

OLD COMPTON

B R A S S E R I E

Brunch & Lunch

Spritz Season

NOON TO 5PM | EVERY DAY

Aperol Spritz or Lillet & Apricot Spritz £6.5 each
Unlimited Aperol Spritz or Lillet & Apricot Spritz for 1.5 hours when ordering a main course £25

Aperitifs

SPICY CUCUMBER MARGARITA	12
<i>Olmecca Blanco tequila infused with coriander & jalapeno, fresh cucumber, agave syrup, lime juice</i>	
NEGRONI	12
<i>Beefeater gin, Martini Riserva Speciale Rubino, Campari, orange</i>	
COS(MELON)POLITAN	12
<i>Eristoff vodka, Cointreau, cranberry juice, watermelon juice, lime</i>	
THE HUGO	12
<i>St-Germain liqueur, Spumante Brut, Fever-Tree soda water, mint</i>	

Cocktail Jugs

Bottomless jugs or bubbles for 25pp when ordering a main course

THE LILLET & APRICOT SPRITZ	30
<i>Lillet Rose, Fever-Tree white grape & apricot soda</i>	
THE BACARDI PUNCH	30
<i>Bacardi Carta Oro rum, apricot marmalade, mango juice, orange bitters, Cherry Herring liqueur</i>	
THE OCB MIMOSA	30
<i>Beefeater gin, Palladiano Durello Spumante Brut, orange juice, agave syrup</i>	
THE PALOMA JUG	30
<i>Olmecca Blanco tequila, Two Keys grapefruit soda</i>	

Juices & Coolers

APPLE & MINT CRUSH	5
WATERMELON LEMONADE	5
OLD COMPTON ICE TEA	5
<i>Earl grey, orange juice, lemon juice, sugar</i>	

(v) Indicates vegetarian options

(pb) Indicates plant-based (vegan) options

(v/pb) Indicates can be made plant-based on request

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.

Brunch

CRUSHED GREEN & MOJO PICON	10	BACON BUBBLE & SQUEAK	12
<i>smashed avocado, spring onion, sourdough toast, pickled radish pb</i>		<i>fried egg, buttered spinach, hollandaise and Sriracha</i>	
ADD POACHED EGG 2 ADD GRILLED HALLOUMI 3 ADD CRISPY CHORIZO 3 ADD CRISPY BACON 2			
BENEDICTS	12	GRILLED HALLOUMI	12
<i>english muffin, poached eggs, hollandaise, a choice of bacon, smoked salmon or spinach</i>		<i>toasted focaccia, baby spinach, roast plum vine tomatoes, pine nuts, pesto, balsamic reduction v</i>	
SMOKED SALMON LATKES	12	CHORIZO SCRAMBLED EGGS	13
<i>sour cream, chives</i>		<i>chipotle, toasted brioche, spring onions</i>	

Small Plates

CREAM OF CELERIAC SOUP	7.5	STEAK TARTAR	11
<i>truffle croutons v</i>		<i>OCB hash brown, creme fraiche and caviar</i>	
KEDGEREE SCOTCH EGGS	8	CRISPY FRIED ARTICHOKE	10
<i>curried mayonnaise</i>		<i>gribiche mayonnaise pb</i>	
BURRATINA	11	ONION & POTATO BHAJIS	9
<i>Datterini tomatoes baby basil, Kalamata olive, toasted focaccia v</i>		<i>mango chutney pb</i>	
CHICKEN LIVER PARFAIT	9	MARINATED CURED SALMON	10
<i>plum chutney, toasted sourdough</i>		<i>pickled fennel and radish, dill oil, horseradish cream, baguette wafer</i>	

Sharing Starters

THE OCB SHARER	29
<i>Spanish cured meats, pork nuggets, chicken liver parfait crostini, Yorkshire brie, Inglewhite buffalo cheese, wholegrain mustard, organic green olives, plum chutney, focaccia</i>	
CHARCUTERIE BOARD	22
<i>Spanish cured meats, wholegrain mustard, cornichons, organic green olives, pickled radish, plum chutney, toasted focaccia</i>	
BAKED TRUFFLE CAMEMBERT	19
<i>toasted sourdough, chicory, radish, purple carrot, red onion marmalade v</i>	

