

Food Menu

Compton's quickies

(Available until 6pm)

Why not complement your Freshly Prepared Lunch with a Chegworth's Juice made from 100% Fruit or One of Our wines served by the glass, And preserved by Jean-Marc Verre Du Vin.

Traditional Door Wedge Sandwiches

£5.25

Take your Pick of Chunky White or Brown Bread with your Choice of Filling, All Served with Crispy Mixed Leaves

Homemade Honey Roast Ham with Sliced Cucumber and Grain Mustard

Smoked Salmon and Chives Creamy Cheese

Classic BLT

The Compton's Sandwich

Smoked Chicken, Sundried Tomato and Egg Mayonnaise

Freshly Baked Ciabatta

£6.50

Fresh from the Oven and Topped with Locally Supplied Produce, Served with Crispy Mixed Leaves

Venison Steak with Caramelized Onions and Horseradish Sauce
(Served Medium Rare)

Chicken, Bacon, Cheese and BBQ Sauce

Why not Add Homemade Chips to Finish off your Quickie!

£1.50

New Jacket Potatoes

£5.75

Creamy New Potatoes Roasted and Served with Crispy Mixed Leaves, Butter and a pot of Homemade Coleslaw

Why not choose One or All Four of our Favorite Toppings.

Tuna & Sweet corn (V)

Creamy Cheese and Chives (V)

Chicken and Bacon in BBQ sauce

The Compton Jacket

Tuna, Sweet Corn, Peas, Egg, Carrots, Mayonnaise and Chopped Parsley

Compton's favourite sharing boards

If You Feel like Sharing or Just a Nibble with Friends this is For You!
Enjoy One of Guest Ales or an altogether different Bottle of Wine,
or Simple Enjoy as an Appetizer to your Meal

A Pint Fresh Prawns £9.95

A Pint with a Difference, Freshly Cooked Shelled Prawns, accompanied by
Homemade Tartar Sauce and Soya & Honey Reduction

Ploughman's Platter £6.75

Mature Cheddar Cheese, Pickle Onion, Crunchy Celery, Home Grown Apple, Home Cooked
Honey Roast Ham and Crispy Bread, One of the Country Favorites.
Why Not Compliment this with one of our Weekly Guest Ale.

Antipasto Board £14.50 (For Minimum of 2 People)

It will Always be a Surprise with our Selection of Cured European Meat Served with
Char-Grilled Vegetables, Freshly Baked Crusty Bread and Marinated Olives
Why not enjoy a Bottle of Pinot Grigio early Evening or a Hardy's Oomoo.

Cheese Board (v) £6.75 (3 Cheeses) £1.50 (Extra Portion of Cheese)

It's hard to Choose when they are all so Good!
The Finest English and Continental Cheeses from Eric the Cheese Man, a van Packed Full of
Delight like Alibaba Cave.

We Bring an offering of Cheese and you Choose the One's most Likely to Please your Taste,
served with Apple Chutney, Crunchy Celery Sticks, Grapes, Biscuits, Half Walnuts and Dried
Apricots

Enjoy these Specially Cheese With a Bottle of Gavi De Gavi of a Light Fresh Fleurie

Starters

Soup of the Day (V) £4.90

Served with a Filo Pastry Cannelloni, Filled with a Creamy Fresh Herb Cheese, Sundried
Tomatoes and Homemade Croutons

The all time best Tomato and Mozzarella tower (V) £5.25

Fresh Mozzarella De Buffala, Served with Tomato Slices Marinated in Olive Oil and Fresh Basil
presented with a Rich Pesto Dressing

Caesar Salad (V) £4.75

Caesar Salad Served the Traditional Way, with Cos Lettuce Leaves, Sliced Parmeggiano Reggiano
Cheese 1 year old and Mimosa Boiled Eggs, Topped with Homemade Croutons

We make the Caesar Salad Dressing with Eggs, Garlic, Parmeggiano Reggiano Cheese, Balsamic
Vinegar, Spanish Sherry Vinegar, Dijon Mustard, Worcestershire Sauce, Tabasco and Fresh
Anchovies (Winning Sauce of the James Beard Foundation Award. New York, 2005)

