

COMPTOIR GASCON

Plat Du Jour - £9.50

(11:45am-2:15pm & 5:30pm-6:30pm)

APERITIFS

Cocktail Gascon – <i>Crémant, Cointreau, orange zest</i>	7.00
Lillet ‘Spritz’ – <i>Lillet, white wine, soda</i>	7.50
Ricard ‘Pastis de Marseille’ (25ml)	3.50

HUMBLE BEGINNINGS

Bread & butter	2.50
‘Piggy treats’ – Bayonne ham, saucisse confit, boudin noir, saucisson & pâté	7.50
Ballotine of pig’s cheek & confit tomato	6.00
Seared scallops, pickled radish & orange	9.00
Crackling slow-cooked duck egg, chorizo & tarragon	6.50
Juicy ravioles with mushrooms (v)	7.00 / 12.50

THE BEST OF DUCK

Rillettes with sourdough toast, pickles & guindilla peppers	6.50
Foie gras du Comptoir ‘en terrine’ & toasted brioche	13.50
Duck confit, potato cake & bitter leaves (20min cooking time)	14.50
Grilled Basque duck magret (available to-share)	18.50
Traditional cassoulet ‘Toulousain’ (20min cooking time)	14.50

Award-winning burgers

Foie gras & Truffle burger ‘Signature’ <i>Pan-fried foie gras, brioche, truffle cream & lettuce</i>	9.75
Burger ‘Classic’ <i>100% duck patty, brioche, salad, confit onions & Basque sauce</i>	9.50
Burger ‘Deluxe’ <i>Our classic burger topped with a slice of pan-fried foie gras</i>	14.75

CHARCOAL GRILL SELECTION

Cooked over our charcoal-fired grill. We choose the best cuts available each day and display them on the blackboard priced per 100g.

Côte de Boeuf..... <i>Thick, bone-in rib steak – ideal for sharing</i>	<i>per 100g – 7.00</i>
Faux Filet..... <i>‘Sirloin’ steak – a juicy cut taken from below the rib-eye</i>	<i>per 100g – 9.00</i>
Onglet de Veau..... <i>Veal skirt steak – cooked quickly over high heat; the butcher’s favourite cut</i>	<i>per 100g – 6.00</i>
Saucisse de Toulouse..... <i>Toulouse sausages made from pork, red wine & garlic</i>	<i>per 100g – 6.00</i>
Lomo..... <i>Thick-cut pork tenderloin or fillet – a Basque favourite</i>	<i>per 100g – 6.00</i>
Catch of the day	<i>please ask your waiter</i>

SIDES

French fries cooked in duck fat & crazy salt	3.50
Curly leaves & French dressing (v)	3.50
Smoky greens (v)	4.50
Crunchy chicory salad & Roquefort (v)	5.50
Piperade	3.50
Padron Peppers cooked in duck fat	3.50
Side of the week	<i>please ask your waiter</i>

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A discretionary 12.5% service charge will be added. All service charge & tips go directly to our staff. If you have an allergy or food intolerance, please let your waiter know