

BLANDY'S

at Inglewood

DINNER

JANUARY DINNER OFFER

Monday to Saturday 6 - 8pm

STARTERS

Roasted cauliflower, pine nut dukka, and curried oil (GF)(N)

Confit duck leg boudin, smoked duck, pickled girolles and toasted sour dough

Salt cod fish cake, warm tartar cream and quails egg and

MAINS

Lamb rump, potato puree, tender stem broccoli, black garlic and anchovy jus

Pork tenderloin, black cabbage, trompette mushroom and celeriac (GF)

'Ramsbury' beer-battered fish with hand-cut chips and crushed garden peas

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

Buttered hand rolled pasta, Jerusalem artichoke and parmesan

SIDE

Mixed leaf salad - 3.50

Black garlic roasted potatoes - 3.50

Hand cut chips - 3.50

Bistro fries - 3.50

Black cabbage, pancetta and onion - 3.50

Braised red cabbage - 3.50

DESSERT

Passion fruit curd, coconut crumble, mango and chilli salsa (V)(N)

Pear and almond tart, pear sorbet (V)(N)

Selection of ice cream and sorbets

British cheese selection, walnut bread and grape chutney

Oxford blue; Golden cross; Black bomber; Somerset brie - 3 supplement

Two courses 24.00*

Three courses 27.00*

*Includes a glass of 175ml house wine

(V) Vegetarian | (N) Nut | (GF) Gluten Free

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

Food is prepared in a traditional kitchen and may contain traces of nuts.

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