

OLD COMPTON

B R A S S E R I E

Dinner

Champagne & Prosecco

PROSECCO LE 125ml glass
DOLCI COLLINE 8
Venezie Italy

TAITTINGER BRUT RESERVE 11
Reims France

Aperitifs

RUBY VENEZUELA 11
Ciroc Berry vodka, rhubarb & apple juice, rhubarb tea, Prosecco Le Dolci Colline

GASTON BERLEMONT 11
Eristoff vodka, St Germain, Balsazar Riesling Vermouth, Grapefruit Bitters, Prosecco Le Dolci Colline

PAUL RAYMOND 11
Prosecco Le Dolci Colline, Strawberry and Chocolate, Maple Verjus

APEROL SPRITZ 10
Aperol, prosecco, soda

PS SPRITZ 10
Passionfruit liqueur, prosecco, soda

ST GERMAIN ROYALE 11
St Germain elderflower liqueur, Taittinger champagne

OCB Tonics

RUSSIAN SUMMER 9
Eristoff vodka, pomegranate & basil tonic, black pepper

STAY CLASSY 8
Martini Bianco, cranberry & ginger tonic, mixed berries

NOTTING HEELS 9
Tanqueray gin, Cointreau, cranberry & ginger tonic, fresh lime

HOLIDAYS IN ACAPULCO . 10
Don Julio blanco tequila, Campari, lime, pomegranate & basil tonic, rosemary, orange

Juices & Coolers

APPLE & MINT CRUSH 5

WATERMELON LEMONADE . 5

OLD COMPTON ICE TEA 5
Earl grey, blood orange juice, lemon juice, sugar

Small Plates

SEASONAL SOUP *v* 6
BREADED PRAWNS 9
chipotle mayonnaise

KEDGEREE SCOTCH EGGS 6.5
curried mayonnaise
BURRATINA 11
*datterini tomatoes, pine nuts, basil, creame fraiche *v**

BEETROOT CURED SALMON 9
horseradish cream, pickled fennel, sourdough crouton

CHICKEN LIVER PARFAIT 9
plum chutney and toasted sourdough

CHICKEN WINGS 8
mojo picon sauce

Sharing Plates

VEGETABLE CRUDITES *pb* 15
beetroot hummus

BAKED CAMEMBERT *v* 15
candied walnuts, sourdough toast

CHARCUTERIE BOARD 16
Spanish meats, wholegrain mustard, cornichons, olives, toasted sourdough

Large Plates

SPICED CHICKPEAS 8/14
*roast sweet potato *pb**

CHARRED VEGETABLES 8/14
*chilli hummus, hazelnut dressing *pb**

FISH AND CHIPS 16.5
cod, pea puree, tartar sauce

SAUTEED SEA BASS 18
ratatouille, samphire, basil oil

PAN FRIED SALMON 17
crushed new potatoes warm tartare sauce

SEAFOOD LINGUINE 18
king prawns, mussels, clams, cherry tomatoes, chilli and spinach

BRAISED SHIN OF BEEF 22
white bean and truffle puree, glazed roscoff onions and chantenay carrots

HAM, EGG & CHIPS 16.5
bacon chop, fries, fried egg

SPATCHCOCK CHICKEN 17
lemon and thyme, garlic potatoes, aioli

SLOW ROAST BELLY OF PORK . 17
colcannon mash, granny smith apple sauce

STEAK FRITES 28
rib eye 10oz, fries, bearnaise sauce

Sides

BUTTERED ENGLISH GREENS *v* 4.5
FRIES *pb* 4.5

BABY GEM & TOMATO SALAD 4
*salad cream *v**
BUTTERY MASH POTATOES 4
*gravy *v**

ROASTED FIELD MUSHROOMS *v/pb* . 4.5
MINTED NEW POTATOES *v* 4.5

MAC N CHEESE *v* 5
BAKED SWEET POTATO 4
*harissa tzatziki *v**

(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.

Nibbles

SOURDOUGH & BUTTER /3

SMOKED CATALAN ALMONDS /3.5

GORDAL OLIVES /3

NARDIN SMOKED ANCHOVIES FILLETS /4.5

Burgers

THE OCB BURGER 16
6oz patty, mature cheddar cheese, iceberg lettuce, pickle, smoked crackling mayonnaise, fries
ADD THICK CUT BACON 1

FRIED BUTTERMILK CHICKEN BUN . 14
slaw, tarragon & lemon mayo, pickles, fries

PB BURGER 15
*Moving Mountains patty, shitake bacon, vegan cheese, lettuce, tomato, red onion, gherkin and avocado mayo with fries *pb**

Salads

MARINATED CHICKEN SALAD 16
avocado, sweetcorn, crispy bacon, cherry tomatoes, cucumber, spring onion, iceberg, poppy seed dressing

SALAD OF ROAST BUTTERNUT SQUASH 14
*basil, caramelized walnuts, roasted mixed seeds and nuts, smoked aubergine and pomegranate dressing *v**

OCB PROTEIN BOWL 13
*marinated tofu, sweet potato, chickpeas, quinoa, spinach, avocado, carrot *pb**

Set Menu Available

SUNDAY - THURSDAY
MIDDAY - CLOSE

FRIDAY - SATURDAY
MIDDAY - 6.30PM

*Starter and Main £15
with Dessert £19*

Ask your server for the menu

Sunday Roast

only available from 12pm

ROAST RUMP OF BEEF

*roast potatoes, sweet potato puree,
Yorkshire pudding, seasonal vegetables*

20

AVAILABLE ONLY ON SUNDAYS