Add a Sauce to your Dish....

À la Crème Sauce - finely chopped onions, mushrooms and cream	£4
Garlic Sauce	£4
Pepper Sauce	£4
Stilton and Port Sauce	£4
Diane Sauce	£4

Leandra Restaurant

— MENU —