

BLANDY'S

at Inglewood

DINNER

Monday to Saturday 6pm – 8pm

STARTERS

Cauliflower velouté, curried cauliflower fritter, pine nut dukka – 7.50 (V,N)

Crumbed camembert, celery, grape and apple salad – 8.50 (V)

Rabbit and foie gras terrine, carrot marmalade and toasted sour dough – 8.75

Smoked salmon, crab and tarragon roulade, cockle popcorn – 8.75

Crispy cod cheeks, warm tartar cream and caviar – 8.00

Classic caesar, cos lettuce, quails egg, parmesan crouton and anchovies – 8.00

MAINS

Pan roasted gurnard, shellfish stew, saffron potato and tarragon - 18.50

Halibut, tiger prawn cannelloni and sweet ginger cabbage – 18.50

‘Ramsbury’ beer-battered fish, hand-cut chips and crushed garden peas – 14.00

Braised ox cheek, creamed potato, kale, confit tomato and smoked pancetta - 18.75 (GF)

Stuffed poussin, braised leg, kale and parsley root – 17.75

8oz Dried aged ribeye steak forestiere and hand cut chips – 25.00 (GF)

Carrot risotto, rainbow carrot, tarragon and parmesan - 16.50 (V,GF)

SIDES

Mixed leaf salad - 3.50 (V,GF)

Chunky chips - 3.50 (V,GF)

Bistro fries - 3.50 (V,GF)

Kale and smoked pancetta – 3.50 (GF)

(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.