

MEAT AND POULTRY ENTREE

Jamaican Plate

Jamaican jerk pork and chicken cooked in
Chef's own recipe with herb festival {Jamaican Cake} - £14.95

Best end of Lamb with Confit Shoulder

Layers of Minted Peas & Celeriac, Provencal Vegetables, Celeriac Puree &
Basil Lamb Jus £19.50

Filet au Poivre

Fillet steak coated in black pepper and sautéed in a brandy butter, with Potato Anna
(thinly sliced potatoes in a herb butter) and sauce poivre - £22.50

Stuffed Chicken Breast wrapped in Parma Ham

stuffed with Ricotta & Stilton Cheese with Provencal Vegetables &
Cream of Stilton Sauce £14.95

CHEFS SEASONAL SALAD

Salad Nicoise

Lettuce, Tuna, Soft Boiled Egg, New Potatoes, French Beans, Tomatoes,
Marinated Anchovies & Black Olives £ 12.95

HOUSE SAUCES

You may care to add one of the following sauces to your dish
£2.20 each (unless included)

Au Poivre - black peppercorns in brandy cream

Stilton - creamy stilton and white wine

Diane - mushroom and brandy cream - *Provencal* - tomato garlic and herb

Chefs Sauce - red wine sauce with chopped mushrooms and shallots

STDE ORDERS

Chips - The Landings hand made chunky chips - £3.50

Onion Rings - Freshly made - £3.50

Salad Meli Melo - our own house mixed salad - £4.50

Patatas Florencia - spinach with potatoes and onions baked in a garlic cream sauce - £3.50

Dauphinoise Potatoes - thinly cut potatoes baked in a creamy cheese sauce £3.50

Potatoes Nouveau - new potatoes with parsley butter - £2.50

Mashed Potatoes - £2.50 *Assorted Fresh Vegetables* - £2.50