

# COMPTOIR GASCON

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CHATEAUBRIAND for 2 (600gr) - £65

Fries and Salad

&

50% off any bottle of wine

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## HUMBLE BEGINNINGS

“Bradade” Croquettes, spicy black olive pull 4

Juicy baby ravioles, chicory & black treacle 9/16

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

Foie gras du Comptoir en terrine & brioche 13.75

Chicken ballotine, mushroom & parsley oil 8

Lentil velouté, braised carrots & saffron Chantilly 8.5

## 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, Baby potatoes persillade & leaves (20 min cooking time) 16

Traditional cassoulet Toulousain (20 min cooking time) 16.5

Barbecued duck magret 21.5

## TERRE & MER

Grilled Sirloin steak with fries 28

Braised lamb shank “a l’orange”, pomme dauphines 16.5

Moules Mariniere and fries 12.5

Seared pine smoked salmon, cauliflower florets & citrus sauce 19.5

Pan fried cod, aromatic cabbage, caramelized Grelot 16

## 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

Spicy Beef burger, Emmental, pomme paille 9.75

Prawn and Cod Burger, aromatic courgettes and wasabi 8.75

Lamb burger, goat cheese, basil & 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*