

OLD COMPTON

B R A S S E R I E

Dinner

CHAMPAGNE & PROSECCO

PROSECCO LE
DOLCI COLLINE 9
Venezie, Italy

CHAMPAGNE
CH DE L'AUCHE BRUT 16
Épernay, 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

HENDRICK'S NEGRONI 14.95
Hendrick's gin, Lillet Rouge, Campari,
Akashi- Tai Umeshu, Angostura orange

BANANA HONEY OLD FASHIONED 14.95
banana-infused Gentleman Jack whiskey,
honey syrup, chocolate

ABSOLUT FILTH 13.5
Absolut vodka, Nocellara olive purée,
Lillet Blanc

KYOTO MARTINI 14.5
Roku gin, Shoya sake, Umeshu
plum liqueur

ORGANIC GREEN OLIVES *pb* 3.95
JALAPEÑO CROQUETTES *v* 7
WARM SOURDOUGH 5.45
whipped butter *v*

STARTERS

KEDGEREE SCOTCH EGGS 8.45
curried mayonnaise
CRAYFISH & PRAWN ÉCLAIR 9.95
garlic butter
SEARED TUNA 13.95
yuzu sesame dressing, spring onions,
avocado & wasabi purée
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

MAINS

SIRLOIN STEAK FRITES 29.95
fries, béarnaise, peppercorn or chimichurri sauce
CHICKEN PAILLARD 19
rocket, artichoke and Parmesan salad
SEAFOOD LINGUINE 19.95
king prawns, mussels, clams, cherry
tomatoes, spinach, fresh chilli
MISO SALMON 24.95
bok choy, spring onion, lemongrass rice,
jalapeño & spring onion mayonnaise
CELERIAC SHAWARMA 17.5
Middle Eastern spiced celeriac, Padrón peppers,
lettuce, pickled onions, cucumber, tomatoes,
pomegranate, chilli hummus and tzatziki *pb*
BEER BATTERED FISH & CHIPS 19.95
pea purée, tartare sauce, curry sauce
SEA BASS 22.5
braised fennel, tomato, peppers, radish,
Kalamata olives, herb oil
ROAST PORK BELLY 19.5
tempura spring onions, Asian slaw,
carrot purée, soya & lime reduction
OCB HAM, EGG & CHIPS 22.5
bacon chop, Cacklebean fried egg, fries
LAMB CHOPS 28.95
smoked aubergine & black garlic purée, corn,
radish, pink pickles, pomegranate, mint oil
GRILLED KING PRAWNS 19.95
charred hispi cabbage, OCB hot sauce

CHEF'S SPECIAL

TOMAHAWK STEAK 39.95 *per person*
(minimum 2 people) Caesar salad, fries
PORTERHOUSE STEAK 49.95 *per person*
(minimum 2 people) 1kg Macken Brothers' 28
dry-aged Porterhouse Steak, Caesar salad, fries

Bearnaise 2.75 | Peppercorn 2.75 | Chimichurri 2.75

SIDES

FRIES *pb* 5.5
CRISPY GARLIC POTATOES 5.75
garlic butter *v*
HOUSE SALAD 5.75
butter lettuce, caramelised seeds,
Chardonnay mustard dressing *pb*
MAC & CHEESE *v* 6.45
add truffle 1.50
MISO CABBAGE *pb* 5.75
BUTTERED GREENS,
PEAS & CRISPY ONIONS *v* 5

COLCHESTER OYSTERS

	3	6	12
CLASSIC	12	20	36
shallot vinaigrette			
DRESSED	14	24	40
Asian dressing, soy, sesame			

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 17.95
Moving Mountains patty, soy glazed
mushrooms, vegan cheese, lettuce, tomato,
red onion, pickle, avocado mayo, fries *pb*

FISH FINGER BUN 17.95
pickled fennel, tartar sauce, dill oil, fries

SALADS

CHICKEN CAESAR SALAD 17.95
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



SUNDAY ROAST

Available on Sundays from 12pm

SIRLOIN OF BEEF 28
ROAST PORK BELLY 24
ROAST CHICKEN 24

THE SHARING PLATTER 30 *per person*
chicken, sirloin of beef, pork belly served
with roast potatoes, Yorkshire puddings,
braised red cabbage, honey roast carrots,
hispi cabbage & bottomless gravy
minimum 2 people

EXTRAS

ROAST POTATOES 5
YORKSHIRE PUDDING 4
SEASONAL VEGETABLES 4
OCB BONE MARROW &
STUFFING 7.95
CAULIFLOWER & CHEESE 5

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.

