

SUNDAY LUNCH

Sunday 12 – 3pm

STARTERS

Cauliflower velouté, spiced cauliflower florets and pine nut dukka
Rabbit, chicken, foie gras terrine with carrot marmalade
Smoked Salmon and crab roulade with lemon mayonnaise and cockle popcorn
Classic Caesar salad, anchovy and parmesan

ROASTS

*All roasts are served with crispy duck fat roasted potato, roasted parsnip,
cabbage fricassee and Yorkshire pudding*
Slow roast leg of lamb
Fennel rubbed pork loin
Pan fried corn-fed chicken breast

MAINS

Beer battered haddock, hand cut chips and crushed garden peas

DESSERTS

Cinnamon apple fritter with salt caramel ice cream (N) (V)
Warm chocolate fondant, peanut and vanilla ice cream (N) (V)
Treacle sponge, caramelised banana and clotted cream ice cream
Classic vanilla baked cheesecake and blood orange (N) (V)
Selection of ice cream and sorbets (N) (V)

Two courses 24.00
Three courses 29.50

(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