

# OLD COMPTON

B R A S S E R I E

## OCB Brunch

### 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

### Brunch Drinks

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

COS(MELON)POLITAN ..... 12  
Eristoff vodka, Cointreau, cranberry juice,  
watermelon juice, lime

BLOODY MAKE YOUR OWN ..... 12  
OCB's bloody pre mix, four types of bloody  
hot sauces, all the bloody garnish, a choice  
between bloody tequila, gin or vodka

### Cocktail Jugs

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

THE LILLET & APRICOT SPRITZ ..... 30  
Lillet Rose, Fever-Tree white  
grape & apricot soda

THE BACARDI PUNCH ..... 30  
Bacardi Carta Oro, apricot marmalade,  
mango juice, orange bitters,  
Cherry Herring liqueur

THE OCB MIMOSA ..... 30  
Beefeater gin, Palladiano Durello  
Spumante Brut, orange juice,  
agave syrup

THE PALOMA JUG ..... 30  
Olmeca Blanco tequila,  
Two Keys grapefruit soda

### Juices & Coolers

APPLE & MINT CRUSH ..... 5

WATERMELON LEMONADE ..... 5

OLD COMPTON ICE TEA ..... 5  
Earl grey, orange juice, lemon juice, sugar

(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.

WARM SOURDOUGH ..... 4.5  
whipped butter v

ORGANIC GREEN OLIVES pb..... 3.75

HALLOUMI FRIES ..... 6  
pomegranate and chipotle mayo

### Small Plates

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

KEDGEREE SCOTCH EGGS ..... 8  
curried mayonnaise

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

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

### To Share

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

### Big Plates

CHORIZO SCRAMBLED EGGS ..... 13  
chipotle, toasted brioche, spring onions

SMOKED SALMON LATKES ..... 12  
sour cream, chives

FRIED CHICKEN WAFFLES ..... 14  
fried egg, Bourbon maple syrup

BENEDICTS ..... 12  
English muffin, poached eggs, hollandaise,  
a choice of bacon, smoked salmon or spinach

OCB GIANT YORKIE ..... 16.5  
Yorkshire pudding, merlot braised beef and  
gravy, horseradish cream, pickled shallots

GRILLED LAMB FLATBREAD ..... 17  
feta cheese, pomegranate & mint salad, smoked  
aubergine puree, baby plum tomatoes, chilli lime dressing

POSH 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

### Burgers, Sandwiches & Salads

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

OLD COMPTON CLUB ..... 13  
chicken, bacon, avocado, egg, lettuce,  
tomato and crackling mayonnaise

TRUFFLE CHEESE MELT ..... 13.5  
Godminster organic cheddar,  
truffle oil, tomato and basil salad v  
ADD GRATED TRUFFLE 4

SMOKED CATALAN ALMONDS pb... 3.5

PULLED PORK NUGGETS ..... 7

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

STEAK TARTAR ..... 11  
OCB hash brown, creme fraiche and caviar

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

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

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

CRUSHED GREEN & MOJO PICON ..... 10  
smashed avocado, spring onion,  
sourdough toast, pickled radish pb

ADD POACHED EGG 2 | ADD GRILLED HALLOUMI 3  
ADD CRISPY CHORIZO 3 | ADD CRISPY BACON 2

BACON BUBBLE & SQUEAK ..... 12  
fried egg, buttered spinach,  
hollandaise, Sriracha

GRILLED HALLOUMI ..... 12  
toasted focaccia, baby spinach, roast plum vine  
tomatoes, pine nuts, pesto, balsamic reduction v

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

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

GRILLED AUBERGINE AND  
ZUCCHINI FOCACCIA ..... 12  
smashed avocado, roasted vine tomatoes,  
wild rocket, rosemary focaccia pb

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

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

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

### Colchester Oysters

CLASSIC ..... 3 6 12  
9 16 30  
shallot vinaigrette

DRESSED ..... 10 18 32  
Asian dressing, soy, sesame

### 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

### 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 SALMON ..... 4

SLICED AVOCADO pb ..... 4

CRISPY GARLIC POTATOES ..... 5.5  
garlic butter v

PEAS, CABBAGE &  
TOBACCO ONIONS v ..... 4.5

ARTWORK: BANANA SPLIT  
BY ALEX WOOD | @AL3XJW