

COMPTOIR GASCON

CHATEAUBRIAND for 2 (600gr) - £65

Fries and Salad

&

50% off any bottle of wine

HUMBLE BEGINNINGS

Juicy baby ravioles, mussels and mouclade 8.5/14

Piggy Treats – *Bayonne ham, confit sausage, black pudding & saucisson* 8.5

Foie gras du Comptoir en terrine & brioche 13.75

Pine smoked salmon, Puy lentils 9.5

SIGNATURE

Foie gras & truffle burger “Signature” 9.75

Duck burger – Brioche, duck patty, salad, confit onions & Basque sauce 9.75

Deluxe burger – Duck burger with a slice of pan-fried foie gras 14.75

Duck confit, Jersey Royale potatoes & leaves (20 min cooking time) 16

Traditional cassoulet Toulousain (20 min cooking time) 16.5

Aromatic roasted Duck Magret 26

TERRE & MER

Grilled Sirloin steak, French fries 25

Veal Onglet, asparagus, glazed and orange chicory 16

Civet of hare, parsnip and white chocolate purée 15

Moules Mariniere and fries 12.5

Pan fried cod, Autumn cabbage, caramelized Grelot 16

Whole sea bass, piperade 19.5

A COTE

Bread & butter 2.5

Curly leaves & French dressing 3.75 (v)

French fries cooked in duck fat & crazy salt 3.75

Smoky greens 5.5 (v)

“Piperade”, Basque light ratatouille 5.5 (v)

LUNCH OFFER

(Available from 11:45 to 14:30)

Plat du jour £9.5

72h Rib of Beef Burger, choucroute and Emmental 9.5

Prawn and Cod Burger, aromatic courgettes and wasabi 8.75

Lamb Burger, goat cheese, basil and chicory leave 9.75

*13.5% discretionary service will be added to your bill
If you have an allergy or food intolerance, please let your waiter know*

GASCON