

# COMPTOIR GASCON

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CHATEAUBRIAND for 2 (600gr) - £68

Fries and Salad  
&  
50% Discount any bottles of wine

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## HUMBLE BEGINNINGS

Aromatic Duck butter & toast 2.95  
“Brandade” croquettes, black olive sauce 7.5  
Juicy baby ravioles, black Trompettes fricassee & crispy salsify 10.5/16.95  
Piggy Treats – Bayonne ham, confit sausage, black pudding & saucisson 9.95  
Foie Gras ‘Catalane’, port sauce, brioche & cristallised ginger 10.5  
Foie gras du Comptoir en terrine & brioche 15.5  
Aromatic watercress velouté, confit artichokes & poached oyster 10  
Duck salad, pine Kernels 9.5

## SIGNATURE

Foie gras & truffle burger “Signature” 10.95  
Duck burger – Brioche, duck patty, salad, confit onions & Basque sauce 10.5  
Deluxe burger – Duck burger with a slice of pan-fried foie gras 15.75  
Duck confit, pomme persillade & leaves (20 min cooking time) 17.5  
Traditional cassoulet Toulousain (20 min cooking time) 18.5  
Roast Duck Magret, celeriac gratin, cardamom, violet & pomegranate 19.5

## TERRE & MER

Rib-eye steak & fries 29.5  
Barbecued wood pigeon , pomme Boulangère & jus simple 15.5  
Pine smoked salmon, mulled wine “Choucroute” & seaweed 18.5  
Barbecued Squid, Swiss chard, spicy tomato sauce & kale 16  
Moules Marinière & fries 13.5

## A COTE

Bread & butter 3  
Curly leaves & French dressing 4.5 (v)  
French fries cooked in duck fat & crazy salt 4.5  
Smoky greens 6 (v)  
“Piperade”, Basque light ratatouille 5.5 (v)

## LUNCH OFFER

(Available from 12:00 to 14:30)

Plat du Jour £9.5

Spicy Beef Burger , Emmental & pommes gaufrette £10.75

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