

LUNCH

Monday to Saturday 12 – 2:30pm

STARTERS

- Tomato gazpacho, goats cheese and focaccia crisp – 7.00
- British asparagus, hollandaise and truffle – 7.50
- Grilled red snapper, courgette and saffron dressing – 7.50
- Crab and langoustine arancini, tarragon mayonnaise – 7.75
- Foie gras and chicken liver parfait, peach, smoked duck and grilled brioche – 8.50

BRIOCHE SLIDERS – 2 for 13.50

Served with hand cut chips and coleslaw served until 6pm

- Pulled beef and grain mustard – 8.50
- Breaded haddock and tartar sauce - 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
- Swordfish niçoise salad, soft quail eggs, french beans, tomato and olive 11.50/16.50 (GF)
- Spring pea risotto, trompette mushroom and truffle mascarpone - 11.50/15.50 (V)(GF)

MAINS

- Spring lamb rump, confit potato, spring greens and lamb broth - 18.50 (GF)
- Pan fried beef fillet, cep spätzle, asparagus and truffle jus – 25.50
- Roasted Scottish salmon, courgette flower and almonds - 17.75 (N)
- Pan plaice, squid, cauliflower, caper and sultana butter - 17.75(GF)

SIDES

- Mixed leaf salad - 3.50 (GF)
- Bacon and green beans – (GF)
- Buttered spring greens – 3.50 (GF)
- Chunky chips - 3.50 (GF)
- 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