

ASSERIE

Desserts

CRÈME BRÛLÉE 7

COFFEE & DOUGHNUTS 9

vanilla sugar doughnuts, cappuccino ice cream parfait, espresso shot

STICKY TOFFEE PUDDING 7

vanilla ice cream

OCB JAMMIE DODGER 9

vanilla shortbread, white chocolate mousse, raspberry coulis

BELGIAN CHOCOLATE TRUFFLE CAKE 8

raspberry coulis, salted caramel ice cream pb

SELECTION OF BRITISH CHEESES 10

Yorkshire Brie, Inglewhite Buffalo Cheddar, Cropwell Bishop, served with crackers and plum chutney

SELECTION OF SORBETS pb & ICE CREAMS

one scoop 2.5 | three scoops 6

HOMEMADE CHOCOLATE TRUFFLES 4

CHURROS 6 10 14
All served with hot chocolate fondue

Liquid Desserts

ESPRESSO MARTINI 12.5

Eristoff vodka, Kahlúa liqueur, espresso, vanilla syrup

CRÈME BRÛLÉE MARTINI 12

Woodford Reserve bourbon whiskey, Skanky's Ship whisky liqueur, Advocaat liqueur, caramel syrup, double cream

LIQUID TIRAMISU 12.5

Bacardi Spiced rum, espresso, Kahlúa liqueur, caramel cream, chocolate

THE OCB SOLERO 11.5

Eristoff Vodka, mango purée, passion fruit purée, vanilla syrup, double cream

pb Indicates plant-based (vegan) option | v Indicates vegetarian option

We are cash-free, card payments only. An optional service charge of 12.5% will be added to your bill. 100% of the service charge is shared between all our staff.

OLD COMPTON

BRASSERIE

COFFEE		COGNAC	50ml
ESPRESSO	3.75	COURVOISIER VS	9.5
MACCHIATO	4.5	Janneau armagnac	10.5
CORTADO	4.5	COURVOISIER VSOP	13
CAPPUCCINO	4.5	HENNESSY XO	24
CAFE LATTE	4.5		
FLAT WHITE	4.5	SINGLE MALT	
HOT CHOCOLATE	4.5	LAPHROIAG 10yr	12
SHAKERATO non-alcoholic espress	4.5	ISLE OF JURA	12
martini MILKS		AUCHENTOSHAN AMERICAN OAK	12.5
DAIRY, OAT, SOYA		BOWMORE (ISLAY) 12yr	12.5
TEAS BY THE LONDON TEA COMPANY		CRAIGELLACHIE 13yr	13.5
		HIGHLAND PARK 12yr	14
ENGLISH BREAKFAST 4 rich & punchy breakfast tea		TALISKER 10yr	14
EARL GREY light, refreshing with obergamot	4 citrus		
GREEN TEA light green tea with flo flavours	4 oral		
LEMON GRASS & CIT ginger, grapefruit, oranges & lemon grass			
DESSERT WINES	75ml		
MONBAZILLAC 7 Domaine de Grange Neuve			
SAUTERNES Ginestet Classique	8.5		
PEDRO XIMÉNEZ Fernando de Castilla	10		
TAYLOR'S 20yr	12.5		

Please note our kitchens use a wide variety of ingredients containing allergens including nuts and dairy. Whilst every care is taken there may be cross contamination, please ask your server for more information and notify them if you have a food allergy.

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