

# OLD COMPTON

B R A S S E R I E

## Brunch

Monday to Friday 12 noon to 4pm | Saturday & Sunday 10am to 4pm

### Build Your Own

TWO EGGS ANYWAY <i>v</i> .....	3
BAKED BEANS <i>pb</i> .....	2
AVOCADO & PEA MASH <i>pb</i> .....	4
ROASTED FIELD MUSHROOMS <i>v/pb</i> .....	4
SMOKED BACON .....	4
SMOKED SALMON .....	4
CUMBERLAND SAUSAGE .....	4
DOREENS BLACK PUDDING ....	3
ROAST TOMATO <i>pb</i> .....	3
OCB HASH BROWN <i>v</i> .....	3
HOLLANDAISE <i>v</i> .....	2
TOAST AND BUTTER <i>v</i> .....	2

### Juices & Coolers

APPLE & MINT CRUSH .....	5
WATERMELON LEMONADE .....	5
OLD COMPTON ICE TEA .....	5

Earl grey, blood orange juice, lemon juice, sugar

### Light & Healthy

COCONUT AND LYCHEE CHIA PUDDING .....	6
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passion fruit sauce, mango puree, fresh strawberries, lemon balm *pb*

NUTS AND SEED GRANOLA .....	5
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roasted banana coconut yoghurt, turmeric & ginger poached pear *pb*

CRUSHED GREEN .....	8
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avocado & green pea mash, avocado tahini, mixed seeds, cherry tomato on toast *pb*  
**ADD FETA CHEESE 2**  
**ADD POACHED EGG 2**

### Sweet

SWEET RICOTTA PANCAKES .....	9
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rhubarb, strawberry & basil compote, whipped vanilla creme fraiche *v*

TWICE COOKED BRIOCHE FRENCH TOAST .....	9
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fresh banana, chocolate and hazelnut sauce, vanilla anglaise, hazelnut nut praline *v*

### Eggs

DOUBLE CHEESE CHILLI SCRAMBLED EGGS .....	11
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parmesan & cheddar, chilli mayo, toasted sweetcorn and brioche bun *v*  
**ADD SMOKED BELLY BACON 3**

BREAKFAST POT PIE .....	12
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sausage, smoked bacon, beans, sausage gravy, tomato, mushroom, fried egg

LAMB SAUSAGE .....	12
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miso eggplant, fried eggs, Greek yoghurt, pine nut dukkah, caraway rye

BENEDICTS .....	10
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English muffin, poached eggs, hollandaise, a choice of bacon, smoked salmon or spinach *v*

SALT BEEF & POTATO HASH .....	12
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fried egg, tabasco honey

BAKED EGGS .....	12
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spicy tomato sauce, artichokes, burrata, spinach, ciabatta *v*

DOREENS BLACK PUDDING .....	11
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OCB hash brown, poached eggs, hollandaise, sriracha hot sauce

FULL ENGLISH .....	14
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two fried eggs, cumberland sausage, smoked bacon, Doreens black pudding, OCB hash brown, field mushroom, roast tomato & baked beans

FULL VEGGIE .....	14
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two poached eggs, creamed spinach, grilled halloumi, field mushroom, roast tomato, OCB hash brown, baked beans & hollandaise *v*

### Sandwiches

OCB CROISSANT .....	8
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Serrano ham, emmental cheese, tomato, grated parmesan

CHILLI HUMMUS WRAP .....	8
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charred vegetables, avocado *pb*  
**ADD FETA CHEESE 2**

CLUB SANDWICH .....	10
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chicken, bacon, avocado, tomato, egg, hollandaise

SALT BEEF REUBEN .....	10
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pickle, emmental, Russian dressing

## Lunch

**Unlimited**  
**Brunch Cocktails or Prosecco**  
 20PP

Only available Saturday & Sunday  
 1.5 HOURS

AVAILABLE WHILST DINING ONLY

### Sunday Roast

only available from 12pm

**ROAST RUMP OF BEEF**

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

20

AVAILABLE ONLY ON SUNDAYS

### Set Menu Available

MONDAY - SATURDAY

MIDDAY - 6.30PM

**Starter and Main £15**  
**with Dessert £19**

Ask your server for the menu

### Starters

CELERIAC SOUP .....	6
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sweet and sour celeriac *v*

KEDGREE SCOTCH EGG .....	6.5
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curried mayo

CHICKEN LIVER PARFAIT .....	9
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fig puree, toasted sourdough

CRISPY FRIED POTATO .....	8
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caviar, creme fraiche

BEETROOT CURED SALMON .....	9
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horseradish cream, avocado, pickled fennel, golden beetroot, sourdough crouton

### Plant Based

CHARRED VEGETABLES .....	8/13
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chilli hummus, hazelnut dressing *pb*

WILD MUSHROOM RISOTTO .....	9/14
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truffle oil *pb*

OCB PROTEIN BOWL .....	12
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marinated tofu, sweet potato, chickpeas, quinoa, spinach, avocado, carrot *pb*

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

### Mains

QUICHE LORRAINE .....	9
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baby gem and tomato salad

MARINATED CHICKEN SALAD .....	15
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avocado, sweetcorn, crispy bacon, cherry tomato, cucumber, spring onion, iceberg, poppy seed dressing

FISH AND CHIPS .....	16.5
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haddock, pea puree, tartare sauce

ROAST SALMON FILLET .....	16.5
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crushed new potatoes, warm tartare sauce

HAM EGG AND CHIPS .....	16
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bacon chop, hand cut fries, fried egg, grilled pineapple

TRUFFLE ROAST CHICKEN .....	17
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garlic potatoes, wild mushrooms and tarragon sauce

DUCK FRITES .....	22
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duck breast, fries, bearnaise

ONGLET STEAK .....	19
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sweet potato puree, walnuts, spring onion, capers

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

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

### Nibbles

SOURDOUGH & BUTTER /3

SMOKED CATALAN ALMONDS /3.5

GORDAL OLIVES /3

NARDIN SMOKED ANCHOVIES FILLETS /4.5

### Sides

BUTTERED ENGLISH GREENS <i>v</i> ...	4.5
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FRIES <i>v</i> .....	4.5
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BUTTERY MASH POTATO .....	4.5
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gravy *v*

MINTED NEW POTATOES <i>v</i> .....	4.5
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CREAMED SPINACH <i>v</i> .....	5
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BABY GEM & TOMATO SALAD .....	5
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salad cream *v*

ROASTED FIELD MUSHROOMS <i>v/pb</i> .....	4.5
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(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.