

# BLANDY'S

at Inglewood

# DINNER

---

Monday to Saturday 6 - 8pm

## STARTERS

Nut roast, butternut, trompette mushroom and chestnut (V) – 7.50

Swede velouté, chicken tortellini and truffle – 7.50

Pressed ham hock terrine, spiced apple and raisin chutney, mini bread loaf – 7.50

Gin cured sea trout, cucumber and lime yogurt (GF) – 7.75

Torched mackerel, escabèche and anchovy straw – 7.75

## MAINS

‘Ramsbury’ beer-battered fish with hand-cut chips and crushed garden peas – 14.00

Pan fried and tempura sea bream, confit fennel and cockle vierge - 17.50

Pan fried rack of lamb, braised neck, haricot cassoulet and kale – 24.50

Confit duck leg, black garlic rosti and curly kale – 18.00

Corn fed guinea fowl supreme, heritage carrot, pistachio and hispi cabbage (GF) – 17.00

Roast butternut risotto, almonds and truffle (GF) – 15.50

## SIDES

Mixed leaf salad - 3.50

Brussel sprout and almond fricassee - 3.50

Hand cut chips - 3.50

Bistro fries - 3.50

Curly kale, pancetta and onion - 3.50

---

(V) Vegetarian | (VE) Vegan | (GF) Gluten Free

Please advise our staff of any allergies or special dietary requirements.

We can help identify suitable dishes for you and provide a list of all dishes containing allergens.