

BLANDFORD  
**COMPTOIR**  
ESTD 2016

***Bistro & Wine Bar***

***Snacks***

- Bresaola, Bread & Cornichons £4  
Cod Croquettes, Garlic Spinach & Parsley Purée £6  
Courgette Flower, Goat Curd, Honey & Truffle Oil £8  
Smoked Ham Hock & Parsley Croquettes With Burgundy Mustard £6  
Marinated Boquerones With Garlic & Parsley Dressing £5  
English Radishes, Garlic Yoghurt & Parsley Dressing £5  
King Prawns With Garlic, Chili & Lemon £3 each/ £11 for 4  
½ Dozen Maldon Rock Oysters £12

***Starters***

- Artichoke Salad, Gooseberries, Avocado Purée, Pancetta, Balsamic & Honey Dressing £14  
Smoked Duck, Watermelon, Elderflower Vinegar, Feta & Seeds £12  
Warm Tomato Tart, Burrata, Basil Pesto & Sundried Tomatoes £11  
Fennel & Dill Cured Salmon, Crème Fraîche, Pomegranate & Cucumber £12  
Truffle Goat Curd, Peas & Broad Beans, Yellow Courgette & Extra Virgin Olive Oil £12

***Mains***

- Roasted Duck Breast, Kale, Walnut & Date Crumble, Yoghurt & Baby Leeks £27  
Pan Fried Sea Bream, Jersey Royals, Olive Tapenade & Brown Shrimps £23  
Duo Of South Devon Lamb, Roasted Aubergine, Shiitake & Lamb Sauce £27  
Tagliatelle Pasta, Hand Picked Cornish Crab, Chilli, Garlic & Pecorino £25  
Homemade Gnocchi, Confit Leeks, Lincolnshire Poacher Sauce & Basil Pesto £18  
Roasted Mediterranean Octopus, Romano Pepper Capponata, Chorizo £28

***To Share***

- Roasted Pork Rack (500g), Chimichurri Sauce, Coleslaw & Polenta Chips £ 65  
Sommelier's Recommendation: 2015 Côte-Rôtie, La Péroline, Levet Carafe 375 ml £80

***Sides***

- Polenta Chips & Truffle Mayonnaise £5  
New Season Potatoes, White Onions & Reblochon Cheese £5  
Mixed Tenderleaf Salad, Parsley & Mint Dressing £5  
Aubergine & Tomato Salad, Rocket & Basil £5