

OLD COMPTON

B R A S S E R I E

Brunch & Lunch

BRUNCH DRINKS

NOON TO 5PM | EVERY DAY

Aperol Spritz or Sarti Spritz £7.5 each

Unlimited cocktail jugs for 1.5 hours when ordering a main course £25 per person

COCKTAIL JUGS

THE SARTI SPRITZ 30
Sarti Rosa, Spumante Palladiano,
Double Dutch soda water

THE APEROL SPRITZ 30
Aperol liqueur, Spumante Palladiano,
soda water

THE OCB MIMOSA 30
Beefeater gin, Spumante Palladiano,
orange juice, agave syrup

THE PALOMA JUG 30
Olmeca Blanco tequila, Double Dutch Pink
Grapefruit soda

NO & LOW

TAKE ME BACK TO THE BEACH 9.95
Everleaf Forest, Coconut Orgeat,
strawberry purée, lime juice

ROSEMARY SPRITZ 9
Tanqueray 0%, Luna de Murviedro Rose,
soda water, fresh rosemary

CIDER & RED 9.95
Crossip Citrus, Galipette 0%,
raspberry purée, fresh
lemongrass, lemon juice

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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	SHREDDED DUCK HASH 15.95 crispy potato, onions, parsley, leeks, fried egg, hollandaise and Sriracha sauce
BENEDICTS 14.5 English muffin, poached eggs, hollandaise, a choice of bacon, smoked salmon or spinach add fries 5.5	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

SMALL PLATES

BUTTERNUT SQUASH SOUP 8.5 truffle oil, sourdough croutons pb	CRISPY FRIED ARTICHOKEs 11 gribiche mayonnaise pb
KEDGEREE SCOTCH EGGS 8.25 curried mayonnaise	SESAME PRAWN TOAST 8.95 gochujang mayo, spring onion, coriander, candied jalapeño
SEARED TUNA 13.95 yuzu sesame dressing, spring onions, avocado & wasabi purée	SALMON GRAVADLAX 13.95 clementine & whisky cured salmon, dill cucumber, radish, crème fraîche, clementine & whisky gel
CHICKEN LIVER PARFAIT 9 plum chutney, toasted sourdough	STEAK TARTARE 13.25 OCB hash brown, crème fraîche, caviar

SHARING STARTERS

CHARCUTERIE BOARD 24.95 Spanish cured meats, wholegrain mustard, cornichons, organic green olives, pickled radish, plum chutney, toasted focaccia	THE OCB SHARER 29.95 Spanish cured meats, pork nuggets, chicken liver parfait crostini, Yorkshire brie, Inglewhite buffalo cheddar, wholegrain mustard, organic green olives, plum chutney, toasted focaccia	BAKED CAMEMBERT 26.45 oven baked Camembert cheese, chicory, heirloom carrots, truffle oil, sourdough toast
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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	FISH FINGER BUN pickled fennel, tartar sauce, dill oil, fries
TRUFFLE CHEESE MELT Godminster organic cheddar, truffle oil, tomato and basil salad v add grated truffle 4	OCB PROTEIN BOWL grilled chicken or marinated tofu pb , chipotle hummus, sweet potato, chickpeas, quinoa, spinach, avocado, carrot, tahini maple dressing
THE OCB BURGER beef patty, cheese, bone marrow fried onions, iceberg lettuce, pickle, crackling mayonnaise, fries add bacon 2	FRIED BUTTERMILK CHICKEN BUN slaw, tarragon, lemon mayo, pickle, fries
TRUFFLE ROAST CHICKEN charred hispi cabbage, butternut squash purée, truffle jus	PLANT BASED BURGER Moving Mountains patty, soy glazed mushrooms, vegan cheese, lettuce, tomato, red onion, pickle, avocado mayo, fries pb

BIG PLATES

SIRLOIN STEAK FRITES 29.95 fries, bearnaise, peppercorn or chimichurri sauce	SLOW ROAST LEG OF LAMB 26 crushed new potatoes with confit garlic, Cavolo Nero, honey glazed parsnips, chimichurri sauce
MISO SALMON 24.95 bok choy, spring onion, lemongrass rice jalapeño & spring onion mayonnaise	ROAST SEA BREAM 21.95 cherry vine tomato, Kalamata olives, caper & basil emulsion, potato purée
SEAFOOD LINGUINE 19.95 king prawns, mussels, clams, cherry tomatoes, spinach, fresh chilli	COTTAGE PIE 19.5 merlot braised beef, Inglewhite cheddar mash, red wine gravy
CHICKEN CAESAR SALAD 17.75 cos lettuce, Parmesan cheese, croutons, anchovies, Caesar dressing, a choice of grilled or fried chicken	OCB HAM, EGG & CHIPS 20.5 bacon chop, Cacklebean fried egg, fries
ROAST PORK BELLY 19.5 nduja jam, roast cauliflower purée, gravy	BBQ BUTTERNUT SQUASH 17.5 confit onion, peppers, sunflower seeds, sage, cumin, crispy fried leek pb
BEER BATTERED FISH & CHIPS 19.95 pea purée, tartare sauce, curry sauce	

COLCHESTER OYSTERS

	3	6	12
CLASSIC shallot vinaigrette	9	16	30
DRESSED Asian dressing, soy, sesame	10	18	32

BITES

WARM SOURDOUGH 5.45
whipped butter v

**SMOKED CATALAN
ALMONDS** **pb** 3.5

ORGANIC GREEN OLIVES **pb** 3.95

MINI BATTERED SAUSAGES 8
bloody Mary ketchup

PRAWN TEMPURA 9.95
sesame soy sauce

JALAPEÑO CROQUETTES v 7

CHEF'S SPECIAL

TOMAHAWK STEAK 90 (£45 per person)
(for 2) Caesar salad, beef dripping confit potato
fries, bone marrow gravy
Béarnaise 2.75 | Peppercorn Sauce 2.75
Chimichurri 2.75

SIDES

FRIES pb	5.5
CONFIT POTATO FRIES v	8.75
truffle mayo, parmesan	
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
CHARRED HISPI CABBAGE pb	5.25
confit garlic aioli, crispy onions	
CRISPY GARLIC POTATOES	5.75
garlic butter v	

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.