OLD COMPTON
BRASSERIE

Dinner

CHAMPAGNE & PROSECCO

PROSECCO LE DOLCI COLLINE 9
Venezie, Italy

GREMILLET BRUT 13.5
France

APERITIFS

SPICY CUCUMBER MARGARITA 12.5
Olmeca Blanco tequila infused with coriander and jalapeño, fresh cucumber, agave syrup, lime juice

APEROL SPRITZ 11
Aperol, Spumante Brut, Double Dutch soda water

APPLE PALOMA 12.95
Olmeca tequila, Monin Spice, apple juice, soda water, lime juice

PEACH & HIBISCUS PISCO SOUR 12.95
Hibiscus infused Pisco, peach puree, honey syrup, lime juice, edible paint

OAXACAN SUNRISE 13.45
Olmeca Silver tequila, Ojo de Dios mezcal, Iseo triple sec, hibiscus syrup, pineapple juice, lime juice

THE HENDRICK'S LYCHEE MARTINI 14.45
Hendrick's gin, Lychee liqueur, Lillet Rosé

THE OCB DAIQUIRI 14.95
Diplomatico rum, Monin Cucumber syrup. Lime juice, Shiso bitters

ORGANIC GREEN OLIVES *pb* 3.95

WARM SOURDOUGH 5.45
whipped butter *v*

PRAWN TEMPURA 9.95
sesame soy sauce

JALAPEÑO CROQUETTES *v* 7

SMOKED CATALAN ALMONDS *pb* 3.5

MINI BATTERED SAUSAGES 8
bloody Mary ketchup

STARTERS

BUTTERNUT SQUASH SOUP 8.5
truffle oil, sourdough croutons *pb*

KEDGEREE SCOTCH EGGS 8.25
curried mayonnaise

SEARED TUNA 13.95
yuzu sesame dressing, spring onions, avocado & wasabi purée

STEAK TARTARE 13.25
OCB hash brown, crème fraîche, caviar

CHICKEN LIVER PARFAIT 9
plum chutney, toasted sourdough

SESAME PRAWN TOAST 8.95
gochujang mayo, spring onion, coriander, candied jalapeño

SALMON GRAVADLAX 13.95
clementine & whisky cured salmon, dill cucumber, radish, crème fraîche, clementine & whisky gel

CRISPY FRIED ARTICHOKES 11
gribiche mayonnaise *pb*

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

MAINS

SIRLOIN STEAK FRITES 29.95
fries, béarnaise, peppercorn or chimichurri sauce

TRUFFLE ROAST CHICKEN 19.25
charred hispi cabbage, butternut squash purée, truffle jus

SEAFOOD LINGUINE 19.95
king prawns, mussels, clams, cherry tomatoes, spinach, fresh chilli

MISO SALMON 24.95
bok choi, spring onion, lemongrass rice, jalapeño & spring onion mayonnaise

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

ROAST SEA BREAM 21.95
cherry vine tomato, Kalamata olives, caper & basil emulsion, potato purée

ROAST PORK BELLY 19.5
nduja jam, roast cauliflower purée, gravy

OCB HAM, EGG & CHIPS 20.5
bacon chop, Cacklebean fried egg, fries

SLOW ROAST LEG OF LAMB 26
crushed new potatoes with confit garlic, Cavolo Nero, honey glazed parsnips, chimichurri sauce

COTTAGE PIE 19.5
merlot braised beef, Inglewhite cheddar mash, red wine gravy

CHEF'S SPECIAL

TOMAHAWK STEAK *(for 2)* 90 *(45 per person)*
Caesar salad, beef dripping confit potato fries, bone marrow gravy
Bearnaise 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*

CRISPY GARLIC POTATOES 5.75
garlic butter *v*

MAC & CHEESE *v* 6.45
add truffle 1.50

BUTTERED GREENS, PEAS & CRISPY ONIONS *v* 5

CREAMED SPINACH *v* 5.5

CHARRED HISPI CABBAGE *pb* 5.25
confit garlic aioli, crispy onions

COLCHESTER OYSTERS

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

BURGERS

THE OCB BURGER 19.5
beef patty, cheese, bone marrow fried onions, iceberg lettuce, pickle, crackling mayonnaise, fries add crispy bacon 2

FRIED BUTTERMILK CHICKEN BUN 18.95
tarragon slaw, lemon mayo, pickle, fries

PLANT BASED BURGER 16.75
Moving Mountains patty, soy glazed mushrooms, vegan cheese, lettuce, tomato, red onion, pickle, avocado mayo, fries *pb*

FISH FINGER BUN 17.5
pickled fennel, tartar sauce, dill oil, fries

SALADS

CHICKEN CAESAR SALAD 17.75
cos lettuce, Parmesan cheese, croutons, anchovies, Caesar dressing, a choice of grilled or fried chicken

OCB PROTEIN BOWL 16
grilled chicken or marinated tofu *pb*, chipotle hummus, sweet potato, chickpeas, quinoa, spinach, avocado, carrot, tahini maple dressing
80g of protein

SUNDAY ROAST

Available on Sundays from 12pm

SIRLOIN OF BEEF 26.5

ROAST PORK BELLY 24

ROAST CHICKEN 24

DRY AGED TOMAHAWK *(for 2)* 90

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

THE SHARING PLATTER 30 *per person*
chicken, sirloin of beef, pork belly served with roast potatoes, sweet potato puree, Yorkshire puddings, seasonal vegetables & bottomless gravy
minimum 2 people

EXTRAS

ROAST POTATOES 5
YORKSHIRE PUDDING 4
SEASONAL VEGETABLES 4

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.