

SUNDAY LUNCH

Sunday 12 – 3pm

STARTERS

Mushroom veloute, truffle mascarpone, fresh bread and butter (V)
Pressed ham hock terrine, apple chutney, toasted sour dough bread
Poached hens egg, black pudding, spring pea and sherry vinegar dressing
Pan roasted scallops, cauliflower puree, pine nut dukka and curried oil (GF)

ROASTS

*All roasts are served with crispy duck fat roasted potato, roasted parsnip,
savoy cabbage fricasse and Yorkshire pudding*

Slow roasted beef sirloin
Roasted spring lamb rump
Stuffed poussin supreme

MAINS

Pan fried sea bass, potato, globe artichoke, olive and basil (GF)
“Blandy’s” buttered tagliatelle, spring pea, edamame bean and parmesan (V)

DESSERT

White chocolate mousse, fresh raspberry and meringue (V)
Passion fruit crème brûlée and short bread biscuit (V)(N)
Cinnamon apple fritter with rum and raisin ice cream (V)(N)
Selection of ice cream and sorbets (V)(N)

MINI EASTER EGGS

TWO COURSES 27.50
THREE COURSES 35.00

(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