

BLANDFORD  
**COMPTOIR**  
ESTD 2016

**2 COURSES LUNCH MENU**  
**£20**

Monday to Friday  
12pm – 5pm

Including a Glass of Wine or Soft Drink



Confit Salmon, Beetroot Carpaccio & Orange  
Or  
Jerusalem Artichoke Velouté & Agrodolce Hazelnut



Roasted Seabream, Braised Baby Gem &  
Mussels  
Or  
Onglet, Cima di Rapa, Chanterelle & Pancetta



Tea or Coffee

All prices are inclusive of vat at 20%. A discretionary service charge of 12.5% will be added to your final bill.  
If you have an allergy to any food product or dietary requirement, please advise us prior to ordering. Our food products may contain traces of nuts

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***Smaller plates***

Nocellara Olives £3  
Focaccia & Tapenade £5

Polenta Chips & Truffle Mayonnaise £4  
Courgette Flower, Goat Curd, Honey & Truffle Oil

Truffle & Pecorino Nuts £3.50  
Charcuterie Selection £15

Raw Red Prawns, Lemon Oil 3 for £7 / 6 for £12  
Maldon Rock Oysters ½ Dozen £14  
Cardamom Cured Mackerel, Muscat Grapes, Red Apple Purée £10  
Burrata, Zucca "Delica" Mousse, Chanterelle £9  
Fassone Beef Carpaccio, Truffle Dressing, 36-Month Aged Parmesan £10 / £18  
Baby Onion Tart Tatin, Taramasalata, Agrodolce Hazelnuts £8  
Roasted King Oyster Mushroom, Buttermilk Sauce, Kale & Cashew £8 / £14

***Chef's Favourite***

Homemade Pain Brioche, Poché Duck Egg, Fresh White Truffle £20

***Mains***

Potato & Leek Ravioli del Plin, Chestnut & Ham Broth £13  
Roasted Cauliflower, Pecorino Fondue, Spicy Breadcrumbs £12  
Cod, Girolles, Jerusalem Artichoke, Lemongrass Velouté £19  
Skate Wing, Caprino Croquette, Taggiasca Sauce, Parsnip Purée £18  
Duck Breast, Confit Leg, Quince Purée, Braised Red Cabbage & Fennel £20  
Braised Lamb Neck, Red Pepper Terrine, Herbs & Balsamic Jus £20  
Roasted Quail, Crispy Leg Bon Bon, Turnip £17

***Chef's Favourite***

Homemade Potato & Leek Ravioli, Parmesan Velouté, Fresh White Truffle £25  
*Matching wine 125ml: Marsanne, Tahbilk 2010, Victoria, Australia £11*

***Sides***

Wet Polenta, Parmesan £5  
Courgette, Basil, Pine Nuts £5  
Rose Harissa Roasted Savoy Cabbage, Yoghurt & Anchovy Dressing £5  
Castelfranco Salad, Pickled Pear, Blue Cheese, Honey Mustard Dressing £5



***Special Autumn Menu***  
***5pm-7pm***  
***2 courses and a glass of Champagne***  
**£24.50**

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