

OLD COMPTON

B R A S S E R I E

ALL DAY MENU

Aperol Season

NOON TO 7PM | EVERY DAY
Aperol Spritz £5 each

UNLIMITED APEROL SPRITZ
£20 For 1.5 Hours

SOURDOUGH & BUTTER.....	3	NARDIN SMOKED ANCHOVIES FILLETS.....	4.5
GORDAL OLIVES <i>v</i>	3	OCB CHICKEN WINGS.....	6.5
SMOKED CATALAN ALMONDS <i>pb</i>	3.5	<i>mojo picon sauce</i>	
		CRISPY FRIED PRAWNS <i>v</i>	7
		<i>chilli lime mayo</i>	

Sharing

CHARCUTERIE BOARD.....	18
<i>Spanish cured meats, wholegrain mustard, cornichons, olives, homemade focaccia</i>	

Starters

SEASONAL SOUP <i>v</i>	6	BEETROOT CURED SALMON	9
KEDGEREE SCOTCH EGGS.....	8	<i>horseradish cream, dill oil, apple, beetroot and baby chard salad</i>	
CHILLED ASPARAGUS <i>v</i>	9	STEAK TARTARE.....	9
<i>whipped truffle honey ricotta, pea salad, toasted sourdough</i>		<i>OCB hash brown, crème fraîche and caviar</i>	
		CHARRED MIXED VEGETABLES & CHILLI HUMMUS <i>pb</i>	7
		<i>hazelnut dressing</i>	

Mains

*£12 for selected main plus a glass of house wine, beer or soft drink (valid 12pm -5pm Monday to Friday)

SIRLOIN STEAK FRITES.....	20	ROAST FILLET OF SEA BASS	18
<i>fries, bearnaise sauce (*£5 supplement)</i>		<i>ratatouille, samphire, basil oil</i>	
GRILLED CHICKEN.....	17	SPICED CHICKPEAS & ROAST SWEET POTATO <i>pb</i>	14
<i>chimichurri, sweet potato, red onion confit</i>			
BEER BATTERED COD & CHIPS... ..	17		
<i>pea purée, tartar sauce</i>			

LAMBCHETTA.....	22	PAN FRIED HAKE AND SHELLFISH VELOUTE.....	23
<i>crushed minted new potatoes, garden pea vinaigrette</i>		<i>mussels, clams, baby potato, samphire, steamed spinach</i>	
16 ^{oz} BONE IN RIB EYE	28		
<i>fries, bearnaise sauce</i>			

Sides

OCB FRIES <i>pb</i>	4.5	CHARRED BROCCOLI & GRILLED SWEETCORN.....	4
BUTTERED ENGLISH GREENS <i>v</i>	4.5	<i>jalapeño and lime</i>	
BABY GEM & TOMATO SALAD	4	ROAST BABY MUSHROOMS.....	4.5
<i>salad cream <i>v</i></i>		<i>garlic butter</i>	

(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.

Burgers

THE OCB BURGER	14
<i>6oz patty, mature cheddar cheese, iceberg lettuce, pickle, smoked crackling mayonnaise, fries</i>	
ADD THICK CUT BACON 1	

PLANT BASED BURGER.....	13
<i>Moving Mountains patty, shitake mushrooms, vegan cheese, lettuce, tomato, red onion, gherkin and avocado mayo with fries <i>pb</i></i>	

FRIED BUTTERMILK CHICKEN BUN..	14
<i>slaw, tarragon & lemon mayo, pickles, fries</i>	

Sandwiches

Available daily until 5pm

OLD COMPTON CLUB.....	11
<i>chicken, bacon, avocado, egg, lettuce, tomato and mayonnaise</i>	

MISO AUBERGINE & PORTOBELLO MUSHROOM FOCACCIA	10
<i>avocado & pea purée, roasted vine tomatoes, wild rocket, rosemary focaccia <i>pb</i></i>	

Salads

MARINATED CHICKEN SALAD....	16
<i>avocado, sweetcorn, crispy bacon, cherry tomatoes, cucumber, spring onion, iceberg, poppy seed dressing</i>	

OCB PROTEIN BOWL	13
<i>marinated tofu, sweet potato, chickpeas, quinoa, spinach, avocado, carrot <i>pb</i></i>	

