

OLD COMPTON

BRASSERIE

Dinner

Champagne & Prosecco 125ml glass

PROSECCO LE DOLCI COLLINE	8
<i>Venezie Italy</i>	
TAITTINGER BRUT RESERVE	11
<i>Reims France</i>	

Aperitifs

RUBY VENEZUELA	10
<i>Ciroc Berry vodka, rhubarb & apple juice, rhubarb tea, Prosecco Le Dolci Colline</i>	
GASTON BERLEMONT	10
<i>Eristoff vodka, St Germain, Balsazar Riesling Vermouth, Grapefruit Bitters, Prosecco Le Dolci Colline</i>	
PAUL RAYMOND	10
<i>Prosecco Le Dolci Colline, Strawberry and Chocolate, Maple Verjus</i>	
APEROL SPRITZ	10
<i>Aperol, prosecco, soda</i>	
PS SPRITZ	10
<i>Passionfruit liqueur, prosecco, soda</i>	
ST GERMAIN ROYALE	10
<i>St Germain elderflower liqueur, Taittinger champagne</i>	

OCB Tonics

RUSSIAN SUMMER	9
<i>Eristoff vodka, pomegranate & basil tonic, black pepper</i>	
STAY CLASSY	8
<i>Martini Bianco, cranberry & ginger tonic, mixed berries</i>	
NOTTING HEELS	9
<i>Tanqueray gin, Cointreau, cranberry & ginger tonic, fresh lime</i>	
HOLIDAYS IN ACAPULCO	10
<i>Don Julio blanco tequila, Campari, lime, pomegranate & basil tonic, rosemary, orange</i>	

Juices & Coolers

APPLE & MINT CRUSH	5
WATERMELON LEMONADE	5
OLD COMPTON ICE TEA	5
<i>Earl grey, blood orange juice, lemon juice, sugar</i>	

(v) Indicates vegetarian options

(pb) Indicates plant-based (vegan) options

An optional service charge of 12.5% will be added to your bill. 100% of the service charge is shared between all restaurant staff including waiters, runners, chefs and kitchen porters. The company does not deduct any money whatsoever. Any cash or credit card tips go directly to the waiter with no deductions.

Please notify a member of staff if you have an allergy or ask for further allergen information.

Starters

CELERIAC SOUP <i>v</i>	6	TEMPURA OYSTERS	10
<i>sweet & sour celeriac</i>		<i>pickled vegetables, avocado puree</i>	
KEDGEREE SCOTCH EGGS	6.5	BURRATINA <i>v</i>	10
<i>curried mayonnaise</i>		<i>datterini tomatoes, pine nuts, basil crème fraiche</i>	
CHICKEN LIVER PARFAIT	8	DRESSED CRAB	11
<i>fig puree, toasted sourdough</i>		<i>toasted sourdough</i>	
BEEF FAT CRISPY FRIED POTATO	8	STEAK TARTARE	9/16
<i>caviar, creme fraiche</i>		<i>gem salad</i>	
BEETROOT CURED SALMON	9		
<i>horseradish cream, avocado, pickled fennel, golden beetroot, sourdough crouton</i>			

Sharing Starters

VEGETABLE CRUDITES <i>pb</i>	14	BAKED CAMEMBERT <i>v</i>	14
<i>beetroot hummus</i>		<i>candied walnuts, raisin toast</i>	

Plant Based / Vegetarian

WILD MUSHROOM RISOTTO <i>truffle oil</i>	9/14
BAKED SWEET POTATO <i>spiced chick pea stew</i>	7/12
CHARRED VEGETABLES <i>chilli hummus, hazelnut dressing</i>	8/13
GNOCCHI <i>tenderstem broccoli, wild mushrooms, butternut squash and truffle</i>	9/14
PB BURGER <i>Moving Mountains patty, shitake bacon, vegan cheese, lettuce, tomato, red onion, gherkin and avocado mayo with fries</i>	15
GODMINSTER DAUPHINOISE PITHIVIER	17
<i>caramelised onion, tender stem broccoli, sauce vierge <i>v</i></i>	

