

OLD COMPTON

B R A S S E R I E

OCB Brunch

Spritz Season

NOON TO 5PM | EVERY DAY

St Germain Spritz *OR* Aperol Spritz £6.5 each

UNLIMITED ST GERMAIN SPRITZ OR APEROL SPRITZ

£25 for 1.5 hours unlimited
when ordering a main course

Brunch Drinks

TUTTI FRUTI 12
*cachaça, blue curacao, bubble gum syrup,
passion fruit puree, pineapple juice,
fresh banana, lime juice*

THE PATRON PALOMA 12
Patron Silver tequila, Two Keys grapefruit soda

BLOODY MAKE YOUR OWN 12
*OCB's bloody pre mix, four types of bloody hot
sauces, all the bloody garnish, a choice between
bloody tequila, gin or vodka*

Cocktail Jugs

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

THE KYLIE MINOGUE SPRITZ 30
*Kylie Minogue Côtes De Provence Rose,
St Germain Elderflower Liqueur,
apple juice, mint*

THE BACARDI PUNCH 30
*Bacardi Carta Oro, apricot marmalade,
mango juice, orange bitters, Cherry Herring
liqueur*

THE OCB MIMOSA 30
*Tanqueray gin, Palladiano Durello
Spumante Brut, orange juice, agave syrup*

THE PATRON PALOMA 30
*Patron Silver tequila,
Two Keys grapefruit soda*

Juices & Coolers

APPLE & MINT CRUSH 5

WATERMELON LEMONADE 5

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

(v) Indicates vegetarian options

(pb) Indicates plant-based (vegan) options

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

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.

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

WARM SOURDOUGH 4.5
whipped butter v
ORGANIC GREEN OLIVES *pb*... 3.75
HALLOUMI FRIES 6
pomegranate and chipotle mayo

Small Plates

CREAM OF CELERIAC SOUP 7.5
truffle croutons v
KEDGEREE SCOTCH EGGS 8
curried mayonnaise

BURRATINA 11
*datterini tomatoes, baby basil,
Kalamata olive, toasted focaccia v*

CHICKEN LIVER PARFAIT 9
plum chutney, toasted sourdough

ONION AND POTATO BHAJIS 9
pineapple chutney

To Share

CHARCUTERIE BOARD *Spanish and English cured meats, wholegrain mustard, cornichons,* 22
olives, pickled radish, plum chutney, Yorkshire Brie & Buffalo Inglewhite cheese, toasted focaccia

BAKED TRUFFLE CAMEMBERT 19
toasted sourdough, chicory, radish, purple carrot, red onion marmalade v

CRISPY AROMATIC DUCK *OCB sauces, pancakes* 23

Big Plates

CHORIZO SCRAMBLED EGGS 13
chipotle, toasted brioche, spring onions

SMOKED SALMON LATKES 12
sour cream, chives

FRIED CHICKEN WAFFLES 14
fried egg, Bourbon maple syrup

BENEDICTS 12
*English muffin, poached eggs, hollandaise,
a choice of bacon, smoked salmon or spinach*

OCB GIANT YORKIE 15
*Yorkshire pudding, merlot braised beef and
gravy, horseradish cream, pickled shallots*

GRILLED LAMB FLATBREAD 17
*feta cheese, pomegranate & mint salad, smoked
aubergine puree, baby plum tomatoes,
chilli lime dressing*

POSH HAM, EGG & CHIPS 18
bacon chop, St Ewe fried egg, fries

Burgers, Sandwiches & Salads

THE OCB BURGER 17
*6oz patty, mature cheddar cheese, iceberg lettuce,
pickle, fried onion, crackling mayonnaise, fries.*
ADD CRISPY BACON 1.5

FRIED BUTTERMILK CHICKEN BUN 16
slaw, tarragon & lemon mayo, pickles, fries

PLANT BASED BURGER 15.5
*Moving Mountains patty, soy glazed mushrooms,
vegan cheese, lettuce tomato, red onion gherkin
and avocado mayo with fries pb*

OLD COMPTON CLUB 13
*chicken, bacon, avocado, egg, lettuce,
tomato and crackling mayonnaise*

TRUFFLE CHEESE MELT 13.5
*Godminster organic cheddar, truffle oil, tomato
and basil salad ADD GRATED TRUFFLE 4 v*

PULLED PORK NUGGETS 7
KOREAN BBQ WINGS 7
PRAWN TEMPURA 8
sesame soy sauce

CRISPY POLENTA 8.5
*oyster mushrooms, wilted spinach,
truffle cream pb*

MARINATED CURED SALMON 10
*pickled fennel and radish, dill oil,
horseradish cream, baguette wafer*

STEAK TARTARE 11
OCB hash brown, creme fraiche and caviar

DUCK BREAST SALAD 12
Asian slaw, jalapeno mayo

BEER BATTERED COD & CHIPS 16.5
pea purée, tartar sauce, curry sauce

CHICKEN PAILLARD 17.5
*dill and caper butter, crispy garlic potatoes,
parmesan and wild rocket salad*

SIRLOIN STEAK FRITES 26.5
fries, bearnaise, peppercorn or chimichurri sauce

CRUSHED GREEN & MOJO PICON 10
*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

BACON BUBBLE & SQUEAK 11.5
fried egg, buttered spinach, hollandaise, Sriracha

GRILLED HALLOUMI 12
*toasted focaccia, baby spinach, roast plum vine
tomatoes, pine nuts, pesto, balsamic reduction v*

GRILLED AUBERGINE AND
ZUCCHINI FOCACCIA 12
*smashed avocado, roasted vine tomatoes,
wild rocket, rosemary focaccia pb*

GRILLED SALMON SALAD 16.5
*baby spinach, caramelized red onion, roast
sweet potato, feta cheese, mixed seed dressing*

OCB PROTEIN BOWL 13.5
*chipotle hummus, marinated tofu, sweet potato,
chickpeas, quinoa, spinach, avocado, carrot,
lemon dressing pb*

CHICKEN CAESAR SALAD 15
*crunchy lettuce, parmesan cheese, croutons,
anchovies, caesar dressing, a choice of
plain or fried chicken*

Colchester Oysters

CLASSIC 3 6 12
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 24

ROAST PORK BELLY 20

ROAST CHICKEN 20

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

EXTRAS

ROAST POTATOES 4

YORKSHIRE PUDDING 3

SEASONAL VEGETABLES 3

THE SHARING PLATTER 26pp
*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 *(for 2)* 35pp
*caesar salad, fries, chimichurri,
bearnaise and peppercorn sauce*

Sides

FRIES *pb* 4.5

BABY GEM & CUCUMBER SALAD 4
salad cream v

CREAMED SPINACH *v* 4.5

TRUFFLE MAC+CHEESE *v* 6

SMOKED SALMON 4

SLICED AVOCADO *pb* 4

CRISPY GARLIC POTATOES 5.5
garlic butter

CHARRED BROCCOLI 4.5
chilli lime dressing pb



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