OLD COMPTON
BRASSERIE

Dinner

OCB MARTINIS
WHERE SOHO DRINKS MARTINIS

MARTINI HOUR
Sunday - Thursday | After 8pm
ALL OCB MARTINIS £9.95
OR TRY MINI MARTINIS £4.95

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

STILTON MARTINI 14
Stilton-infused vodka, Umeshu plum liqueur, Lillet Blanc

PEACH & ELDERFLOWER MARTINI 14.5
St-Germain elderflower liqueur, Beefeater gin, Lillet Rosé, peach bitters

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

SALT & VINEGAR MARTINI 14
Noilly Prat, Eristoff vodka, pickled onion, vinegar brine, served with crispy potato sticks

CHAMPAGNE & PROSECCO

PROSECCO DOLCI TERRE 9
Venezie, Italy

LAURENT-PERRIER 16.5
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

HENDRICK'S NEGRONI 13.45
Hendrick's gin, Lillet Rouge, Campari, Akashi- Tai Umeshu, Angostura orange

LILLET SPRITZ 12
Lillet Rosé, Double Dutch cucumber & watermelon tonic, lemon juice, rose syrup

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.

CAVIAR & POTATO CONFIT 14
crème fraiche

ORGANIC GREEN OLIVES *pb* 3.95

PRAWN TEMPURA 9.95
sesame soy sauce

JALAPEÑO CROQUETTES *v* 7

WARM SOURDOUGH 5.45
whipped butter *v*

SMOKED CATALAN ALMONDS *pb* 3.5

STARTERS

KEDGEREE SCOTCH EGGS 8.45
curried mayonnaise

CRAYFISH & PRAWN ÉCLAIR 9.95
garlic butter

TUNA TARTARE 13.95
avocado purée, sesame, spring onions, chilli & coriander, sweet potato crisps, yuzu soy dressing

STEAK TARTARE 13.25
OCB hash brown, crème fraîche, caviar

HOT HONEY BURRATA 12
grilled peaches, cherry tomatoes, baby basil, sourdough *v*

CRISPY POLENTA 8.5
truffle mayo, spinach, oyster mushrooms *pb*

CHICKEN LIVER PARFAIT 9
fig purée, toasted sourdough

OCB LAMB SKEWER 11.95
pink pickle, homemade flatbread, chimichurri mayo

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 choi, 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 BREAM 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

GRILLED KING PRAWNS 19.95
charred hispi cabbage, OCB hot sauce

LAMB CHOPS 28.95
smoked aubergine & black garlic purée, corn, radish, pink pickles, pomegranate, mint oil

CHEF'S SPECIAL

TOMAHAWK STEAK 39.95 per person
(minimum 2 people) Caesar salad, fries

CHATEAUBRIAND 49.95 per person
(minimum 2 people) dauphinoise potatoes, green beans with shallot butter

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*

MISO CABBAGE *pb* 5.75

MAC & CHEESE *v* 6.45
add truffle 1.50

GREEN BEANS 5
shallot butter *v*

COLCHESTER OYSTERS

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

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
80g of protein

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 SAUSAGE STUFFING | 7.95

CAULIFLOWER & CHEESE | 5