

OLD COMPTON

B R A S S E R I E

Brunch & Lunch

BRUNCH DRINKS

NOON TO 5PM | EVERY DAY

Unlimited cocktail jugs for 1.5 hours
when ordering a main course
£29.95 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

SMALL PLATES

KEDGEREE SCOTCH EGGS curried mayonnaise	8.45	CRISPY POLENTA truffle mayo, spinach, oyster mushrooms <i>pb</i>	8.5
TUNA TARTARE avocado purée, sesame, spring onions, chilli & coriander, sweet potato crisps, yuzu soy dressing	13.95	STEAK TARTARE OCB hash brown, crème fraîche, caviar	13.25
HOT HONEY BURRATA grilled peaches, cherry tomatoes, baby basil, sourdough <i>v</i>	12	CRAYFISH & PRAWN ÉCLAIR garlic butter	9.95
CHICKEN LIVER PARFAIT fig purée, toasted sourdough	9	OCB LAMB SKEWER pink pickle, homemade flatbread chimichurri mayo	11.95

SHARING STARTERS

CHARCUTERIE BOARD Spanish cured meats, wholegrain mustard, cornichons, organic green olives, pickled radish, fig purée, toasted focaccia	24.95	THE OCB SHARER Spanish cured meats, pork nuggets, chicken liver parfait crostini, Yorkshire brie, Inglewhite buffalo cheddar, wholegrain mustard, organic green olives, plum chutney, toasted focaccia	29.95
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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

GRILLED HALLOUMI toasted focaccia, vine tomatoes, Kalamata olives, basil cress, spring onion, romesco sauce <i>v</i>	TRUFFLE CHEESE MELT Godminster organic cheddar, truffle oil, tomato and basil salad <i>v</i> add <i>grated truffle</i> 4
FISH FINGER BUN pickled fennel, tartar sauce, dill oil, fries	CHICKEN PAILLARD rocket, artichoke and Parmesan salad
OLD COMPTON CLUB chicken, bacon, avocado, egg, lettuce, tomato and crackling mayonnaise	FRIED BUTTERMILK CHICKEN BUN slaw, tarragon, lemon mayo, pickle, fries
CHORIZO SCRAMBLED EGGS toasted brioche, chipotle, spring onions	OCB PROTEIN BOWL grilled chicken <i>or</i> marinated tofu <i>pb</i> , 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 <i>bacon</i> 2	PLANT BASED BURGER Moving Mountains patty, soy glazed mushrooms, vegan cheese, lettuce, tomato, red onion, pickle, avocado mayo, fries <i>pb</i>

BIG PLATES

SIRLOIN STEAK FRITES fries, bearnaise, peppercorn or chimichurri sauce	29.95	OCB HAM, EGG & CHIPS bacon chop, Cacklebean fried egg, fries	22.5
MISO SALMON bok choy, spring onion, lemongrass rice jalapeño & spring onion mayonnaise	24.95	SEAFOOD LINGUINE king prawns, mussels, clams, cherry tomatoes, spinach, fresh chilli	19.95
GRILLED KING PRAWNS charred hispi cabbage, OCB hot sauce	19.95	ROAST PORK BELLY tempura spring onions, Asian slaw, carrot purée, soya & lime reduction	19.5
BEER BATTERED FISH & CHIPS pea purée, tartare sauce, curry sauce	19.95	CELERIAC SHAWARMA Middle Eastern spiced celeriac, Padrón peppers, lettuce, pickled onions, cucumber, tomatoes, pomegranate, chilli hummus and tzatziki <i>pb</i>	17.5
LAMB CHOPS smoked aubergine & black garlic purée, corn, radish, pink pickles, pomegranate, mint oil	28.95	CHICKEN CAESAR SALAD cos lettuce, Parmesan cheese, croutons, anchovies, Caesar dressing, a choice of grilled or fried chicken	17.95
SEA BREAM braised fennel, tomato, peppers, radish, Kalamata olives, herb oil	22.5		

COLCHESTER OYSTERS

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

BITES

CAVIAR & POTATO CONFIT crème fraîche	14
WARM SOURDOUGH whipped butter <i>v</i>	5.45
SMOKED CATALAN ALMONDS <i>pb</i>	3.5
ORGANIC GREEN OLIVES <i>pb</i>	3.95
JALAPEÑO CROQUETTES <i>v</i>	7
PRAWN TEMPURA sesame soy sauce	9.95

CHEF'S SPECIAL

TOMAHAWK STEAK	39.95 per person
<i>(minimum 2 people)</i> Caesar salad, fries	
CHATEAUBRIAND	49.95 per person
<i>(minimum 2 people)</i> dauphinoise potatoes, green beans with shallot butter	
Bearnaise 2.75 Peppercorn 2.75 Chimichurri 2.75	

SIDES

FRIES <i>pb</i>	5.5
MAC & CHEESE <i>v</i> add <i>truffle</i> 1.50	6.45
GREEN BEANS shallot butter <i>v</i>	5
CRISPY GARLIC POTATOES garlic butter <i>v</i>	5.75
HOUSE SALAD butter lettuce, caramelised seeds, Chardonnay mustard dressing <i>pb</i>	5.75
MISO CABBAGE <i>pb</i>	5.75

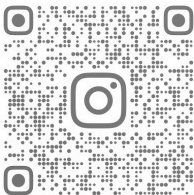
v Indicates vegetarian options

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.

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