WATERMELON AND FETA.....	12
<i>rocket, roast pumpkin seeds, datterino tomatoes, basil, pickled pink onions, lemon dressing <i>pb</i></i>	

Desserts

CREME BRULEE	7
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STICKY TOFFEE PUDDING	7
<i>vanilla ice cream</i>	

CHOCOLATE TRUFFLE CAKE ..	7
<i>passion fruit coulis and mango sorbet <i>pb</i></i>	

ICE CREAMS & SORBETS ..	2.5/6
<i>single scoop / triple scoop</i>	

FIVE GREAT DRINKS

HOW DO YOU LIKE MY CURVE?	10
<i>Knob Creek bourbon, raspberries, lemon, sugar, Aspell cider</i>	

WAITING FOR THE TERRACE... ..	10
<i>Brugal 5yr Especial Dark, passion fruit, fresh mint, orgeat, lime juice, egg white</i>	

THE HUGO	10
<i>St Germain, Prosecco Le Dolci Colline, fresh mint</i>	

TT&T	10
<i>Tanqueray Ten gin, pink grapefruit juice, Double Dutch tonic, grapefruit bitters</i>	

TROPICAL RUMBULL	10
<i>Morgan Spiced rum, Tropical Red Bull, lime</i>	

All double house spirits and mixers £9 / More spirits available upon request

FACES OF SOHO



GASTON BERLEMONT /11
Eristoff vodka, St Germain, Balsazar riesling vermouth, grapefruit bitters, Prosecco Le Dolci Colline



MURIEL BELCHER /11
Tanqueray gin, Finlandia Cranberry vodka, Martini Riserva Speciale Rubino, triple sec, lemon, ginger ale, mint & sparklers



KARL MARX /10.5
Eristoff vodka, Finlandia Grapefruit vodka, Don Julio Blanco tequila, honey, Brixton Pale Ale, grapefruit, Double Dutch tonic + soda



RUBY VENEZUELA /11
Ciroc Berry vodka, rhubarb & apple juice, Prosecco Le Dolci Colline



RONNIE SCOTT /12
Mezcal, Shiraz Mataro, St Germain, lemon, sugar, whisky bitters, egg white



BERNIE KATZ /9
Tanqueray gin, raspberry eau de vie, almond, lemon juice

OLD COMPTON

B R A S S E R I E

Drinks

Champagnes & Prosecco

	125ml	Bottle
PROSECCO LE DOLCI COLLINE <i>Venezie, Italy</i>	8	37
HENNERS BRUT ENGLISH SPARKLING NV <i>Sussex, England</i>		45
TAITTINGER BRUT RESERVE NV <i>Reims, France</i>	11	57
VEUVE CLICQUOT YELLOW LABEL NV <i>Reims, France</i>		80

Draught Beers

	ABV	Half Pint	Pint
OCB LAGER <i>Holland</i>	4.1%	3	5.5
BIRRA MORETTI <i>Italy</i>	4.6%	3.25	6
BRIXTON RELIANCE PALE ALE <i>UK</i>	4.3%	3.25	6

Bottles and Cans

	ABV	Bottle
HEINEKEN <i>Holland, 330ml</i>	5%	5
BEAVERTOWN GAMMA RAY APA <i>America, 330ml</i>	5.4%	6
BREWDOG VAGABOND GLUTEN FREE <i>UK, 330ml</i>	4.5%	5
HEINEKEN 0.0% <i>Holland, 330ml</i>	0.5%	4
BREWDOG NANNY STATE <i>UK, 330ml</i>	0.5%	4

Juices

FRESHLY SQUEEZED ORANGE.....	3.5
CLOUDY APPLE	3.5
PINEAPPLE.....	3.5
PINK GRAPEFRUIT	3.5
CRANBERRY	3.5
TOMATO.....	3.5

Sodas

COCA COLA 330ml.....	3.5
COKE ZERO 330ml.....	3.5
SPRITE ZERO 330ml.....	3.5
SCHWEPES GINGER ALE.....	3
DOUBLE DUTCH GINGER BEER 200ml.....	3
DOUBLE DUTCH TONIC.....	3
DOUBLE DUTCH SKINNY TONIC 200ml.....	3
DOUBLE DUTCH SODA WATER 200ml.....	3
RED BULL 250ml can.....	3.5
RED BULL SUGAR FREE 250ml can.....	3.5
RED BULL TROPICAL 250ml can.....	3.5

