OLD COMPTON
BRASSERIE

New Year's Eve

JERUSALEM ARTICHOKE SOUP truffle oil pb

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LOBSTER AND CRAYFISH NACHOS lobster & crayfish, vine tomatoes, candied jalapeños, crème fraîche, pink pickles, avocado purée, OCB spice mix

STEAK TARTARE OCB hash brown, crème fraîche, caviar

SAUTÉED KING PRAWNS chickpeas, cauliflower florets, cauliflower purée, shellfish oil

DUCK LIVER PARFAIT spiced fig purée, sourdough

CRISPY BABY ARTICHOKE truffle mayo, pea shoots pb

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FILLET STEAK with merlot-braised shin of beef, roast bone marrow, truffle potato purée,

TEMPURA HALIBUT champagne velouté, baby bok choy, dill oil, confit potatoes

CRISPY DUCK LEG steamed basmati rice, cucumber, spring onion, hoisin sauce, burnt leek mayo

CRISPY FRIED COURGETTE FLOWER braised winter tomato, red onion, baby artichokes, kalamata olive and chilli dressing pb

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BANANA CHOCOLATE FUDGE SUNDAE

CRÈME BRÛLÉE raspberry sorbet, shortbread heart pb

CHOCOLATE TRUFFLE CAKE salted caramel ice cream, raspberry coulis pb

STICKY TOFFEE PUDDING vanilla ice cream

SELECTION OF BRITISH CHEESES biscuits

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FOLLOWED BY CHOCOLATE TRUFFLES

SIDES

OCB FRIES *pb* 5.45

CAESAR FRIES 6.95
Caesar dressing, parmesan, sourdough crumbs

DAUPHINOISE POTATOES *v* 6.95

GREEN BEANS 4.95
shallot butter *v*

SAUTÉED OYSTER MUSHROOMS 6.45
sherry & soy vinaigrette *v*

MAC+CHEESE *v* **add truffle 1.50** 6.45

GODMINSTER CHEDDAR MASH *v* 5.95

HOUSE SALAD 5.75
butter lettuce, caramelised seeds, Chardonnay mustard dressing *pb*

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

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.

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.