

BLANDY'S

at Inglewood

LUNCH

Monday to Saturday 12 – 2.30pm

STARTERS

- Swede velouté, chicken tortellini and truffle – 7.50
- Nut roast, butternut, trompette mushroom and chestnut (V) – 7.50
- Pressed ham hock terrine, spiced apple and raisin chutney and mini bread loaf – 7.50
- Gin cured sea trout, cucumber and lime yogurt (GF) – 7.75
- Torched mackerel, escabèche and anchovy straw – 7.75

SANDWICHES

Served with hand cut chips and leaf salad - available till 6pm

- Smoked salmon horseradish – 8.50
- Classic BLT – 8.50
- Brie and bacon – 9.50
- 'Inglewood's club – 13.00

CLASSICS

- Chicken Caesar, cos lettuce, hen's egg, parmesan crouton and anchovies – 9.25/13.25
- Smoked salmon Caesar, cos lettuce, hen's egg, parmesan crouton and anchovies – 9.25/13.95
- 'Ramsbury' beer-battered fish with hand-cut chips and crushed garden peas – 9.25/14.00
- Pan fried calves liver, potato, lyonnaise, sage and red wine jus (GF) – 10.50/15.50
- Roast butternut risotto, almonds and truffle (GF) – 10.50/15.50

MAINS

- Pan fried rack of lamb, braised neck, haricot cassoulet and kale – 24.50
- Corn fed guinea fowl supreme, heritage carrot, pistachio and hispi cabbage (GF) – 17.00
- Confit duck leg, black garlic rosti and curly kale – 18.00
- Pan fried and tempura sea bream, confit fennel and cockle vierge - 17.50

SIDES

- Mixed leaf salad - 3.50
- Black garlic roasted potatoes - 3.50
- Hand cut chips - 3.50
- Bistro fries - 3.50
- Curly kale, pancetta and onion - 3.50
- Brussel sprout and almond fricassee - 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.