C+F Experience

In partnership with our sister company

CHAMPAGNE FROMAGE™

we invite you to begin your meal with a unique champagne and cheese pairing.

CHAMPAGNE BY THE GLASS

M. FURDYNA | CARTE BLANCHE - BRUT £14.5 | £69
70% P. Noir, 15% Chardonnay, 10% P. Blanc, 5% Meunier

MOUTARDIER | ROSÉ - BRUT £16 | £95
80% Meunier, 20% Chardonnay

COLIN | CASTILLE - BRUT £16 | £96
100% Chardonnay

LE GALLAIS | CEDRES - BRUT NATURE £17 | £104
45% Pinot Noir , 45% Meunier, 10% Chardonnay

VINTAGE CHAMPAGNE OF THE MONTH
Please ask for our monthly special

BOARDS

SELECTION OF 3 OR 5 FRENCH CHEESES £15.5 | £25
Served with baguette, jam and fruits

SELECTION OF 3 OR 5 CURED MEATS £16 | £26
Served with baguette, cornichons and butter

GASTRO BOARD £36
Selection of 3 cheeses, 3 cured meats, and olives.
Served with baguette, jam and fruits

BAKED CAMEMBERTS

TARRAGON AND MUSTARD DE DIJON £13
Served with baguette

CAMEMBERT ROSEMARY AND HONEY £14
Served with baguette

CAMEMBERT WITH TRUFFLE £15
Served with baguette

Why is Champagne perfect with cheese?

Champagne works well with all cheeses. It's light enough to not overpower delicate goat's cheese or nutty Comté, but it also has enough acidity to cut through the deeply savoury funky blue cheese or the creamy baked camembert.

The effervescence of the bubbles scrubs the palate between each bite and the temperature at which it is served leaves a pleasant and refreshing feeling.

À la Carte Menu

COMPTOIR + CUISINE

NIBBLES

CORNICHONS £4.5
(gf, vegan)

NOCELLARA OLIVES £5.5
(gf, vegan)

COMTÈ GOUGÈRES £5.5
Light French cheese puffs made with Comté

BREAD ON BOARD £6
Served with roasted garlic and french salted butter
(vegan option)

PADRON PEPPERS £7
(gf, vegan)

CROQUETTES £9
Creamy Munster cheese, with sweet grapes and crunchy roasted almonds
(Nuts)

ESCARGOT £11
6 snails stuffed with lemon, anchovies, and capers butter

MIX & MATCH TAPAS PORTIONS

MEAT LOVERS

DUCK RILLETTES PARIS-BREST £10
Light choux pastry filled with our rich, homemade duck pâté
(Nuts)

CHICKEN LEG £13.5
Slow-cooked chicken leg in a rich red wine and Cassis sauce
(gf)

PORK CHEEKS £14
Tender pork cheeks slow-cooked with sweet apples and a velvety Calvados sauce
(gf)

SPICED MEATLOAF £15
Juicy lamb mince blended with warm spices and topped with a creamy tahini dressing
(Nuts)

FISH LOVERS

SMOKED SALMON £11
with crisp beetroot and crunchy apple tartare
(gf)

SPICY PRAWNS £12
Cooked in garlicky butter with ginger, lemon, and a touch of cayenne pepper
(gf)

MONKFISH BOULETTES £12
Tender Monkfish balls served in a hot, sweet and tangy sticky sauce

CRAB FLEUR £13
flower shaped pastry filled with white crab meat, mustard dressing, and green apple

VEGGIE LOVERS

ROASTED VEGETABLE SALAD £7
Roasted red peppers, onions and leeks with a mustard dressing
(gf) (vegan)

MELON & TOMATE SALAD £7.5
"Piel de sapo" melon and cherry tomates with mint, basil & melon liquor dressing
(gf) (vegan)

POTATO & OYSTER MUSHROOM SALAD £8.5
Creamy cold potato salad with mascarpone,sun-dried tomatoes and pan fried oyster mushrooms
(gf)

AUBERGINE PERDUE £9
Roasted aubergine in a crunchy coating with tahini sauce, goat cheese and grapes
(gf,nuts,nut free option)

COURGETTE AND CARROT FRITTERS £9
with mascarpone and tahini sauce

CAULIFLOWER MEUNIÉRE £9
Golden roasted, with a rich lemon and capers butter sauce
(gf)

ARTICHOKE & TRUFFLE PÂTÉ £11
Topped with grated Manchego, served on our homemade savoury cookies

SIDES

SIDE SALAD £5
with mustard and basil dressing (gf, vegan)

POTATO WEDGES £6
With truffle oil
(gf, vegan)

SWEET POTATO FRIES £6
(gf, vegan)

If you have any allergies or dietary requirements please speak to a member of staff.
All prices including of VAT at the current rate. A discretionary service charge of 12.5% will be added to your bill.

What's up?

FONDUE EXPERIENCE

A rich blend of Emmental, Gruyère, Comté.

Cooked with garlic, and white wine.

Served in a traditional fondue pot, with bread, potatoes and cornichons.

Perfect for sharing!

£23pp

PRIVATE DINING

Our rooms are available for hire, perfect for celebrating your special moments in style. Speak with a member of staff or mail us at Manager@comptoirpluscuisine.com for more information.

WINE TASTINGS

Alsace Monday 29th September

Loire Monday 20th October

Languedoc Monday 10th November

Sud-Ouest Monday 1st December

£20 per person
Starting at 6.30pm

THURSDAY TREAT 30% OFF!

Join us every Thursday and enjoy 30% OFF ALL FOOD.