

# BLANDY'S

at Inglewood

# DINNER

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Monday to Saturday 6 - 8pm

## STARTERS

- Roasted cauliflower, pine nut dukka, and curried oil (GF)(N) – 7.50
- Pigeon and mushroom pithivier, sprouts and sherry vinegar jus – 7.75
- Confit duck leg boudin, smoked duck, pickled girolles and toasted sour dough – 7.50
- Salt cod fish cake, warm tartar cream and quails egg and – 7.50
- Chicken and ginger broth, prawn dumpling, enoki mushroom and coriander – 7.75

## MAINS

- Lamb rump, potato puree, tender stem broccoli, black garlic and anchovy jus – 18.50
- Pork tenderloin, black cabbage, trompette mushroom and celeriac (GF) – 17.50
- Stuffed rabbit saddle, braised leg, carrot and pickled kohlrabi - 17.50
- ‘Ramsbury’ beer-battered fish with hand-cut chips and crushed garden peas – 14.00
- Pan fried and tempura sea bream, confit fennel and cockle verger - 17.50
- Buttered hand rolled pasta, Jerusalem artichoke and parmesan - 15.50

## 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

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(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.