Lunch Plates

All at £15 including a glass of house wine, beer or soft drink. Available Mon-Fri, 12-5pm

OLD COMPTON CLUB	OCB PROTEIN BOWL
<i>chicken, bacon, avocado, egg, lettuce, tomato and crackling mayonnaise</i>	<i>chipotle hummus, marinated tofu, sweet potato, chickpeas, quinoa, spinach, avocado, carrot, lemon dressing pb</i>
TRUFFLE CHEESE MELT	THE OCB BURGER
<i>Godminster organic cheddar, truffle oil, tomato and basil salad v</i>	<i>6oz beef patty, cheese, bone marrow fried onions, iceberg lettuce, pickle, crackling mayonnaise, fries</i>
ADD GRATED TRUFFLE 4	
GRILLED AUBERGINE AND ZUCCHINI FOCACCIA	FRIED BUTTERMILK CHICKEN BUN
<i>smashed avocado, roasted vine tomatoes, wild rocket, rosemary focaccia pb</i>	<i>slaw, tarragon, lemon mayo, pickles, fries</i>
CHICKEN CAESAR SALAD	FISH FINGER BUN
<i>crunchy lettuce, parmesan cheese, croutons, anchovies, caesar dressing, a choice of grilled or fried chicken</i>	<i>pickled fennel, tartar sauce, dill oil, fries</i>
	PLANT BASED BURGER
	<i>Moving Mountains patty, soy glazed mushrooms, vegan cheese, lettuce, tomato, red onion, pickle, avocado mayo, fries pb</i>

Big Plates

All including a glass of house wine, beer or soft drink. Available Mon-Fri, 12-5pm

SIRLOIN STEAK FRITES	26.5	OCB COTTAGE PIE	17.5
<i>fries, bearnaise, peppercorn or chimichurri sauce</i>		<i>Merlot braised beef, cheddar mash, gravy</i>	
GRILLED SALMON SALAD	17	ROAST SEA BREAM	19
<i>baby spinach, caramelised red onion, roast sweet potato, feta cheese, mixed seed dressing</i>		<i>braised fennel in white wine, samphire & shellfish beurre blanc</i>	
SEAFOOD LINGUINE	18	OCB HAM, EGG & CHIPS	18
<i>king prawns, mussels, clams, cherry tomatoes, spinach, fresh chilli</i>		<i>bacon chop, Cacklebean fried egg, fries</i>	
CHICKEN PAILLARD	17.5	BEER BATTERED FISH & CHIPS	16.5
<i>dill and caper butter, crispy garlic potatoes, parmesan and wild rocket salad</i>		<i>pea purée, tartar sauce, curry sauce</i>	
ROAST PORK BELLY	18.5	TEMPURA COURGETTE FLOWER	16.5
<i>nduja jam, roast cauliflower puree, gravy</i>		<i>braised chickpea, winter tomatoes and red onion, artichoke, kalamata olive and chilli dressing pb</i>	
		GRILLED PRAWNS	19
		<i>garlic butter, fries</i>	

Bites

WARM SOURDOUGH	whipped butter v 4.5
SMOKED CATALAN ALMONDS	pb 3.5
ORGANIC GREEN OLIVES	pb 3.75
KOREAN BBQ WINGS	7
PULLED PORK NUGGETS	7
PRAWN TEMPURA	8
<i>sesame soy sauce</i>	

Colchester Oysters

	3	6	12
CLASSIC	9	16	30
<i>shallot vinaigrette</i>			
DRESSED	10	18	32
<i>Asian dressing, soy, sesame</i>			

Chef's Special

TOMAHAWK STEAK (for 2)	39.5PP
<i>roast heritage carrots, truffle potato puree, chimichurri, bearnaise or peppercorn sauce</i>	

Sides

FRIES pb	4.5
BABY GEM & CUCUMBER SALAD	4
<i>salad cream v</i>	
CREAMED SPINACH v	4.5
MAC+CHEESE v	6
ADD TRUFFLE 1.50	
PEAS, CABBAGE & TOBACCO ONIONS v	4.5
ROAST HERITAGE CARROTS	5
<i>black garlic and aubergine dressing v</i>	
CRISPY GARLIC POTATOES	5.5
<i>garlic butter v</i>	
TRUFFLED POTATO PUREE v	5.5

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ARTWORK: BANANA SPLIT
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