

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 £18

Starters

- Artichoke Salad, Gooseberries, Avocado Purée, Pancetta, Balsamic & Honey Dressing £14
Smoked Duck, Watermelon, Elderflower Vinegar, Feta & Seeds £12
Heritage Tomatoes, Burrata, Pickled Cucumber & Goat Cheese Granita £13
Fennel & Dill Cured Salmon, Crème Fraîche, Pomegranate & Cucumber £12
Truffle Goat Curd, Peas & Broad Beans, Yellow Courgette & Extra Virgin Olive Oil £12

Mains

- Roasted Chicken Breast, Stuffed Chicken Thigh, Confit Cabbage & Girolles £25
Pan Fried Sea Trout, Fish Consommé, Sweet Corn, Trombetta Courgette & Brown Shrimp £23
Duo Of South Devon Lamb, Roasted Aubergine, Shiitake & Lamb Sauce £27
Tagliatelle Pasta, Hand Picked Cornish Crab, Chilli, Garlic & Pecorino £25
Mediterranean Pappardelle, Fresh Tomato, Taggiasca Black Olives, Basil & Fourme D'Ambert £18
Roasted Mediterranean Octopus, Romano Pepper Capponata, Chorizo £28

To Share

- Line Caught Cornish Plaice "En Papillote" (1kg), Bok Choi & Mango Salad, Salsa Verde £55
Sommelier's Recommendation: 2018 Saint-Joseph, Victoria, Julien Cecillon Carafe 375 ml £40

Sides

- Polenta Chips & Truffle Mayonnaise £5
Beef Heart Tomato Salad, Cracked Black Pepper & Extra Virgin Olive Oil £5
Mixed Tenderleaf Salad, Parsley & Mint Dressing £5
Aubergine & Tomato Salad, Rocket & Basil £5