

OLD COMPTON

BRASSERIE

Lunch

Monday to Friday 12noon to 5pm

Brunch

- TWICE COOKED Brioche French Toast *fresh banana, chocolate and ...* 9
hazelnut sauce, vanilla anglaise, hazelnut nut praline v
- CRUSHED GREEN *avocado & green pea mash, avocado tahini, mixed seeds, ...* 8
cherry tomato on toast pb ADD FETA CHEESE 2 | ADD POACHED EGG 2
- BENEDICTS *English muffin, poached eggs, hollandaise, a choice of bacon, ...* 10
smoked salmon or spinach
- BAKED EGGS *spicy tomato sauce, artichokes, burrata, spinach, ciabatta v* 12
- SCRAMBLED EGGS, SMOKED SALMON AND RYE BREAD 12
- DOREENS BLACK PUDDING *OCB hash brown, poached eggs, hollandaise, sriracha sauce ...* 12

Small Plates

- SEASONAL SOUP *v* 6
- KEDGEREE SCOTCH EGGS 6.5
curried mayonnaise
- CHICKEN LIVER PARFAIT 9
plum chutney and toasted sourdough
- BREADED PRAWNS 9
chipotle mayonnaise
- BURRATINA *v* 11
datterini tomatoes, pine nuts, basil crème fraiche
- 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

Lunch Plates

ANY MAIN COURSE WITH A GLASS OF WINE, BEER OR A SOFT DRINK £12

SPICED CHICKPEAS

roast sweet potato pb

PESTO LINGUINE

basil, reggio cheese, pesto, sunblushed tomatoes v

OMELETTE

peppers, spinach and sweet corn v

FISH AND CHIPS

cod, pea puree, tartar sauce

PAN FRIED SALMON FILLET

crushed new potatoes warm tartare sauce

SMOKED HADDOCK FISHCAKE

sautéed spinach, poached egg and hollandaise

SEAFOOD LINGUINE

king prawns, mussels, clams, cherry tomatoes, chilli and spinach v

HAM, EGG & CHIPS

bacon chop, fries, fried egg

HALF CHICKEN

lemon, thyme, garlic potatoes, aioli

MARINATED CHICKEN SKEWERS

rice, cucumber & red onion salad, tzatziki, grilled flatbread

Sides

- BUTTERED ENGLISH GREENS *v* 4.5
- BABY GEM & TOMATO SALAD 4
salad cream v
- ROASTED FIELD MUSHROOMS *v/pb* 4.5
- MAC N CHEESE *v* 5
- FRIES *pb* 4.5
- BUTTERY MASH POTATOES 4
gravy v
- MINTED NEW POTATOES *v* 4.5
- BAKED SWEET POTATO 4
harissa tzatziki v

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

Sandwiches & Burgers

- THE OCB BURGER 16
6oz patty, mature cheddar cheese, iceberg lettuce, pickle, smoked crackling mayonnaise, fries ADD THICK CUT BACON 1
- CLUB SANDWICH 10
chicken, bacon, avocado, tomato, egg, hollandaise
- FRIED BUTTERMILK CHICKEN BUN 14
slaw, tarragon & lemon mayo, pickles, fries
- CHILLI HUMMUS WRAP 8
charred vegetables, avocado pb ADD FETA CHEESE 2
- PB BURGER 15
Moving Mountains patty, shitake bacon, vegan cheese, lettuce, tomato, red onion, gherkin and avocado mayo with fries pb
- 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

Salads

(v) Indicates vegetarian options

(pb) Indicates plant-based (vegan) options

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.

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