

BLANDFORD  
**COMPTOIR**  
ESTD 2016

***Smaller plates***

Nocellara Olives £3                      Polenta Chips & Truffle Mayonnaise £4                      Truffle & Pecorino Nuts £3.50  
"Alla Norma" Croquettes £4                      Courgette Flower, Goat Curd, Honey & Truffle Oil £5                      Charcuterie Selection £15

Rock Oysters ½ Dozen £14  
Raw Red Prawns, Lemon Oil 3 for £7 / 6 for £12  
Black Olive Flatbread, Red Pesto, Stracciatella £9  
Baby Onion Tart Tatin, Taramasalata, Agrodolce Hazelnut £8  
Beef Carpaccio, Truffle Dressing, 36-Month Aged Parmesan £10 / £18  
Cured Mackerel, Black Garlic Aioli, Winter Salad £9 / £17

***Mains***

Homemade Pork Belly Tortelloni, Green Apple, Pickled Ginger, Miso Broth £14  
Cep Risotto, Tonka Bean, Fresh Mint £14  
Skate, Grenobloise Sauce, Parsley Mashed Potatoes, Baby Turnip £18  
Loin of Venison, Braised Radicchio, Beetroot Purée, Chocolate Sauce £21  
Whole Honey Roasted Quail, Coffee & Celeriac Purée, Trompette, Red Wine Sauce £18

***Sides***

Broccoli Bagna Càuda Sauce, Parmesan £5  
Rose Harissa Roasted Savoy Cabbage, Yoghurt & Anchovy Dressing £5  
Castelfranco Salad, Pickled Pear, Blue Cheese, Honey Mustard Dressing £5  
Courgette, Pine Nuts £5



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

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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**2 COURSES LUNCH MENU**

**£20**

Monday to Friday  
12pm – 5pm

Including a Glass of Wine or Soft Drink



Confit Salmon, Fennel Purée, Romanesco

Or

Roasted Aubergine, Peppers, Courgette, Lemon Crème Fraiche



Beetroot Risotto, Truffled Goat's Curd

Or

Pan-Fried Seabream, New Potatoes, Pancetta,  
Tarragon Velouté



Tea or Coffee

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Valentine's Day 14<sup>th</sup> February 2019

**STARTER**

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Beef Carpaccio, Truffle Dressing, 36-month Aged Parmesan  
Black Olive Flatbread, Stracciatella, Red Pesto  
Confit Salmon, Fennel Mousse, Fresh Blueberries  
Baby Onion Tart Tatin, Taramasalata, Agrodolce Hazelnuts

**MAIN**

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Roasted Monkfish, Gewurztraminer Sautéed Clams Sauce, Lardo  
Loin of Venison, Braised Radicchio, Beetroot Puree, Chocolate Sauce  
Porcini Risotto, Tonka Bean, Fresh Mint  
Whole Roasted Quail, Celeriac & Chestnut Purée, Red Wine Sauce

**DESSERT**

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Tiramisu  
Raspberry Mousse, White Chocolate  
Selection of 3 Cheese

Coffee or Tea

2 Courses £39 per Person

3 Courses £45 per Person

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