

LIGHT BITES

Soup of the day, homemade bread (V)	6.50
Heritage tomato bruschetta, confit garlic, pine nuts (VG)	7.50
Warm ham hock salad, watercress, croutons, poached egg, English mustard dressing	8.50
The Audley Club: Chicken, bacon, gem, tomato, egg, mayonnaise, bistro fries	9.50
Fish finger sandwich, tartar sauce, crushed peas, shredded gem, pickled cucumber	11.50

CLASSICS

Beer battered haddock, triple cooked chips, minted crushed peas, tartare, lemon	14.50 / 10.50
Caesar salad: baby gem, garlic croutons, parmesan, pancetta, soft boiled hen's egg, marinated anchovies <i>with grilled chicken breast with hot smoked salmon</i>	14.95 / 11.50
Pea & wild mushroom risotto, tarragon oil, pea shoots (V) (GF)	14.50 / 11.50
Mussel mouclade: Lightly curried cream, celery, leeks, cucumber, granny smith, homemade bread	14.95 / 12.50

BLANDY'S

at Inglewood

GRILL

Sirloin Steak 8oz, truffled parmesan chips, slow roasted tomato, watercress salad, café de Paris butter	22.50
Chicken schnitzel, bistro fries, rocket & parmesan, anchovies, capers, parsley	13.50
Miso marinated aubergine, cashew cream, crispy courgettes, coriander salsa, pomegranate, dukkah (VG) (N)	13.95
Salmon fillet, minted jersey royals, baby gem, samphire, lemon & chive crème fraiche (GF)	14.00

DESSERTS

Black Forest Gateaux choux bun	7.50
Chilled rice pudding, strawberries, white chocolate, basil (V)	7.50
Caramel poached peaches, vanilla cream, raspberry sorbet, almond brittle (V) (GF) (N)	7.50
Selection of ice cream & sorbet (V) (GF)	5.50
Selection of British cheese served with chutney and savoury biscuits	9.50

STARTERS

Handpicked crab, carrot & coriander, mango, toasted hazelnuts, croutes (N)	7.50
Steamed English asparagus, crispy hen's egg, mint gribiche (V)	7.50
Bresaola, marinated artichoke hearts, 36 months aged parmesan, rocket, toasted sourdough	7.50
Smoked trout fillet, beetroot, fennel, apple, crème fraiche & dill (GF)	7.50

MAINS

King prawn linguini, lobster bisque, slow roasted cherry tomatoes, chilli, parsley, garlic, lemon	17.50
Cod loin, tapenade crust, warm heritage tomatoes, shaved fennel, sauce vierge (GF)	17.00
Grilled polenta, broccoli, goat's cheese, romesco sauce, almond & 'black parmesan' crumb (V) (N)	15.50
Lamb rump, pomme anna, peas, broad beans & baby gem, mint emulsion, radishes, madeira jus (GF)	18.00

SIDES

All sides 3.50

Tenderstem broccoli & toasted hazelnuts (V) (GF) (N)	
Summer vegetables, minted butter (V) (GF)	
Heritage tomato salad, balsamic dressing (VG) (GF)	
Buttered Jersey royals (V) (GF)	
Bistro fries (VG)	
Triple cooked chips (VG)	
Rocket & parmesan salad (GF)	

BACK TO ALL MENUS