Add Corn Fed Char-Grilled chicken £2.50

Antipasto Board £7.25

We have so many Favourite Cured Meats from Europe, We thought that we would keep
Changing them for You to try so You should Always have a Different Platter, Served with Char
Grilled Vegetables, Freshly baked Crusty Bread and Marinated Olives

½ A Pint Fresh Prawns £5.90

½ A Pint with a Difference, Freshly Cooked Shelled Prawns, accompanied by
Homemade Tartar Sauce and Soya & Honey Reduction Sauce

Moules a la Marinere The Compton Way £7.25

Mussels Steamed with White Wine, Shallots, Chives, Concasse Tomatoes and
Garlic Cream Sauce, Topped with Crispy Bacon

Quails Breasts £7.50

Succulent and Delicate Quail Breast, Lightly Seared in Olive Oil, Served with Locally Sourced
Black Pudding, Baked Caramelized Figs, Pan-Fried Carrots and Drizzled with Port Reduction

Main courses

Fish & Chips

£11.95

Haddock Fillets Freshly Battered in Morland Original Beer served with Homemade Chips and Tartar Sauce

Sausage and Mashed Potato

£9.95

Creamy Mashed Potato served with a Rich Gravy and a Choice Sausages topped with Cramalised Onion

Cumberland
Pheasant and pear
Venison (GF)

Rib Eye on the Bone for Two People

£28.00

(Carved at the Table)

Succulent and Pink British Beef Served with Baked Tomato, and Two Side orders of your Choice. Served with Rich Red Wine Jus

Lamb Cannon

£15.95

Succulent lamb fillet cooked to your liking, with Caramelised Baby Onions, New Potato & Leek Mash, with a Chardonnay jus.
Our Baby Onions are Locally Grown and Caramalised in Honey and Brown Sugar

Pork Cutlets

£14.75

Oven Baked Locally Reared Pork Cutlet served with Wild Mushroom Risotto and Creamy Tarragon Sauce

Ratatouille Tartlet

£9.95

Homemade Traditional Ratatouille Baked in a Tartlet Case and served with Apple Chutney and a Side order of your choice

Fishes from our daily board

We are dedicated to Finding New and Exotic Fishes for you to Try.
Our Fish Dishes are on Our Specials Board as we get them Daily From the Market

Side orders

£2.50

Steam Vegetable

A Selection of Seasonal Vegetables freshly steamed and topped with Olive Oil

New Potatoes

Locally Grown New Potato cooked to Perfection and Sprinkled with Fresh Herbs

Coleslaw

Homemade Coleslaw with Cabbage, Carrots, Onion and Mayonnaise with English Mustard Sprinkled with Fresh Herbs

Char grilled Vegetables

A Selection of Seasonal Vegetables Char-Grilled and Sprinkled with Tarragon

Baked Caramelised Baby Onions

Locally Grown Baby Onions Caramalised in Honey and Brown Sugar

Mixed Salad

A Variety of Mixed Leaves Served with Tomato and Cucumber

Homemade Chips

Desserts

£5.50

Chocolate Soufflé

Rich Chocolate and Walnuts Soufflé Served with Confit of Oranges

Tart Tatin

The Original Caramelized Apple Tart in Filo Pastry

Papaya and Mango Sorbet

Served with Mascarpone Creamy Cheese

Ice Cream Filled Vanilla Muffin

3 Different Ice Creams Served in a Homemade Vanilla Muffin and Grapes Sauce

Cheese Board (v)

(3 Cheeses)

£6.75

(Extra Portion of Cheese)

£1.50

A Selection of English and International Cheese Served with an Apple Chutney, Grapes, Dried Apricots, Crunch Celery Sticks, Half Walnuts and Cheese Biscuits

Coffees and Liquors

Why not Finish you meal with a Freshly Ground Coffee, Cappuccino or Latte or Chooses from One of Our Herb Teas

Please Ask Your Server to View our Drinks menu to View Our Range of

Cognacs and Armagnac's

Whiskey

Port

Dessert Wine