

# OLD COMPTON

B R A S S E R I E

## Brunch & Lunch

### Spritz Season

NOON TO 5PM | EVERY DAY

Aperol Spritz or Lillet & Apricot Spritz £6.5 each  
Unlimited Aperol Spritz or Lillet & Apricot Spritz for 1.5 hours when ordering a main course £25

### Aperitifs

SPICY CUCUMBER MARGARITA	12
<i>Olmecca Blanco tequila infused with coriander &amp; jalapeño, fresh cucumber, agave syrup, lime juice</i>	
NEGRONI	12
<i>Beefeater gin, Martini Riserva Speciale Rubino, Campari, orange</i>	
COS(MELON)POLITAN	12
<i>Eristoff vodka, Cointreau, cranberry juice, watermelon juice, lime</i>	
THE HUGO	12
<i>St-Germain liqueur, Spumante Brut, Fever-Tree soda water, mint</i>	

### Cocktail Jugs

Bottomless jugs or bubbles for 25pp when ordering a main course

THE LILLET & APRICOT SPRITZ	30
<i>Lillet Rose, Fever-Tree white grape &amp; apricot soda</i>	
THE BACARDI PUNCH	30
<i>Bacardi Carta Oro rum, apricot marmalade, mango juice, orange bitters, Cherry Herring liqueur</i>	
THE OCB MIMOSA	30
<i>Beefeater gin, Palladiano Durello Spumante Brut, orange juice, agave syrup</i>	
THE PALOMA JUG	30
<i>Olmecca Blanco tequila, Two Keys grapefruit soda</i>	

### Juices & Coolers

APPLE & MINT CRUSH	5
WATERMELON LEMONADE	5
OLD COMPTON ICE TEA	5
<i>Earl grey, orange juice, lemon juice, sugar</i>	

(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.

### Brunch

CRUSHED GREEN & MOJO PICON	11	BACON BUBBLE & SQUEAK	12
<i>smashed avocado, spring onion, sourdough toast, pickled radish pb</i>		<i>fried egg, buttered spinach, hollandaise and Sriracha</i>	
ADD POACHED EGG 2   ADD GRILLED HALLOUMI 3 ADD CRISPY CHORIZO 3   ADD CRISPY BACON 2		GRILLED HALLOUMI	12.5
BENEDICTS	13	<i>toasted focaccia, grilled aubergine and courgette, roasted red pepper, Kalamata olives, tabasco v</i>	
<i>English muffin, poached eggs, hollandaise, a choice of bacon, smoked salmon or spinach</i>		CHORIZO SCRAMBLED EGGS	13
SMOKED SALMON LATKES	12	<i>chipotle, toasted brioche, spring onions</i>	
<i>sour cream, chives</i>			

### Small Plates

WHITE ONION SOUP	7.5	CHICKEN KYIV CROQUETTE	10
<i>crispy shallots v</i>		<i>garlic butter, romesco sauce, Kalamata olives</i>	
KEDGEREE SCOTCH EGGS	8	CRISPY FRIED ARTICHOKE	11
<i>curried mayonnaise</i>		<i>gribiche mayonnaise pb</i>	
BURRATINA	11	ONION & POTATO BHAJIS	9
<i>Datterini tomatoes baby basil, Kalamata olives, toasted focaccia v</i>		<i>mango chutney pb</i>	
CHICKEN LIVER PARFAIT	9	MARINATED CURED SALMON	11
<i>plum chutney, toasted sourdough</i>		<i>pickled fennel and radish, dill oil, horseradish cream, baguette wafer</i>	
STEAK TARTARE	11.5		
<i>OCB hash brown, crème fraîche, caviar</i>			

### Sharing Starters

THE OCB SHARER	29
<i>Spanish cured meats, pork nuggets, chicken liver parfait crostini, Yorkshire brie, Inglewhite buffalo cheese, wholegrain mustard, organic green olives, plum chutney, toasted focaccia</i>	
CHARCUTERIE BOARD	22
<i>Spanish cured meats, wholegrain mustard, cornichons, organic green olives, pickled radish, plum chutney, toasted focaccia</i>	
CRISPY AROMATIC DUCK	25
<i>pancakes, OCB sauces</i>	

### Lunch Plates

All at £15 including a glass of house wine, beer or soft drink. Available Mon-Fri, 12-5pm

