

COMPTOIR GASCON

HUMBLE BEGINNINGS

Piggy treats	7.00
Duck rillettes with soldiers	6.00
Grilled duck hearts, potato cake & crème forte	6.00
Cocotte of juicy clams and spicy grilled chorizo	8.50
Bread & butter	1.50

THE BEST OF DUCK...

Le foie gras du Comptoir	13.00
Pan fried foie gras burger & autumn truffle (First prize winner at Taste of London)	7.50
Duck confit & garbure Béarnaise (Please allow 20 mins cooking time)	13.00
Duck Burger classic 8.00 Duck Burger Deluxe	14.00
Traditional Toulousain Cassoulet (Please allow 20 mins cooking time)	14.00

MER

Crispy squids Basquaise, garlic & mixed herbs	13.00
Capers & lemon crusted cod, aubergine caviar	14.50
Roasted haddock, black lentils and mussels stew	12.50

TERRE

Beef onglet, sautéed autumn roots and Bordelaise sauce	14.00
Capon cooked in hay, mushrooms persillade and soft polenta	12.50
Grilled veal kidney, mustard crushed potato, "diabolo" sauce	11.00
Pork crackling and braised cabbage	9.50

VEGETAL

Crunchy chicory salad & blue cheese	6.00
Baby ravioles, caramelised pumpkin and rosemary jus	9.50
Curly leaves	3.00
French fries cooked in duck fat & crazy salt	3.50
Juicy greens & confit lemon	4.50

12.5% discretionary service will be added to your bill
If you have an allergy or food intolerance, please let your waiter know.

This is a sample menu subject to changes and availabilities