

# OLD COMPTON

B R A S S E R I E

## Dinner

### Champagne & Prosecco

PROSECCO LE  
DOLCI COLLINE ..... 8  
*Venezie, Italy*

GREMILLET BRUT ..... 12.5  
*France*

### Aperitifs

RUBY VENEZUELA ..... 12  
*Malfy Rosa gin, Monin blueberry syrup,  
Spumante Brut, maple syrup, lime juice,  
fresh mint*

PAUL RAYMOND ..... 12  
*Bombay Sapphire gin, St Germain  
Elderflower Liqueur, Monin ginger  
syrup, green apple puree, lemon juice*

SPICY CUCUMBER MARGARITA .. 12  
*Olmeca Blanco tequila infused with  
coriander and jalapeno, fresh cucumber,  
agave syrup, lime juice*

APEROL SPRITZ ..... 11  
*Aperol, Spumante Brut, Fever-Tree soda*

GOK WAN ..... 12  
*Beefeater gin, Finlandia Cranberry vodka,  
Martini Riserva Speciale Rubino, Cointreau,  
lemon, ginger ale, mint & sparklers*

THE HUGO ..... 12  
*St-Germain liqueur, Spumante Brut,  
Fever-Tree soda water, mint*

### 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*

(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.

ARTWORK: BANANA SPLIT  
BY ALEX WOOD | @AL3XJW

WARM SOURDOUGH *whipped butter* v 4.5

ORGANIC GREEN OLIVES *pb* .. 3.75

PULLED PORK NUGGETS ..... 7

CREAM OF CELERIAC SOUP ..... 7.5  
*truffle croutons v*

KEDGEREE SCOTCH EGGS ..... 8  
*curried mayonnaise*

CHICKEN LIVER PARFAIT ..... 9  
*plum chutney, toasted sourdough*

STEAK TARTAR ..... 11  
*OCB hash brown,  
crème fraîche, caviar*

### Sharing Starters

THE OCB SHARER ..... 29  
*Spanish cured meats, pork nuggets, chicken liver parfait crostini, Yorkshire brie, Inglewhite buffalo cheese, wholegrain mustard, organic green olives, plum chutney, focaccia*

CHARCUTERIE BOARD ..... 22  
*Spanish cured meats, wholegrain mustard, cornichons, organic green olives, pickled radish, plum chutney, toasted focaccia*

BAKED TRUFFLE CAMEMBERT ..... 19  
*toasted sourdough, chicory, radish, purple carrot, red onion marmalade v*

### Mains

SIRLOIN STEAK FRITES ..... 26.5  
*fries, bearnaise, peppercorn or  
chimichurri sauce*

CHICKEN PAILLARD ..... 17.5  
*dill and caper butter, crispy garlic  
potatoes, parmesan and wild rocket salad*

TEMPURA  
COURGETTE FLOWER ..... 16.5  
*braised chickpea, winter tomatoes and  
red onion, artichoke, kalamata olive  
and chilli dressing pb*

SEAFOOD LINGUINE ..... 18  
*king prawns, mussels, clams,  
cherry tomatoes, spinach, fresh chilli*

### Chef's Special

TOMAHAWK STEAK (for 2) ..... 39.5pp  
*roast heritage carrots, truffle potato puree, chimichurri, bearnaise or peppercorn sauce*

### Sides

FRIES *pb* ..... 4.5

BABY GEM &  
CUCUMBER SALAD ..... 4  
*salad cream v*

CREAMED SPINACH v ..... 4.5

MAC+CHEESE v ..... 6  
ADD TRUFFLE 1.50

SMOKED CATALAN ALMONDS *pb* 3.5

KOREAN BBQ WINGS ..... 7

PRAWN TEMPURA *sesame soy sauce* ... 8

ONION & POTATO BHAJIS ..... 9  
*mango chutney pb*

CRISPY FRIED ARTICHOKE ..... 10  
*gribiche mayonnaise pb*

MARINATED CURED SALMON ... 10  
*pickled fennel and radish, dill oil,  
horseradish cream, baguette wafer*

BURRATINA ..... 11  
*Datterini tomatoes, baby basil,  
Kalamata olive, toasted focaccia v*

BEER BATTERED FISH & CHIPS 16.5  
*pea purée, tartar sauce, curry sauce*

ROAST SEA BREAM ..... 19  
*braised fennel in white wine,  
samphire & shellfish beurre blanc*

ROAST PORK BELLY ..... 18.5  
*nduja jam, roast cauliflower puree, gravy*

OCB HAM, EGG & CHIPS ..... 18  
*bacon chop, Cacklebean fried egg, fries*

OCB COTTAGE PIE ..... 17.5  
*Merlot braised beef, cheddar mash, gravy*

GRILLED PRAWNS ..... 19  
*garlic butter, fries*

### Colchester Oysters

CLASSIC ..... 9.16..30  
*shallot vinaigrette*

DRESSED ..... 10.18..32  
*Asian dressing, soy, sesame*

### Burgers

THE OCB BURGER ..... 17  
*6oz beef patty, cheese, bone marrow fried onions,  
iceberg lettuce, pickle, crackling mayonnaise, fries*  
ADD CRISPY BACON 2

FRIED BUTTERMILK CHICKEN BUN 16.5  
*slaw, tarragon, lemon mayo,  
pickles, fries*

PLANT BASED BURGER ..... 16  
*Moving Mountains patty, soy glazed  
mushrooms, vegan cheese, lettuce, tomato,  
red onion, pickle, avocado mayo, fries pb*

FISH FINGER BUN ..... 16  
*pickled fennel, tartar sauce, dill oil, fries*

### Salads

GRILLED SALMON SALAD ..... 17  
*baby spinach, caramelised red onion, roast  
sweet potato, feta cheese, mixed seed dressing*

CHICKEN CAESAR SALAD ..... 15  
*crunchy lettuce, parmesan cheese,  
croutons, anchovies, caesar dressing,  
a choice of grilled or fried chicken*

OCB PROTEIN BOWL ..... 13.5  
*chipotle hummus, marinated tofu, sweet  
potato, chickpeas, quinoa, spinach,  
avocado, carrot, lemon dressing pb*

### Sunday Roast

Available on Sundays from 12pm

ROAST DRY AGED  
SIRLOIN OF BEEF ..... 24  
ROAST PORK BELLY ..... 20  
ROAST CHICKEN ..... 20

*All served with roast potatoes, sweet  
potato puree, Yorkshire pudding,  
seasonal vegetables and gravy*

### EXTRAS

ROAST POTATOES 4  
YORKSHIRE PUDDING 3  
SEASONAL VEGETABLES 3

THE SHARING PLATTER ..... 26pp  
*minimum 2 people chicken, sirloin of  
beef, pork belly served with roast potatoes,  
sweet potato puree, Yorkshire puddings,  
seasonal vegetables & bottomless gravy*