

BLANDFORD
COMPTOIR
ESTD 2016

Bistro & Wine Bar

Snacks

- Coppa, Bread & Cornichons £4
Sausage & Broccoli Arancini with Garlic Mayo £4
Marinated Boquerones, Garlic, Parsley, Lemon £5
Charred Tenderstem Broccoli, Cesar Dressing £5
Courgette Flower, Goat Curd, Honey & Truffle Oil £6
Raw Sicilian Red Prawns "Mazara del Vallo", Maldon Sea Salt & Lemon Oil £4 each/ £15 for 5
½ Dozen Maldon Rock Oysters £14

Starters

- Potato Gnocchi, Black Truffle, Cavolo Nero & Jerusalem Artichoke £11
Burratina, Bresaola, Warm Figs, Pumpkin Seeds, Honey & Mustard Dressing £10
Beef Carpaccio, Rocket Salad, Truffle Dressing, Parmesan £11
Sea Bass Crudo, Pickled Kohlrabi & Horse Radish Yoghurt £11
Pan Fried Salmon Escabèche, Artichoke, Fennel Salad £10

Mains

- Pan Fried Stone Bass, King Prawn, Prawn Bisque & Sea Herbs £22
Pan Fried Cornish Hake, Wild Mushroom, Sprout Tops, Cèpes & Champagne Sauce £21 (*Add Autumn Truffle £6*)
Roasted Devon Lamb Noisette, Parsnip Purée, Potato Fondant & Cognac Sauce £25
Pumpkin & Ricotta Ravioli, Sage, Mustard & Gorgonzola £18
Dry Aged Devon Ribeye Steak, Bearnaise Sauce, Watercress & Parmesan Salad £27

Sides

- Baked Rigatoni, Cheddar & Garlic £4
Polenta Chips & Truffle Mayonnaise £4
Braised Chicory, Pecorino, Balsamic & Walnuts £4
Butter Roasted Celeriac, Thyme & Honey £4

*15g of Oscietra Caviar, Sturia
&
2 glasses Charles Heidsieck, Reserve, Brut, NV
£50*

*Half Dozen of Maldon Oysters,
15g of Oscietra Caviar
A bottle of Charles Heidsieck, Reserve, Brut, NV
£90*