

DINNER

Monday to Saturday 6 - 8pm

STARTERS

- Pan roasted quail breast, crispy egg, spring peas and mint – 7.50
- Smoked ham hock, black pudding, apple and celeriac remoulade – 7.50
- Baked truffled camembert, celery, walnut and fresh walnut bread (V)(N) – 8.50
- Classic Caesar, cos lettuce, hen's egg, parmesan crouton and anchovies – 7.50
- Smoked salmon, salmon mousse, pickled radish and cucumber (GF)– 8.50
- Warm peppered mackerel, frisee, beetroot and pomelo (GF) – 7.75

MAINS

- Braised ox cheek, asparagus, confit tomato and mash potato - 17.75
- Barbury duck breast, carrot and orange, pomegranate and spring cabbage (GF) – 18.50
- Stuffed guinea fowl breast, braised leg, beetroot and pickled shimeji mushroom - 17.50
- Pan fried hake, crushed new potatoes, leek and laverbread veloute (GF) - 17.75
- 'Ramsbury' beer-battered fish, hand-cut chips and crushed garden peas – 14.00
- Spring pea risotto, trompette mushroom and truffle mascarpone (GF)(V)– 15.50

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

(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