

OLD COMPTON

BRASSERIE

Brunch & Lunch

Aperol Season

NOON TO 7PM | EVERY DAY

Aperol Spritz £5 each

UNLIMITED APEROL SPRITZ

£20 For 1.5 Hours

RAG & BONE RUMBLE 30 10

Rag and Bone Riesling, Aperol,
Grapefruit, Prosecco

SMASHING GRAPES

Eristoff Vodka, Vermouth,
St Germain, Grapes, Prosecco

PORN STAR SPRITZ

Passionfruit liqueur, Prosecco, soda

BLOODY SPICY BLOODY MARY

Eristoff vodka, OCB Spices, sriracha
hot sauce, tomato juice, crispy bacon

Juices & Coolers

APPLE & MINT CRUSH 5

WATERMELON LEMONADE... 5

OLD COMPTON ICE TEA..... 5

Earl grey, blood orange juice,
lemon juice, sugar

Sunday Roast

only available from 12pm

ROAST RUMP OF BEEF

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

20

AVAILABLE ONLY ON SUNDAYS

Brunch

CRUSHED GREEN 9

avocado & green pea mash, avocado tahini,
mixed seeds, cherry tomato on toast pb

ADD FETA CHEESE 2 | ADD POACHED EGG 2

BENEDICTS 10

english muffin, poached eggs, hollandaise,
a choice of bacon, smoked salmon or spinach

BAKED EGGS 12

spicy tomato sauce, artichokes, burrata, spinach,
ciabatta v

Starters

GARDEN PEA & MINT SOUP v 6

sourdough croutons

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

SCRAMBLED EGGS, SMOKED
SALMON AND RYE BREAD 12

BACON BUBBLE & SQUEAK 11

fried egg, buttered spinach, hollandaise and Sriracha

GRILLED HALLOUMI 12

toasted focaccia, baby spinach, roast plum vine
tomatoes, pine nuts, pesto, balsamic reduction

CRUMPETS 12

toasted crumpet, poached egg, hollandaise, sriracha
with a choice of braised beef or sliced avocado

BEETROOT CURED SALMON 9

cucumber and shallot salad, dill oil,
horseradish cream, baguette wafer

STEAK TARTARE 10

OCB hash brown, creme fraiche and caviar

CHARRED MIXED VEGETABLES
& CHIPOTLE HUMMUS pb hazelnut dressing 7

GRILLED MACKEREL 10

crunchy slaw, Asian dressing, jalapeno mayo

Sharing

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

(add Yorkshire Brie & Buffalo Inglewhite cheese for £5)

BAKED TRUFFLE CAMEMBERT toasted sourdough, chicory, radish, red onion marmalade. 16

Mains

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

SIRLOIN STEAK FRITES 21

fries, bearnaise, peppercorn or chimichurri sauce
(£5 supplement)

TRUFFLE ROASTED
CORNFED CHICKEN 17

butternut puree, king oyster mushroom,
bok choy, truffle sauce

CHICKPEA & VEGETABLE CURRY 16

cumin rice, grilled naan bread, OCB condiments pb

SEAFOOD LINGUINE 16

king prawns, mussels, clams, cherry tomatoes,
spinach & fresh chilli

BEER BATTERED COD & CHIPS ... 15

pea purée, tartar sauce, curry sauce

PAN FRIED SALMON 16

crushed new potatoes, warm tartare sauce

OCB HAM, EGG & CHIPS 17

bacon chop, fried egg and fries

GRILLED LAMB RUMP 20

potato dauphinoise, tenderstem broccoli,
red onion confit, lamb jus

CONFIT LEG OF DUCK 17

roast potatoes, wilted radicchio, honey jus

ROAST FILLET OF SEA BASS 17

ratatouille, samphire, basil oil

GRILLED KING PRAWNS 19

pickled mango salsa, fries

Chef's Special

TOMAHAWK STEAK (for 2) 30

dauphinoise potatoes, green beans, a choice of two sauces; chimichurri, bearnaise or peppercorn

Sides

FRIES pb 4.5

BABY GEM & CUCUMBER SALAD 4

salad cream v

ROAST BABY MUSHROOM v 4.5

garlic butter v

TRUFFLE MAC+CHEESE v 5.5

TOMATO AND PINK PICKLE SALAD pb 4

PEAS CABBAGE & CRISPY BACON... 4.5

POTATO DAUPHINOISE v 4.5

CHARRED BROCCOLI
& GRILLED SWEETCORN 4

jalapeño and lime pb

CHARRED TENDERSTEM BROCCOLI 4.5

chilli and garlic pb

CRISPY GARLIC POTATOES v 4.5

Bites

SOURDOUGH & BUTTER /3

SMOKED CATALAN
ALMONDS /3.5

GORDAL OLIVES /3

NARDIN SMOKED
ANCHOVIES FILLETS /4.5

KOREAN BBQ WINGS /6.5

PRAWN TEMPURA /8
sesame soy sauce

COLCHESTER OYSTERS

CLASSIC 9 16 30

shallot vinaigrette

TEMPURA 10 18 32

pickled veg, sweet chilli sauce

THE APHRODISIAC 30

includes five classic oysters, five tempura
oysters, shots of our Sriracha Bloody Mary

Burgers

THE OCB BURGER 16

6oz patty, mature cheddar cheese, iceberg lettuce,
pickle, fried onion, Russian dressing

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

Sandwiches

OLD COMPTON CLUB 11

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

MISO AUBERGINE & PORTOBELLO
MUSHROOM FOCACCIA 10

avocado & pea purée, roasted vine tomatoes,
wild rocket, rosemary focaccia 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

PANZANELLA SALAD 14

grilled sour dough, whipped feta, basil,
San Marzano and Datterino tomatoes,
pink pickles, kalamata olive dressing pb

(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.