

BLANDFORD
COMPTOIR
ESTD 2016

Bistro & Wine Bar

Snacks

Saucisson, Bread & Cornichons £4
½ Dozen Maldon Rock Oysters £14
Raw Red Prawns, Lemon Oil, 3 for £7 / 6 for £12
Polenta Chips & Truffle Mayonnaise £4
Baby Back Ribs, Barbeque Sauce £7
Courgette Flower, Goat Curd, Honey & Truffle Oil £5

Starters

Squid Risotto, Clams, White Wine Sauce £9
Rabbit, Foie Gras & Mushroom Pie "Pithivier" £11
Jerusalem Artichoke Soup, Truffle Goat's Curd £8
Cured Mackerel, Fennel Salad, Blood Orange & Buttermilk Elderflower £9
Pan Fried Scallops, Confit Fennel, Crosnes, Liquorice Sauce, Oyster Mayonnaise £12
Burrata, Smoked Ham, Semi-Dried Tomato & Rocket £9

Sharing Starter

Whole Baked Camembert & Charcuterie Selection £20

Sommelier's recommendation : Carafe of 2017 White Crozes-Hermitage, Aux Bêtises, David Reynaud, Rhône Valley, France £31

Mains

Pan Fried Salmon, Grilled Bok Choy, White Onion Purée, Miso Broth £17
Homemade Tagliolini, Parmesan Velouté, Winter Truffle £18
Homemade Crab Tortelloni, Pickled Ginger, Samphire & Crab Bisque Foam £16
Pan Fried Cod, Razor Clams, Celeriac, Apple, Earl Grey & Bergamot Sauce £18
Honey Glazed Duck Breast, Potato Terrine, Braised Shallots & Wine Reduction £20
Roasted Onglet, Mash Potato, Mushrooms, Pancetta & Red Wine Sauce £18

Sharing Dish

500g Sirloin Steak, Bone Marrow, Polenta Chips, Brussel Sprouts & Pancetta, Red Wine Sauce £60
Sommelier's recommendation : Carafe of 2017 Shiraz, Amon-Ra, Ben Glaetzer, Barossa Valley, Australia £55

Sides

Brussel Sprouts, Pancetta £4
Roasted Cauliflower, Blue Cheese Sauce, Breadcrumbs £4
Polenta Chips & Truffle Mayonnaise £4
Potato Gratin £4

Special Set Menu

5pm-7pm

2 courses & matching wines, discover Pierre Jean Villa wines, from Rhone Valley

£29 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.

BLANDFORD
COMPTOIR
ESTD 2016

£20 Lunch Set Menu

MONDAY-FRIDAY
12pm – 5pm

Including a Glass of Wine Selected by our Sommelier
or Soft Drink



Mushroom Arancini, Tomato Sauce & Pickled Mushrooms
Or
Sea Bream & Clams Tartare



Rump Steak, Mash Potato, Green Beans, Red Wine Sauce
Or
Homemade Salmon Tagliolini, Lemon Sauce, Samphire

Optional Side Dishes £4 each

Potato Gratin
Roasted Cauliflower, Blue Cheese Sauce, Breadcrumbs
Brussel Sprouts, Pancetta
Polenta Chips & Truffle Mayonnaise



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