

COMPTOIR GASCON

CHATEAUBRIAND for 2 (600gr) - £65

Fries and Salad

&

50% off any bottle of wine

HUMBLE BEGINNINGS

“Brandade” Croquettes, spicy black olive sauce 6.5

Juicy baby ravioles, white asparagus & crispy buckwheat 9/16

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

Foie gras du Comptoir en terrine & brioche 13.75

Green pea soup , anchovy butter & radishes 8.5

White asparagus, watercress sauce 11

Spring Duck Salad 9

SIGNATURE

Duck Rillettes 8.5

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 22.5

TERRE & MER

Grilled Ribeye steak with fries 28.5

Glazed lamb shank “a l’orange” & pomme Dauphines 18.5

Braised pig cheeks, leeks & mustard sauce 14.5

Haddock , aromatic black eye peas , seaweed & asparagus 16

Seabass plancha , piperade & fondant potatoes 14

“Basque” spicy grilled squid 8

A COTE

Bread & butter 2.5

Curly leaves & French dressing 3.75 (v)

French fries cooked in duck fat & crazy salt 4.5

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

Lamb Burger , goat cheese , chicory & basil leave £9.75

Spicy Beef burger, Emmental, pomme paille £9.75

Prawn and Cod burger, courgettes & wasabi £8.75

13.5% discretionary service will be added to your bill

If you have an allergy or food intolerance, please let your waiter know