

LUNCH

Sunday 12 – 3pm

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

SLIDERS

Served with classic Caesar salad until 6pm

- Char grilled lamb burger, apple and mint jelly – 8.50
- Lemon and dill crusted haddock and tartar sauce – 8.50
- Grilled goat's cheese with grape chutney (V) – 8.50

CLASSICS

- Chicken Caesar, baby gem lettuce, hen's egg, parmesan crouton and anchovies - 12.95
- '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
- Beef and mustard sausage, braised red cabbage, pomme puree and caramelised onion jus – 12.50
- Soft herb risotto, braised leek and crispy shallot and parmesan (V) – 12.50

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

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