

OLD COMPTON

B R A S S E R I E

Brunch & Lunch

Spritz Season

NOON TO 5PM | EVERY DAY

Aperol Spritz or Sarti Spritz £6.5 each Unlimited
Aperol Spritz or Sarti Spritz for 1.5 hours when
ordering a main course £25 per person

Aperitifs

SPICY CUCUMBER
MARGARITA 12.5

Olmea Blanco tequila infused with
coriander & jalapeño, fresh cucumber,
agave syrup, lime juice

FIZZY NEGRONI 12.5

Beefeater gin, Martini Rubino, Campari

COS(MELON)POLITAN 12.75

Grey Goose vodka, Cointreau liqueur,
cranberry juice, watermelon juice, lime

THE HUGO 12.5

St-Germain liqueur, Spumante Brut,
Double Dutch soda water, mint

Cocktail Jugs

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

SARTI SPRITZ 30

Sarti Rosa, Spumante, Double Dutch soda
water

THE BACARDI PUNCH 30

Bacardi Carta Oro rum, apricot
marmalade, mango juice, orange
bitters, Cherry Heering liqueur

THE OCB MIMOSA 30

Beefeater gin, Palladiano Durello
Spumante Brut, orange juice, agave syrup

THE PALOMA JUG 30

Olmea Blanco tequila, Double Dutch
Pink Grapefruit soda

No and Low

MOCKTAILS

VIRGIN PICANTE 9.95

Crossip Fresh Citrus, Everleaf Marine,
agave syrup, jalapeño chilli pepper

NO - JITO 8.95

Everleaf Marine, cucumber syrup,
lime juice, Trip CBD infused cucumber
and mint, fresh mint

PINEAPPLE 'SPRITZ 8.95

Luna de Murviedro Rose, pineapple juice,
vanilla syrup, Double Dutch elderflower
tonic water

Brunch

CRUSHED GREEN & MOJO PICON. 12

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

BENEDICTS English muffin, poached eggs, . 14.5

hollandaise, a choice of bacon, smoked salmon or
spinach ADD FRIES 4.95

HADDOCK FISH CAKE 14

poached Cacklebean egg, leek fondue, Hollandaise sauce

Small Plates

PEA & MINT SOUP *pb* 8.5

mini onion bhajis

KEDGEREE SCOTCH EGGS 8

curried mayonnaise

SEARED TUNA 13.95

yuzu sesame dressing, spring onions,
avocado & wasabi purée

CHICKEN LIVER PARFAIT 9

plum chutney, toasted sourdough

Sharing Starters

THE OCB SHARER 29.95

Spanish cured meats, pork nuggets, chicken liver parfait crostini, Yorkshire brie, Inglewhite
buffalo cheese, wholegrain mustard, organic green olives, plum chutney, toasted focaccia

CHARCUTERIE BOARD Spanish cured meats, wholegrain mustard, cornichons, 24

organic green olives, pickled radish, plum chutney, toasted focaccia

CRISPY AROMATIC DUCK *pancakes, OCB sauces* 29.95

Lunch Plates

All at £15.95 including a glass of house wine, half pint of beer or soft drink. Available Mon-Fri, 12-5pm

OLD COMPTON CLUB

chicken, bacon, avocado, egg, lettuce,
tomato and crackling mayonnaise

TRUFFLE CHEESE MELT

Godminster organic cheddar,
truffle oil, tomato and basil salad *v*

ADD GRATED TRUFFLE 4

THE OCB BURGER

6oz beef patty, cheese, bone marrow
fried onions, iceberg lettuce, pickle,
crackling mayonnaise, fries ADD BACON 1.45

CHICKEN PAILLARD

wild rocket and artichoke salad

BACON BUBBLE & SQUEAK 13.75

fried egg, buttered spinach,
hollandaise and Sriracha

GRILLED HALLOUMI 12.5

toasted focaccia, vine tomatoes,
Kalamata olives, basil cress, spring onion,
romesco sauce *v*

CHORIZO SCRAMBLED EGGS .. 13.45

chipotle, toasted brioche, spring onions

CRISPY FRIED ARTICHOKE 11

gribiche mayonnaise *pb*

ONION & POTATO BHAJIS 9

mango chutney *pb*

RILLETTE OF SALMON 12.5

pickled fennel, crème fraiche, dill oil, baguette wafer
baby herb salad

STEAK TARTARE 13.25

OCB hash brown, crème fraîche, caviar

FISH FINGER BUN

pickled fennel, tartar sauce, dill oil, fries

OCB PROTEIN BOWL

chipotle hummus, marinated tofu, sweet potato,
chickpeas, quinoa, spinach, avocado, carrot,
lemon dressing *pb*

FRIED BUTTERMILK

CHICKEN BUN

slaw, tarragon, lemon mayo, pickle, fries

PLANT BASED BURGER

Moving Mountains patty, soy glazed mushrooms,
vegan cheese, lettuce, tomato, red onion,
pickle, avocado mayo, fries *pb*

Bites

WARM SOURDOUGH | 5.45

whipped butter v

SMOKED CATALAN ALMONDS *pb* | 3.5

ORGANIC GREEN OLIVES *pb* | 3.95

NDUJA MAC BALLS | 7.5

sweet chilli

MINI BATTERED SAUSAGES | 8

bloody Mary ketchup

PRAWN TEMPURA | 9

sesame soy sauce

Colchester Oysters

CLASSIC 3 6 12

..... 9 16 30

shallot vinaigrette

DRESSED 10 18 32

Asian dressing, soy, sesame

Chef's Special

TOMAHAWK STEAK 39.5 *per person*

(for 2) Caesar salad, fries, chimichurri,
bearnaise or peppercorn sauce

Sides

FRIES *pb* 4.95

BABY GEM &

CUCUMBER SALAD 4.5

salad cream v

CREAMED SPINACH *v* 5.5

MAC+CHEESE *v* 6.45

ADD TRUFFLE 1.50

BUTTERED GREENS,

PEAS & CRISPY ONIONS *v* 5

MISO CABBAGE *pb* 4.5

CRISPY GARLIC POTATOES 5.75

garlic butter v

TRUFFLED POTATO PUREE *v* 6.95

(*v*) Indicates vegetarian options

(*pb*) Indicates plant-based (vegan) options

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.