

# OLD COMPTON

B R A S S E R I E

## New Year's Eve Menu

GLASS OF CHAMPAGNE

JERUSALEM ARTICHOKE AND TRUFFLE SOUP *v*

CHARRED VEGETABLES *chili hummus, hazelnut dressing pb*

TRUFFLE LINGUINI *v*

STEAK TARTAR *caviar and sour cream, sour dough croutes*

SMOKED SALMON *capers, shallots, parsley, lemon*

SEABASS CEVICHE *orange, red onion, chili, coriander and sweet potato*

GRILLED FILLET OF BEEF *sweet potato puree, croquette of braised shin, roast Roscoff onion*

DUCK FRITES *bearnaise sauce*

SPICED CHICKPEAS *roast sweet potato, harissa tzatziki pb*

ROAST ATLANTIC HALIBUT *chorizo and clam risotto*

SLOW ROAST BELLY OF PORK *truffle potato puree, honey roast chantenay carrots,  
granny smith apple sauce*

APPLE CRUMBLE *vanilla ice cream*

BANANA, HAZELNUT AND SALTED CARAMEL SUNDAE *hot chocolate fudge sauce,  
Chantilly cream*

CHOCOLATE CAKE *mango sorbet pb*

SELECTION OF BRITISH CHEESES *selection of british cheeses*

*(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.