Water

KINGSDOWN STILL	4
<i>750ml bottle</i>	
KINGSDOWN SPARKLING	4
<i>750ml bottle</i>	

Hot Drinks

COFFEE

ESPRESSO.....	3
MACCHIATO	3
CORTADO	3
CAPPUCCINO.....	3.5
CAFE LATTE.....	3.5
FLAT WHITE	3.5
IRISH COFFEE.....	10
HOT CHOCOLATE.....	4

MILKS

DAIRY, OAT, SOYA

White Wines

	Glass 175ml	Carafe 375ml	Btl
CATARRATTO, DA VERO BIOLOGICO <i>Italy 2019</i> <i>Organic, citrusy & fresh with crisp acidity</i>	6.25	12.5	23
TERRANE SAUVIGNON BLANC CAVE DE LABASTIDE DE LEVIS <i>France 2018</i> <i>Rich with hints of gooseberry, passion fruit and smokiness</i>	6.75	14	25.5
PINOT GRIGIO, CONVIVIALE <i>Italy 2018</i> <i>Pear & apple orchard fruits, lightly spicy, fresh citrus acidity</i>	6.75	14	25.5
MACON VILLAGES CHARDONNAY, RESERVE PERSONNELLE <i>France 2018</i> <i>Classic Burgundian chardonnay showing elegance, finesse and style</i>	9	19	36
RIESLING, RAG & BONE, EDEN VALLEY <i>Australia 2019</i> <i>Dry, textural, limey and minerally, clean & lean finish</i>	9.5	20	38
GAVI DI GAVI, NUOVO QUADRO <i>Italy 2019</i> <i>Pure, focused, elderflower-lemon-lime-gooseberry, complex minerality</i>	10	21	40

Red Wines

	Glass 175ml	Carafe 375ml	Btl
SHIRAZ MATARO, SIXTY CLICKS <i>Australia 2018</i> <i>Soft & open with brambly fruit, gently spicy finish</i>	6.5	12.75	24
CABERNET FRANC, DOMAINE MAS BARRAU <i>France 2018</i> <i>Long & rich with fleshy fruit and intriguing woody character</i>			26
CABERNET SAUVIGNON 'MAN WITH THE AX', SHOWDOWN <i>California 2018</i> <i>Ripe berry & cherry fruit with soft, juicy finish</i>	7	16	30
LA PETITE SYRAH, MAS DU MONTEL <i>France 2018</i> <i>Soft, ripe flavours of stewed fruit, earthy, notes of fruit, tar & spice</i>	7.5	16	30
RIOJA RESERVA 'GAVANZA', MAETIERRA DOMINUM <i>Spain 2015</i> <i>Dark, plums & black cherry, smooth and rich with smoky notes</i>	9.5	21	38
COTES DU RHONE ROUGE, COLOMBO & FILLE <i>France 2017</i> <i>Crunchy, fruit drive wine, well rounded tannins and balanced acidity</i>			40
CHIANTI CLASSICO, SAN FELICE <i>Italy 2017</i> <i>Red cherry flavours and fine polish tannins, long supple finish</i>			40
ALPHABETICAL RED, WESTERN CAPE <i>South Africa 2016</i> <i>Bright, pure fruit with a compelling chocolatey, earthy richness to it. Beautifully balanced</i>	10	22	40
PINOT NOIR, MONOPOLE 777 KOVÁCS NIMROD <i>Hungary 2017</i> <i>Complex and intriguing. Velvety and round finish. Very moreish</i>	11.5	23	44

Rosé Wines

	175ml	375ml	Btl
LA RUCHETTE DOREE, COTES DU RHONE <i>France 2018</i> <i>Vibrant, luscious, fruity and full flavoured rose wine</i>	6.25	13.5	25.5
DOMAINE TAMARY 'CUVÉE ELEGANCE', COTES DE PROVENCE <i>France 2019</i> <i>Floral. Exotic and red berry fruit. Savoury edge</i>	8.5	18	34