

OLD COMPTON

BRASSERIE

Dinner

Champagne & Prosecco

PROSECCO LE
DOLCI COLLINE 8
Venezie, Italy

GREMILLET BRUT 12.5
France

Aperitifs

RUBY VENEZUELA 12
*Malfy Rosa gin, Monin blueberry syrup,
Spumante Brut, maple syrup, lime juice,
fresh mint*

PAUL RAYMOND 12
*Bombay Sapphire gin, St-Germain
liqueur, Monin ginger syrup,
green apple puree, lemon juice*

SPICY CUCUMBER MARGARITA .. 12
*Olmeca Blanco tequila infused with
coriander and jalapeño, fresh cucumber,
agave syrup, lime juice*

APEROL SPRITZ 11
Aperol, Spumante Brut, Fever-Tree soda water

GOK WAN 12
*Beefeater gin, Finlandia Cranberry vodka,
Martini Riserva Speciale Rubino, Cointreau,
lemon, ginger ale, mint & sparklers*

THE HUGO 12
*St-Germain liqueur, Spumante Brut,
Fever-Tree soda water, mint*

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*

(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.

ARTWORK: BANANA SPLIT
BY ALEX WOOD | @AL3XJW

WARM SOURDOUGH 4.5
whipped butter v

ORGANIC GREEN OLIVES *pb* .. 3.75

PULLED PORK NUGGETS 7

WHITE ONION SOUP 7.5
crispy shallots v

KEDGEREE SCOTCH EGGS 8
curried mayonnaise

CHICKEN LIVER PARFAIT 9
plum chutney, toasted sourdough

STEAK TARTARE 11.5
OCB hash brown, crème fraîche, caviar

CHICKEN KYIV CROQUETTE 10
garlic butter, romesco sauce, Kalamata olives

Starters

SMOKED CATALAN ALMONDS *pb* .. 3.5

NDUJA MAC BALLS *sweet chilli*.... 7.5

PRAWN TEMPURA *sesame soy sauce*... 8

ONION & POTATO BHAJIS 9
mango chutney pb

CRISPY FRIED ARTICHOKE 11
gribiche mayonnaise pb

MARINATED CURED SALMON ... 11
*pickled fennel and radish, dill oil,
horseradish cream, baguette wafer*

BURRATINA 11
*Datterini tomatoes, baby basil,
Kalamata olives, toasted focaccia v*

Sharing Starters

THE OCB SHARER 29
Spanish cured meats, pork nuggets, chicken liver parfait crostini, Yorkshire brie, Inglewhite buffalo cheese, wholegrain mustard, organic green olives, plum chutney, toasted focaccia

CHARCUTERIE BOARD 22
Spanish cured meats, wholegrain mustard, cornichons, organic green olives, pickled radish, plum chutney, toasted focaccia

CRISPY AROMATIC DUCK 25
pancakes, OCB sauces

Mains

SIRLOIN STEAK FRITES 27
*fries, bearnaise, peppercorn or
chimichurri sauce*

CHICKEN PAILLARD 18
*dill and caper butter, crispy garlic
potatoes, Parmesan and wild rocket salad*

TEMPURA
COURGETTE FLOWER 17
*braised chickpea, tomatoes and
red onion, artichoke, Kalamata olives
and chilli dressing pb*

SEAFOOD LINGUINE 19
*king prawns, mussels, clams,
cherry tomatoes, spinach, fresh chilli*

BEER BATTERED FISH & CHIPS .. 17.5
pea purée, tartar sauce, curry sauce

ROAST SEA BREAM 20
*saffron and smoked paprika aioli, warm
salad of octopus, chorizo and new potatoes*

ROAST PORK BELLY 18.5
nduja jam, roast cauliflower puree, gravy

OCB HAM, EGG & CHIPS 18
bacon chop, Cacklebean fried egg, fries

WILD BOAR SAUSAGE &
PAN FRIED ROSTI 18.5
IPA onion gravy, wholegrain mustard

GRILLED PRAWNS *garlic butter, fries* .. 19

Chef's Special

TOMAHAWK STEAK 39.5 *per person*
(for 2) Caesar salad, fries, chimichurri, bearnaise or peppercorn sauce

Sides

FRIES *pb* 4.95

BABY GEM &
CUCUMBER SALAD 4.5
salad cream v

CREAMED SPINACH *v* 4.5

MAC + CHEESE *v* 6
ADD TRUFFLE 1.50

BUTTERED GREENS,
PEAS & CRISPY ONIONS *v*..... 5

VINE TOMATO &
PINK PICKLE SALAD *pb* 4.5

CRISPY GARLIC POTATOES 5.5
garlic butter v

TRUFFLED POTATO PUREE *v*..... 6

Colchester Oysters

CLASSIC 9.16..30
shallot vinaigrette
DRESSED 10.18..32
Asian dressing, soy, sesame

Burgers

THE OCB BURGER 17
*6oz beef patty, cheese, bone marrow fried onions,
iceberg lettuce, pickle, crackling mayonnaise, fries*
ADD CRISPY BACON 2

FRIED BUTTERMILK CHICKEN BUN . 17
*slaw, tarragon, lemon mayo,
pickle, fries*

PLANT BASED BURGER 16.5
*Moving Mountains patty, soy glazed
mushrooms, vegan cheese, lettuce, tomato,
red onion, pickle, avocado mayo, fries pb*

FISH FINGER BUN 16.75
pickled fennel, tartar sauce, dill oil, fries

Salads

GRILLED SALMON SALAD 17
*baby spinach, caramelised red onion, roast
sweet potato, feta cheese, mixed seed dressing*

CHICKEN CAESAR SALAD 15
*cos lettuce, Parmesan cheese, croutons,
anchovies, caesar dressing, a choice of
grilled or fried chicken*

OCB PROTEIN BOWL 13.5
*chipotle hummus, marinated tofu, sweet potato,
chickpeas, quinoa, spinach, avocado, carrot,
lemon dressing pb*

Sunday Roast

Available on Sundays from 12pm

ROAST DRY AGED
SIRLOIN OF BEEF 24
ROAST PORK BELLY 20
ROAST CHICKEN 20

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

EXTRAS

ROAST POTATOES 4
YORKSHIRE PUDDING 3
SEASONAL VEGETABLES 3

THE SHARING PLATTER 26^{PP}
*minimum 2 people chicken, sirloin of
beef, pork belly served with roast potatoes,
sweet potato puree, Yorkshire puddings,
seasonal vegetables & bottomless gravy*