

OLD COMPTON

B R A S S E R I E

OCB Brunch

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

Brunch Drinks

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

BLOODY MAKE YOUR OWN 12

OCB's bloody mary mix, four types of bloody
hot sauces, all the bloody garnish, a choice
between tequila, gin or vodka

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 Rosé, pineapple juice,
vanilla syrup, Double Dutch elderflower tonic water

WARM SOURDOUGH *whipped butter v* 5.45

ORGANIC GREEN OLIVES *pb....* 3.95

HALLOUMI FRIES 6

chipotle mayo, pomegranate

SMOKED CATALAN ALMONDS *pb .* 3.5

Small Plates

PEA & MINT SOUP 8.5

mini onion bhajis pb

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

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,* 24

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

CRISPY AROMATIC DUCK *pancakes, OCB sauces* 29.95

Big Plates

CHORIZO SCRAMBLED EGGS 13.45

chipotle, toasted brioche, spring onions

FRIED CHICKEN WAFFLES 14

fried egg, Bourbon maple syrup

BENEDICTS 14.5

*English muffin, poached eggs, hollandaise, a choice of
bacon, smoked salmon or spinach ADD FRIES 4.95*

LAMB FLATBREAD 22

*slow roast leg of lamb, homemade flatbread,
tatziki, sweet chilli dressing*

OCB HAM, EGG & CHIPS 19.5

bacon chop, Cacklebean fried egg, fries

BEER BATTERED FISH & CHIPS 18.95

pea purée, tartar sauce, curry sauce

CHICKEN PAILLARD 18.5

wild rocket and artichoke salad

SIRLOIN STEAK FRITES 29.5

fries, bearnaise, peppercorn or chimichurri sauce

GRILLED PRAWNS 19

Sriracha lime butter, miso cabbage

Burgers, Sandwiches & Salads

THE OCB BURGER 18.5

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

ADD CRISPY BACON 1.45

FRIED BUTTERMILK

CHICKEN BUN 18.25

slaw, tarragon & lemon mayo, pickle, fries

PLANT BASED BURGER 16.5

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

FISH FINGER BUN 16.75

pickled fennel, tartar sauce, dill oil, fries

OLD COMPTON CLUB 13

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

MINI BATTERED SAUSAGES 8

bloody Mary ketchup

NDUJA MAC BALLS 7.5

sweet chilli

PRAWN TEMPURA 9

sesame soy sauce

ONION & POTATO BHAJIS 9

mango chutney pb

CRISPY FRIED ARTICHOKE 11

gribiche mayonnaise pb

RILLETTE OF SALMON 12.5

*pickled fennel, crème fraîche, dill oil,
baguette wafer*

STEAK TARTARE 13.25

OCB hash brown, crème fraîche, caviar

PAN FRIED SALMON 24.95

steamed asparagus, citrus beurre blanc

BACON BUBBLE & SQUEAK 13.75

fried egg, buttered spinach, hollandaise, Sriracha

TRUFFLED EGG & SOLDIERS 14.75

*panko crusted Cacklebean eggs, asparagus,
truffle mayo*

HADDOCK FISH CAKE 14

*poached Cacklebean egg, leek fondue,
Hollandaise sauce*

GRILLED HALLOUMI 12.5

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

CAULIFLOWER STEAK 17

*butter bean hummus, chilli and spring onion
salsa pb*

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

FRIES *pb* 4.95

BABY GEM & CUCUMBER SALAD 4.5

salad cream v

MISO CABBAGE *pb* 4.5

CREAMED SPINACH *v* 5.5

MAC+CHEESE *v* 6.45

ADD TRUFFLE 1.50

SMOKED SALMON 4

SLICED AVOCADO *pb* 4

CRISPY GARLIC POTATOES 5.75

garlic butter v

BUTTERED GREENS,

PEAS & CRISPY ONIONS *v* 5

OCB PROTEIN BOWL 14

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

TEMPURA PRAWN SALAD 17.5

*spinach, carrot, cucumber, spring onion,
crispy noodles, yuzu dressing*

Colchester Oysters

CLASSIC 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 26.5

ROAST PORK BELLY 24

ROAST CHICKEN 24

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

EXTRAS

ROAST POTATOES 5

YORKSHIRE PUDDING 4

SEASONAL VEGETABLES 4

THE SHARING PLATTER 30 *per person*

*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 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

MISO CABBAGE *pb* 4.5

CREAMED SPINACH *v* 5.5

MAC+CHEESE *v* 6.45

ADD TRUFFLE 1.50

SMOKED SALMON 4

SLICED AVOCADO *pb* 4

CRISPY GARLIC POTATOES 5.75

garlic butter v

BUTTERED GREENS,

PEAS & CRISPY ONIONS *v* 5

(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.