

BLANDFORD
COMPTOIR
ESTD 2016

Bistro & Wine Bar

Dinner Special

6 oz Sirloin Steak, Truffle Mac & Cheese, Oakleaf Salad,
Salsa Verde Or Peppercorn Sauce £25

Small Plates

Maldon Rock Oysters, Chardonnay Shallots, Lemon £3.50 each/ £20 ½ Dozen
Handmade Fresh Pappardelle, Slow-Cooked Beef Ragù & Parmesan £14
Oven Roasted Cauliflower, Parmesan, Olives & Almond Dressing £12
Red Mullet Crudo, Basil Emulsion, Red Sorrel, Ginger & Jalapeño Dressing £12
Sicilian Prawns-Crudo, Lemon Juice & Maldon Sea Salt £5 each or 5 for £22
Braised Venison & Parsley Croquettes, Harissa Mayonnaise £10
Watercress & Rocket Salad, Roasted Duck Liver, Duck Jus £12
Deep Fried Green Olives Stuffed With Blue Cheese, Yoghurt & Chilli Sauce £5

Mains

Roasted Pheasant Breast, Beetroot Purée, Pheasant Café Au Lait Sauce & Heritage Beetroot £29
Pan Fried Wild Sea Bass, Jerusalem Artichoke Fondant, Salsify Purée & Red Wine Reduction £27
Roasted French Duck Breast, Cranberry, Walnut Crumble, Endive & Grapes £28
Handmade Fresh Burrata & Truffle Tortelloni, Garlic Sauce & Cime Di Rapa £24

Sirloin On The Bone To Share £70

Dry Aged Sirloin Beef On The Bone (560g), Rosemary Skinny Fries,
Salsa Verde, Endive, Walnut & Blue Cheese Salad

Sides

Skinny Fries & Parmesan Mayonnaise £5
Mixed Leaf Salad & Mustard Dressing £5
Roasted Brussel Sprouts, Balsamic & Honey Reduction £5

All prices are inclusive of vat at 20%.
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.