OLD COMPTON CLUB	OCB PROTEIN BOWL
<i>chicken, bacon, avocado, egg, lettuce, tomato and crackling mayonnaise</i>	<i>chipotle hummus, marinated tofu, sweet potato, chickpeas, quinoa, spinach, avocado, carrot, lemon dressing pb</i>
TRUFFLE CHEESE MELT	THE OCB BURGER
<i>Godminster organic cheddar, truffle oil, tomato and basil salad v</i>	<i>6oz beef patty, cheese, bone marrow fried onions, iceberg lettuce, pickle, crackling mayonnaise, fries</i>
ADD GRATED TRUFFLE 4	ADD BACON 2
TEMPURA VEGETABLE FOCACCIA	FRIED BUTTERMILK CHICKEN BUN
<i>romesco sauce, avocado purée, red onion pb</i>	<i>slaw, tarragon, lemon mayo, pickle, fries</i>
CHICKEN CAESAR SALAD	FISH FINGER BUN
<i>cos lettuce, Parmesan cheese, croutons, anchovies, caesar dressing, a choice of grilled or fried chicken</i>	<i>pickled fennel, tartar sauce, dill oil, fries</i>
	PLANT BASED BURGER
	<i>Moving Mountains patty, soy glazed mushrooms, vegan cheese, lettuce, tomato, red onion, pickle, avocado mayo, fries pb</i>

### Big Plates

All including a glass of house wine, beer or soft drink. Available Mon-Fri, 12-5pm

SIRLOIN STEAK FRITES	27	WILD BOAR SAUSAGE & PAN FRIED ROSTI	18.5
<i>fries, bearnaise, peppercorn or chimichurri sauce</i>		<i>IPA onion gravy, wholegrain mustard</i>	
GRILLED SALMON SALAD	17	ROAST SEA BREAM	20
<i>baby spinach, caramelised red onion, roast sweet potato, feta cheese, mixed seed dressing</i>		<i>saffron and smoked paprika aioli, warm salad of octopus, chorizo and new potatoes</i>	
SEAFOOD LINGUINE	19	OCB HAM, EGG & CHIPS	18
<i>king prawns, mussels, clams, cherry tomatoes, spinach, fresh chilli</i>		<i>bacon chop, Cacklebean fried egg, fries</i>	
CHICKEN PAILLARD	18	BEER BATTERED FISH & CHIPS	17.5
<i>dill and caper butter, crispy garlic potatoes, Parmesan and wild rocket salad</i>		<i>pea purée, tartar sauce, curry sauce</i>	
ROAST PORK BELLY	18.5	TEMPURA COURGETTE FLOWER	17
<i>nduja jam, roast cauliflower puree, gravy</i>		<i>braised chickpea, tomatoes and red onion, artichoke, Kalamata olives and chilli dressing pb</i>	
CRISPY DUCK SANDWICH	18	GRILLED PRAWNS	19
<i>burnt leek mayo, spring onion, cucumber, hoisin sauce, crispy shallots</i>		<i>garlic butter, fries</i>	

### Bites

WARM SOURDOUGH	4.5
<i>whipped butter v</i>	
SMOKED CATALAN ALMONDS	3.5
<i>pb</i>	
ORGANIC GREEN OLIVES	3.75
<i>pb</i>	
NDUJA MAC BALLS	7.5
<i>sweet chilli</i>	
PULLED PORK NUGGETS	7
PRAWN TEMPURA	8
<i>sesame soy sauce</i>	

### Colchester Oysters

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

### Chef's Special

TOMAHAWK STEAK	39.5
<i>per person (for 2) Caesar salad, fries, chimichurri, bearnaise or peppercorn sauce</i>	

### Sides

FRIES	4.95
<i>pb</i>	
BABY GEM & CUCUMBER SALAD	4.5
<i>salad cream v</i>	
CREAMED SPINACH	4.5
<i>v</i>	
MAC+CHEESE	6
<i>v</i>	
ADD TRUFFLE	1.50
BUTTERED GREENS, PEAS & CRISPY ONIONS	5
<i>v</i>	
VINE TOMATO & PINK PICKLE SALAD	4.5
<i>pb</i>	
CRISPY GARLIC POTATOES	5.5
<i>garlic butter v</i>	
TRUFFLED POTATO PUREE	6
<i>v</i>	

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ARTWORK: BANANA SPLIT  
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