

BLANDY'S

at Inglewood

LUNCH

Monday to Saturday 12 – 2.30pm

STARTERS

- Roasted cauliflower, pine nut dukka and curried oil (GF)(N) – 7.50
- Pan roasted pigeon breast, curly kale and pigeon consommé (GF) – 7.75
- Confit duck leg boudin, smoked duck, pickled girolles and toasted sour dough – 7.50
- Smoked haddock fish cake, warm tartar cream and quail's egg – 7.50
- Chicken and ginger broth, prawn dumpling, enoki mushroom and coriander – 7.75

BRIOCHE SLIDERS

Served with hand cut chips and coleslaw served until 6pm

- Beef and caramelized onion – 8.50/13.50
- Spring lamb and basil pesto – 8.50/13.50
- Pork, ginger and mango chutney 8.50/13.50
- Grilled halloumi, basil pesto and tomato – 8.50/13.50

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, hand-cut chips and crushed garden peas – 9.25/14.00
- Venison and red wine sausage, mash potato, red cabbage and red wine jus – 11.50/15.50
- Buttered cep mushroom pasta, Jerusalem artichoke and parmesan 11.50/15.50

MAINS

- Lamb rump, potato puree, tender stem broccoli, black garlic and anchovy jus (GF) – 18.50
- Pork tenderloin, black cabbage, trompette mushroom and celeriac (GF) – 17.50
- Stuffed rabbit saddle, braised leg, carrot and pickled kohlrabi - 17.50
- Pan fried Skrei cod, squid, confit fennel, garlic aioli (GF) - 17.75

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

(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.