

OLD COMPTON

B R A S S E R I E

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>Tropical green tea, rhubarb and fresh mint</i>	

(v) Indicates vegetarian options

(pb) Indicates plant-based (vegan) options

(v/pb) Indicates can be made plant-based on request

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

CELERICAC 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	CRAB GRATIN	11
<i>fig puree, toasted sourdough</i>		<i>gratin of prawn and crab macaroni</i>	
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,</i>	15
<i>vegan cheese, lettuce, tomato, red onion, gherkin and avocado mayo with fries</i>	
GODMINSTER DAUPHINOISE PIE	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 patty, thick cut bacon, Godminster cheddar cheese,</i>	15
<i>iceberg lettuce, pickle, smoked crackling mayonnaise, fries</i>	
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
ONGLET 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/pb</i>	4.5	ROASTED FIELD MUSHROOMS <i>v/pb</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
<i>Starter and Main £15 with Dessert £19</i>

Ask your server for the menu

Sandwiches AVAILABLE UNTIL 6.30PM

OCB CROISSANT.....	8
<i>Serrano ham, emmental cheese, tomato, grated parmesan</i>	
CHILLI HUMMUS WRAP.....	8
<i>charred vegetables, avocado <i>pb</i></i>	
ADD FETA CHEESE 2	
CLUB SANDWICH	10
<i>chicken, bacon, avocado, tomato, egg, hollandaise</i>	
SALT BEEF REUBEN.....	10
<i>pickle, emmental, Russian dressing</i>	

Salads

MIXED BEAN & RED PEPPER SALAD <i>v</i>	11
<i>poppy seed dressing</i>	
MARINATED CHICKEN SALAD.....	14
<i>avocado, sweetcorn, crispy bacon, cherry tomato, cucumber, spring onion, iceberg, poppy seed dressing</i>	

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>	
LIQUID TIRAMISU	10
<i>Spiced rum, coffee, Kahlua, caramel cream, chocolate</i>	
SELECTION OF BRITISH CHEESES & BISCUITS	10
<i>Buffalo Inglewhite, Kidderton Ash Lancashire Blue and Yorkshire Brie</i>	