Fish and Seafood

FISH AND CHIPS <i>haddock, pea puree, tartar sauce</i>	15.5
SAUTEED SEA BASS <i>charred cucumber & spring onions, samphire, caviar</i>	17
SEARED TUNA NICOISE	19
ROAST SALMON FILLET <i>crushed new potatoes, warm tartare sauce</i>	16

Meat

SLOW ROAST BELLY OF PORK <i>colcannon mash, bramley apple sauce</i>	14
THE OCB BURGER <i>6oz beef patty, dry cured streaky bacon, godminster organic cheddar, fries</i>	15
HAM, EGG & CHIPS <i>bacon chop, hand cut fries, fried egg, grilled pineapple</i>	15
TRUFFLE ROAST CHICKEN <i>garlic potatoes, wild mushrooms and tarragon sauce</i>	17
ONGLLET STEAK <i>sweet potato puree, walnuts, spring onion, capers</i>	19
BRAISED SHIN OF BEEF <i>white bean puree, roast onion, chantenay carrots, braising juices</i>	21
GRILLED LAMB RUMP <i>lyonnaise potatoes, creamed spinach</i>	22
STEAK FRITES <i>rib eye 10oz, fries, bearnaise sauce</i>	28
DUCK FRITES <i>duck breast, fries, bearnaise sauce</i>	22

Sides

BUTTERED ENGLISH GREENS <i>v</i>	4.5	CREAMED SPINACH <i>v</i>	5
HAND CUT FRIES <i>pb</i>	4.5	BABY GEM & TOMATO SALAD	4
CAULIFLOWER CHEESE <i>v</i>	4.5	<i>salad cream <i>v</i></i>	
BUTTERY MASH POTATOES <i>gravy <i>v</i></i>	4.5	BAKED SWEET POTATO <i>harissa tzatziki <i>v</i></i>	4
MINTED NEW POTATOES <i>v</i>	4.5	ROASTED FIELD MUSHROOMS <i>v</i>	4.5

Nibbles

SOURDOUGH & BUTTER /2
SMOKED CATALAN ALMONDS /3.5
GORDAL OLIVES /3
NARDIN SMOKED ANCHOVIES FILLETS /4.5

Set Menu Available

MONDAY - SATURDAY
MIDDAY - 6.30PM
Starter and Main £15 with Dessert £19

Ask your server for the menu

Sandwiches AVAILABLE 12PM-5PM

THE OCB BURGER	15
<i>6oz beef patty, dry cured streaky bacon, godminster organic cheddar, fries</i>	
PB BURGER	15
<i>Moving Mountains patty, shitake bacon, vegan cheese, lettuce, tomato, red onion, gherkin and avocado mayo with fries</i>	
SALT BEEF REUBEN	13
<i>pickle, emmental, Russian dressing with fries</i>	
CLUB SANDWICH	13
<i>chicken, bacon, avocado, tomato, egg, hollandaise with fries</i>	

Salads

MIXED BEAN & RED PEPPER SALAD <i>v</i>	11
<i>poppy seed dressing</i>	
CHICKEN CHOPPED SALAD	14

Desserts & Cheese

RUM BABA <i>Chantilly</i>	7
STICKY TOFFEE PUDDING	7
<i>vanilla ice cream</i>	
BLOOD ORANGE TRIFLE	7
BERRY PAVLOVA	9
<i>white chocolate sauce (to share)</i>	
CHOCOLATE ORANGE MOUSSE <i>pb</i>	7
<i>mango sorbet</i>	
BAKED VANILLA CREAM	7
<i>raspberry millefeuille</i>	
HOMEMADE ICE CREAMS & SORBETS	1 scoop 2.5, 3 scoops 6
ESPRESSO MARTINI	10
<i>Eristoff Vodka, Kahlua, fresh espresso, vanilla syrup</i>	
SELECTION OF BRITISH CHEESES & BISCUITS	10
<i>Buffalo Inglewhite, Kidderton Ash Lancashire Blue and Yorkshire Brie</i>	