

# OLD COMPTON

BRASSERIE

## Dinner

### Champagne & Prosecco

PROSECCO LE DOLCI COLLINE	125ml glass 8
<i>Venezie Italy</i>	
TAITTINGER BRUT RESERVE	11
<i>Reims France</i>	

### Aperitifs

RUBY VENEZUELA	11
<i>Ciroc Berry vodka, rhubarb &amp; apple juice, rhubarb tea, Prosecco Le Dolci Colline</i>	

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

PAUL RAYMOND	11
<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	11
<i>St Germain elderflower liqueur, Taittinger champagne</i>	

### OCB Tonics

RUSSIAN SUMMER	9
<i>Eristoff vodka, pomegranate &amp; basil tonic, black pepper</i>	

STAY CLASSY	8
<i>Martini Bianco, cranberry &amp; ginger tonic, mixed berries</i>	

NOTTING HEELS	9
<i>Tanqueray gin, Cointreau, cranberry &amp; ginger tonic, fresh lime</i>	

HOLIDAYS IN ACAPULCO	10
<i>Don Julio blanco tequila, Campari, lime, pomegranate &amp; basil tonic, rosemary, orange</i>	

### Juices & Coolers

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

### Small Plates

SEASONAL SOUP <i>v</i>	6	BEETROOT CURED SALMON	9
		<i>horseradish cream, pickled fennel, sourdough crouton</i>	
KEDGEREE SCOTCH EGGS	6.5	BURRATINA	10
<i>curried mayonnaise</i>		<i>datterini tomatoes, pine nuts, basil, cream fraiche <i>v</i></i>	
CHICKEN LIVER PARFAIT	9	STEAK TARTARE	9/16
<i>pineapple chutney and toasted sourdough</i>		<i>gem salad</i>	

### Sharing Plates

VEGETABLE CRUDITES <i>pb</i>	15	BAKED CAMEMBERT <i>v</i>	18
<i>beetroot hummus</i>		<i>candied walnuts, toasted sourdough</i>	

### Large Plates

BAKED SWEET POTATO	8/14	FISH AND CHIPS	16.5
<i>spiced chick pea stew <i>pb</i></i>		<i>cod, pea puree, tartar sauce</i>	
CHARRED VEGETABLES	8/14	SAUTEED SEA BASS	18
<i>chilli hummus, hazelnut dressing <i>pb</i></i>		<i>ratatouille, samphire, basil oil</i>	
PB BURGER	15	ROAST SALMON FILLET	17
<i>moving mountains patty, shitake bacon, vegan cheese, lettuce, tomato, red onion, gherkin and avocado mayo with fries <i>pb</i></i>		<i>guacamole, tomato salsa</i>	
THE OCB BURGER	16	SLOW ROAST BELLY OF PORK	17
<i>6oz patty, mature cheddar cheese, iceberg lettuce, pickle, smoked crackling mayonnaise, fries</i>		<i>colcannon mash, bramley apple sauce</i>	
ADD THICK CUT BACON 1		HAM, EGG & CHIPS	16.5
		<i>bacon chop, hand cut fries, fried egg</i>	
MARINATED CHICKEN SALAD	16	SPATCHCOCK CHICKEN	17
<i>avocado, sweetcorn, crispy bacon, cherry tomatoes, cucumber, spring onion, iceberg, poppy seed dressing</i>		<i>lemon and thyme, garlic potatoes</i>	
BUTTER CHICKEN MASALA CURRY	18	STEAK FRITES	28
<i>cashews, cumin rice, naan</i>		<i>rib eye 10oz, fries, bearnaise sauce</i>	
<b>Sides</b>			
BUTTERED ENGLISH GREENS <i>v</i>	4.5	FRIES <i>pb</i>	4.5
<i>salad cream <i>v</i></i>		<i>gravy <i>v</i></i>	
BABY GEM & TOMATO SALAD	4	BUTTERY MASH POTATOES	4
<i>salad cream <i>v</i></i>		<i>gravy <i>v</i></i>	
ROASTED FIELD MUSHROOMS <i>v/pb</i>	4.5	MINTED NEW POTATOES <i>v</i>	4.5
<i>cashews, cumin rice, naan</i>		<i>gravy <i>v</i></i>	
MAC N CHEESE <i>v</i>	5	BAKED SWEET POTATO	4
<i>cashews, cumin rice, naan</i>		<i>harissa tzatziki <i>v</i></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.

### Nibbles

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

### 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

### Desserts & Cheese

CREME BRULEE	7
STICKY TOFFEE PUDDING	7
<i>vanilla ice cream</i>	
STRAWBERRY TRIFLE	7
BERRY PAVLOVA	10
<i>white chocolate sauce (to share)</i>	
BELGIAN CHOCOLATE TRUFFLE CAKE	7
<i>mango sorbet <i>pb</i></i>	
ETON MESS	7
<i>vanilla ice cream, raspberry sauce</i>	
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>	



*Handwritten signature: Hampden King*