

BLANDFORD
COMPTOIR
ESTD 2016

Bistro & Wine Bar

Snacks

Saucisson, Bread & Cornichons £4
Polenta Chips & Truffle Mayonnaise £4
Mini Pulled Pork Bun £5

Starters

Chestnut Soup, Apple Foam £8
Goat Curd & Beetroot Salad, Agrodolce Hazelnuts & Pickled Red Onion £7.5
Pâté en Croûte, Pear, Cranberry & Raisins Chutney £9
Steak Tartare, Truffle Mayonnaise, Egg Yolk, Croutons, Fresh Truffle £12
Cured Mackerel, Black Garlic Aioli, Smoked Crème Fraîche, Cucumber, Beetroot £8.5

Sharing Starter

Baked Camembert, Charcuterie Selection, Honey & Bread £20

Sommelier suggestion: Carafe (375ml) 2013 Rioja, Blanco Seleccion, "Monica Martinez", Gregorio Martinez, Spain £30

Mains

Rabbit & Foie Gras Cappelletti, Mushroom, Dashi Broth £18
Homemade Tagliolini, Parmesan Velouté, Fresh Truffles £18
Pan Fried Skate, Salsify, Wild Mushroom, Bouillabaisse Sauce £18
Bavette Steak, Potato Fondant, Kale, Shallot & Mustard Purée, Bone Marrow Sauce £19
Pork Cooked Four Ways, Apple, Grelot Onion, Pedro Ximenez Sauce £20
Beef Bourguignon, Mash Potato £17

Sides

Brussel Sprouts, Pancetta, Balsamic Vinegar £4
Roasted Cauliflower & Blue Cheese Gratin £4
Polenta Chips & Truffle Mayonnaise £4
Baked Potato, Harissa Sauce £4

**Please note that we also provide
Takeaway and Delivery.
Ask a member of our team.**



CHECK-IN

As part of the governments track-and-trace service, we kindly ask you to scan the QR code above before you dine with us.

We will store your details for 21 days should the NHS need to contact you. You may opt-in if you wish to receive news and offers from Blandford Comptoir.

All prices are inclusive of vat at 5%.
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.