

# OLD COMPTON

BRASSERIE

## Dinner

### Champagne & Prosecco

PROSECCO LE 125ml glass  
DOLCI COLLINE ..... 8  
*Venezie Italy*

TAITTINGER BRUT RESERVE .... 11  
*Reims France*

### Aperitifs

RUBY VENEZUELA ..... 11  
*Ciroc Berry vodka, rhubarb & apple juice,  
rhubarb tea, Prosecco Le Dolci Colline*

GASTON BERLEMONT ..... 11  
*Eristoff vodka, St Germain, Balsazar Riesling  
Vermouth, Grapefruit Bitters, Prosecco  
Le Dolci Colline*

PAUL RAYMOND ..... 11  
*Prosecco Le Dolci Colline, Strawberry  
and Chocolate, Maple Verjus*

APEROL SPRITZ ..... 10  
*Aperol, prosecco, soda*

GOK WAN ..... 11  
*Tanqueray gin, Finlandia Cranberry vodka,  
Martini Riserva Speciale Rubino, triple sec,  
lemon, ginger ale, mint & sparklers*

THE HUGO ..... 11  
*St Germain elderflower liqueur,  
Taittinger champagne*

### OCB Tonics

RUSSIAN SUMMER ..... 9  
*Eristoff vodka, pomegranate & basil tonic,  
black pepper*

STAY CLASSY ..... 8  
*Martini Bianco, cranberry & ginger tonic,  
mixed berries*

NOTTING HEELS ..... 9  
*Tanqueray gin, Cointreau, cranberry &  
ginger tonic, fresh lime*

HOLIDAYS IN ACAPULCO ..... 10  
*Don Julio blanco tequila, Campari, lime,  
pomegranate & basil tonic, rosemary, orange*

### Juices & Coolers

APPLE & MINT CRUSH ..... 5

WATERMELON LEMONADE ..... 5

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

SOURDOUGH & BUTTER ..... 3

GORDAL OLIVES *v* ..... 3

SMOKED CATALAN  
ALMONDS *pb* ..... 3.5

### Starters

SEASONAL SOUP *v* ..... 6

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

BURRATINA *v* ..... 11  
*datterini tomatoes, baby basil,  
balsamic reduction, toasted focaccia*

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

### Sharing

CHARCUTERIE BOARD ..... 18  
*spanish cured meats, wholegrain mustard, cornichons, olives, toasted focaccia*

### Mains

SIRLOIN STEAK FRITES ..... 21  
*fries, chimichurri or bearnaise sauce*

TRUFFLE ROASTED  
CORNFED CHICKEN ..... 17  
*butternut puree, king oyster mushroom,  
bok choy, truffle sauce*

SPICED CHICKPEAS &  
ROAST SWEET POTATO *pb* ..... 14

SEAFOOD LINGUINE ..... 16  
*king prawns, mussels, clams, cherry  
tomatoes, spinach & fresh chilli*

BEER BATTERED COD & CHIPS ..... 15  
*pea purée, tartar sauce*

PAN FRIED SALMON ..... 16  
*crushed new potatoes, warm tartare sauce*

### Sides

FRIES *pb* ..... 4.5

BUTTERED ENGLISH GREENS *v* ..... 4.5

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

ROAST BABY MUSHROOM ..... 4.5

NARDIN SMOKED  
ANCHOVY FILLETS ..... 4.5

OCB CHICKEN WINGS ..... 6.5  
*mojo picon sauce*

PRAWN TEMPURA ..... 8  
*sesame soy sauce*

BEETROOT CURED SALMON ..... 9  
*horseradish cream, dill oil, apple,  
beetroot and baby chard salad*

STEAK TARTARE ..... 10  
*OCB hash brown, crème fraîche and caviar*

CHARRED MIXED VEGETABLES  
& CHILLI HUMMUS *pb* ..... 7  
*hazelnut dressing*

OCB HAM, EGG & CHIPS ..... 17  
*bacon chop, fried egg and fries*

GRILLED LAMB RUMP ..... 20  
*potato dauphinoise, tenderstem broccoli,  
red onion confit, lamb jus*

16OZ BONE IN RIB EYE ..... 28  
*fries, chimichurri or bearnaise sauce*

SLOW-BRAISED BEEF  
IN RED WINE ..... 19  
*potato puree, crispy onion,  
glazed carrots*

ROAST FILLET OF SEA BASS ..... 18  
*ratatouille, samphire, basil oil*

CAULIFLOWER CHEESE ..... 4.5

CHARRED BROCCOLI  
& GRILLED SWEETCORN ..... 4  
*jalapeño and lime*

BUTTERY MASHED POTATOES  
& GRAVY ..... 4

### Aperol Season

NOON TO 7PM | EVERY DAY

*Aperol Spritz £5 each*

UNLIMITED APEROL SPRITZ

*£20 For 1.5 Hours*

### Burgers

THE OCB BURGER ..... 16  
*6oz patty, mature cheddar cheese, iceberg  
lettuce, pickle, smoked crackling mayonnaise, fries*  
ADD THICK CUT BACON 1

FRIED BUTTERMILK  
CHICKEN BUN ..... 14  
*slaw, tarragon & lemon mayo, pickles, fries*

PLANT BASED BURGER ..... 15  
*Moving Mountains patty, soy glazed mushrooms,  
vegan cheese, lettuce tomato, red onion gherkin  
and avocado mayo with fries *pb**

### Salads

MARINATED CHICKEN SALAD .... 16  
*avocado, sweetcorn, crispy bacon, plum  
vine tomatoes, cucumber, spring onion,  
iceberg, poppy seed dressing*

OCB PROTEIN BOWL ..... 13  
*marinated tofu, sweet potato, chickpeas,  
quinoa, spinach, avocado, carrot *pb**

WATERMELON AND FETA ..... 12  
*rocket, roast pumpkin seeds, datterino tomatoes,  
basil, pickled pink onions, lemon dressing *pb**

### Sunday Roast

*only available from 12pm*

ROAST RUMP OF BEEF

*roast potatoes, sweet potato puree,  
Yorkshire pudding, seasonal vegetables*

20

AVAILABLE ONLY ON SUNDAYS

FOLLOW US ON INSTAGRAM.

SCAN QR CODE BELOW



@OLDCOMPTONBRASSERIE

(v) Indicates vegetarian options (pb) Indicates plant-based (vegan) options

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

An optional service charge of 12.5% will be added to your bill. 100% of the service charge is shared between all restaurant staff including waiters, runners, chefs and kitchen porters. The company does not deduct any money whatsoever. Any cash or credit card tips go directly to the waiter with no deductions.

PLEASE NOTIFY A MEMBER OF STAFF IF YOU HAVE AN ALLERGY OR  
ASK FOR FURTHER ALLERGEN INFORMATION.