

# OLD COMPTON

B R A S S E R I E

## Brunch

Saturday & Sunday 10am to 4pm

### Light & Healthy

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

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

CRUSHED GREEN ..... 10  
*avocado & green pea mash, avocado tahini, feta, mixed seeds, cherry tomato on toast v*  
ADD POACHED EGG 2

### Sweet

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

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

### Eggs

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

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

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

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

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

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

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

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

### Sandwiches

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

CHILLI HUMMUS WRAP ..... 8  
*charred vegetables, avocado pb*

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

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

## Build Your Own

TWO EGGS ANYWAY ..... 3  
BAKED BEANS ..... 2  
AVOCADO & PEA MASH ..... 4  
ROASTED FIELD MUSHROOMS ..... 4.5  
SMOKED BACON ..... 4  
SMOKED SALMON ..... 4  
CUMBERLAND SAUSAGE ..... 4  
BLACK PUDDING ..... 3  
ROAST TOMATO ..... 3  
OCB HASH BROWN ..... 3  
HOLLANDAISE ..... 2  
TOAST AND BUTTER ..... 2

## Lunch

### Starters

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

KEDGREE SCOTCH EGG ..... 6.5  
*curried mayo*

CHICKEN LIVER PARFAIT ..... 8  
*fig puree, toasted sourdough*

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

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

### Main Courses

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

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

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

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

MARINATED CHICKEN SALAD.. 14  
*avocado, sweetcorn, crispy bacon, cherry tomato, cucumber, spring onion, iceberg, poppy seed dressing*

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

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

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

HAM EGG AND CHIPS ..... 15  
*bacon chop, hand cut fries, fried egg, grilled pineapple*

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

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

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

THE OCB BURGER ..... 16  
*6oz patty, thick cut bacon, Godminster cheddar cheese, iceberg lettuce, pickle, smoked crackling mayonnaise, fries*

### Sides

BUTTERED ENGLISH GREENS v .. 4.5

HAND CUT FRIES v ..... 4.5

BUTTERY MASH POTATO ..... 22  
*gravy v*

MINTED NEW POTATOES v .... 4.5

CREAMED SPINACH v ..... 5

BABY GEM & TOMATO SALAD... 5  
*salad cream v*

ROASTED FIELD MUSHROOMS v .. 4.5

### Nibbles

SOURDOUGH & BUTTER /2

SMOKED CATALAN ALMONDS /3.5

GORDAL OLIVES /3

NARDIN SMOKED ANCHOVIES FILLETS /4.5

### Unlimited Brunch

Cocktails or Prosecco

20pp\*

\*Only available Saturday & Sunday

\*1.5 hours

AVAILABLE WHILST DINING ONLY

### Sunday Roast

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

(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.

Hayden Keys