

LUNCH

Monday to Saturday 12 – 2:30pm

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

Smoked salmon, salmon mousse, pickled radish and cucumber (GF) – 8.50

Warm peppered mackerel, frisée, beetroot and pomelo (GF) – 7.75

BRIOCHE SLIDERS – 2 for 13.50

Served with hand cut chips and celeriac slaw served until 6pm

Beef and caramelized onion – 8.50

Pork, sweet ginger and mango chutney – 8.50

Tiger prawn, salmon and lime - 8.50

Grilled halloumi, basil pesto and tomato – 8.50

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

Calves liver, wild garlic leaf, mash potato and roasted shallot (GF) – 11.50/15.50

Spring pea risotto, trompette mushroom and truffle mascarpone (V)(GF) - 11.50/15.50

MAINS

Braised ox cheek, asparagus, confit tomato and mash potato - 17.75

Barbury duck breast, carrot and orange, pomegranate and spring cabbage (N) – 18.50

Oven roasted pigeon breast, foie gras, potato galette, kale and pigeon jus - 17.50

Pan fried hake, crushed Jersey royal potato, leek and laverbread velouté (GF) - 17.75

SIDES

Mixed leaf salad (GF) - 3.50

Sweet ginger spring cabbage (GF) - 3.50

Sautéed rainbow chard (GF) – 3.50

Chunky chips - 3.50

Bistro fries (GF) - 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