

BLANDFORD  
**COMPTOIR**  
ESTD 2016

***Bistro & Wine Bar***

***Snacks***

- Pays Basque Saucisson, Bread & Cornichons £4  
Sausage & Broccoli Arancini with Garlic Mayo £4  
Charred Tenderstem Broccoli, Caesar Dressing £5  
Marinated Boquerones With Garlic & Parsley Dressing £5  
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***

- Guinea Fowl, Wild Mushroom, Jerusalem Artichoke Fondant, Albufera Truffled Sauce £23  
Pan Fried Stone Bass, King Prawns, Prawn Bisque & Sea Herbs £22  
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***

- Grilled Cabbage, Harissa Sauce & Yoghurt £5  
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*