

DINNER

Monday to Saturday 6 – 8 pm

STARTERS

- Artichoke velouté, root vegetable crisp and truffle (V) - 7.25
- Seared smoke salmon, pickled beetroot and apple salad - 7.50
- Braised ox cheek bonbon, celeriac and red cabbage remoulade - 7.50
- Foie gras parfait, poached rhubarb and toasted brioche - 9.25

MAINS

- Classic mushroom linguine, sautéed wild mushroom, spinach and soft poached hen's egg (V) - 13.50
- Grilled sea bream, citrus braised chicory and baby water cress salad - 17.50
- Seared pork fillet, dauphinoise potatoes with green bean and bacon fricassee - 17.75
- Slow roasted lamb rump, crushed spring peas, crispy garlic potatoes with red wine jus - 18.50
- Pan fried skrei cod, soft fondant potato and Romanesco with shrimp butter - 17.75
- 'Ramsbury' beer-battered fish with hand-cut chips and crushed garden peas - 14.00
- Blandy's 8oz ribeye, chunky chips, crispy onion rings and truffle mayonnaise - 23.50
- Soft herb risotto, braised leek and crispy shallot and parmesan (V) – 12.50

SIDES

- Mixed leaf salad - 3.50
- Chunky hand cut chips - 3.50
- Bistro fries - 3.50
- Beer battered onion rings - 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