

OLD COMPTON

B R A S S E R I E

Group

£35 per person

- CELERIC AC SOUP *sweet & sour celeriac v*
- CHICKEN LIVER PARFAIT *fig puree, toasted sourdough*
- BEETROOT CURED SALMON *horseradish cream, avocado, pickled fennel, golden beetroot, sourdough crouton*
- BURRATINA *datterini tomatoes, pine nuts, basil crème fraiche v*
- CHARRED VEGETABLES *chilli hummus, hazelnut dressing v*
-
- TRUFFLE ROAST CHICKEN *garlic potatoes, wild mushrooms and tarragon sauce*
- PRESSED PORK BELLY *colcannon mash, bramley apple sauce*
- ONGLET STEAK *sweet potato puree, walnuts, spring onion, capers*
- SAUTEED SEA BASS *charred cucumber & spring onions, samphire, caviar*
- GNOCCHI *tenderstem broccoli, wild mushrooms, butternut squash and truffle pb*
- ALL SERVED WITH SEASONAL VEGETABLES AND NEW POTATOES

-
- CHOCOLATE ORANGE MOUSSE *mango sorbet pb*
- BAKED VANILLA CREAM *raspberry millefeuille*
- BLOOD ORANGE TRIFLE
- SELECTION OF BRITISH CHEESES *(£5 supplement)*

SIDES

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

(v) Indicates vegetarian option (pb) Indicates plant-based (vegan) option

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.