

DINNER

Monday to Saturday 6 - 8pm

APRIL SET MENU

STARTERS

Pan roasted quail breast, crispy egg, spring peas and mint
Classic Caesar, cos lettuce, hen's egg, parmesan crouton and anchovies
Smoked salmon, salmon mousse, pickled radish and cucumber

MAINS

Braised ox cheek, asparagus, confit tomato and mash potato
Stuffed guinea fowl breast, braised leg, beetroot and pickled shimeji mushroom
Pan fried hake, crushed new potatoes, leek and laverbread veloute
Spring pea risotto, trompette mushroom and truffle mascarpone

SIDES

Mixed leaf salad (GF) - 3.50
Sweet ginger spring cabbage (GF) - 3.50
Sautéed rainbow chard (GF) - 3.50
Chunky chips (GF) - 3.50
Bistro fries - 3.50

DESSERTS

Pistachio and blue berry tart, pistachio ice cream
Lemon brulee, raspberry and meringue
Apple and rhubarb crumble, clotted cream

Two courses 25.00*
Three courses 30.00*

**Includes a glass of 125ml 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.

BLANDY'S
at Inglewood