

# OLD COMPTON

BRASSERIE

## Weekend Brunch

Saturday to Sunday 10am to 5pm

### Brunch

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

### Small Plates

SEASONAL SOUP <i>v</i>	6	BREADED PRAWNS <i>chipotle mayonnaise</i>	9
KEDGEREE SCOTCH EGGS	6.5	BURRATINA <i>v</i> <i>datterini tomatoes, pine nuts, basil crème fraiche</i>	11
CHICKEN LIVER PARFAIT <i>plum chutney and toasted sourdough</i>	9	CHICKEN WINGS	8

### Sharing Plates

VEGETABLE CRUDITES <i>pb</i> <i>beetroot hummus</i>	15	CHARCUTERIE BOARD <i>Spanish meats, wholegrain mustard, cornichons, olives, toasted sourdough</i>	16
BAKED CAMEMBERT <i>v</i> <i>candied walnuts, sourdough toast</i>	15		

### Large Plates

SPICED CHICKPEAS <i>roast sweet potato pb</i>	8/14	SEAFOOD LINGUINE <i>king prawns, mussels, clams, cherry tomatoes, chilli and spinach</i>	18
PESTO LINGUINE <i>basil, reggio cheese, pesto, sunblushed tomatoes v</i>	13	HAM, EGG & CHIPS <i>bacon chop, fries, fried egg</i>	16.5
OMELETTE <i>peppers, spinach and sweet corn v</i>	11	SPATCHCOCK CHICKEN <i>lemon, thyme, garlic potatoes, aioli</i>	17
FISH AND CHIPS <i>cod, pea puree, tartar sauce</i>	16.5	MARINATED CHICKEN SKEWERS <i>rice, cucumber &amp; red onion salad, tzatziki, grilled flatbread</i>	14
PAN FRIED SALMON <i>crushed new potatoes warm tartare sauce</i>	17	STEAK FRITES <i>rib eye 10oz, fries, bearnaise sauce</i>	28
SMOKED HADDOCK FISHCAKE <i>sautéed spinach, poached egg and hollandaise</i>	15		

### Sides

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

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

### Salads

MARINATED CHICKEN SALAD <i>avocado, sweetcorn, crispy bacon, cherry tomatoes, cucumber, spring onion, iceberg, poppy seed dressing</i>	16
SALAD OF ROAST BUTTERNUT SQUASH <i>basil, caramelized walnuts, roasted mixed seeds and nuts, smoked aubergine and pomegranate dressing v</i>	14
OCB PROTEIN BOWL <i>marinated tofu, sweet potato, chickpeas, quinoa, spinach, avocado, carrot pb</i>	13

(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.**

### Unlimited Brunch Cocktails or Prosecco

20PP

Only available Saturday & Sunday

1.5 HOURS

AVAILABLE WHILST DINING ONLY

### Brunch Cocktails

RIESLING RUMBLE  
JUG 30 GLASS 10

*Rag and Bone Riesling, Aperol, Grapefruit, Prosecco*

SMASHED GRAPES  
JUG 30 GLASS 10

*Eristoff Vodka, Vermouth, St Germain, Grapes, Prosecco*

PS SPRITZ

JUG 30 GLASS 10

*Passionfruit liqueur, Prosecco, soda*

BLOODY SPICY

BLOODY MARY

JUG 30 GLASS 10

*Eristoff vodka, OCB Spices, sriracha hot sauce, tomato juice, crispy bacon*

WHATS UP PIMMS CUP

JUG 30 GLASS 10

*Pimm's, ginger ale, lashings of summer fruits*

### Juices & Coolers

APPLE & MINT CRUSH ..... 5

WATERMELON LEMONADE . 5

OLD COMPTON ICE TEA.. 5

*Earl grey, blood orange juice, lemon juice, sugar*

### Sunday Roast

*only available from 12pm*

ROAST RUMP OF BEEF

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

20

AVAILABLE ONLY ON SUNDAYS