

# OLD COMPTON

B R A S S E R I E

## OCB Brunch

### 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

### Brunch Drinks

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

COS(MELON)POLITAN ..... 12  
Eristoff vodka, Cointreau, cranberry juice,  
watermelon juice, lime

BLOODY MAKE YOUR OWN ..... 12  
OCB's bloody pre mix, four types of bloody  
hot sauces, all the bloody garnish, a choice  
between tequila, gin or vodka

### Cocktail Jugs

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

THE LILLET & APRICOT SPRITZ ..... 30  
Lillet Rose, Fever-Tree white  
grape & apricot soda

THE BACARDI PUNCH ..... 30  
Bacardi Carta Oro rum, apricot  
marmalade, mango juice, orange bitters,  
Cherry Herring liqueur

THE OCB MIMOSA ..... 30  
Beefeater gin, Palladiano Durello  
Spumante Brut, orange juice,  
agave syrup

THE PALOMA JUG ..... 30  
Olmeca Blanco tequila,  
Two Keys grapefruit soda

### Juices & Coolers

APPLE & MINT CRUSH ..... 5

WATERMELON LEMONADE ..... 5

OLD COMPTON ICE TEA ..... 5  
Earl grey, orange juice, lemon juice, sugar

(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.

WARM SOURDOUGH ..... 4.5  
whipped butter v  
ORGANIC GREEN OLIVES pb..... 3.75  
HALLOUMI FRIES ..... 6  
chipotle mayo, pomegranate

### Small Plates

WHITE ONION SOUP ..... 7.5  
crispy shallots v

KEDGEREE SCOTCH EGGS ..... 8  
curried mayonnaise  
BURRATINA Datterini tomatoes, ..... 11  
baby basil, Kalamata olives, toasted focaccia v

CHICKEN LIVER PARFAIT ..... 9  
plum chutney, toasted sourdough

ONION & POTATO BHAJIS ..... 9  
mango chutney pb

### To Share

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

CRISPY AROMATIC DUCK pancakes, OCB sauces ..... 25

### Big Plates

CHORIZO SCRAMBLED EGGS ..... 13  
chipotle, toasted brioche, spring onions

SMOKED SALMON LATKES ..... 12  
sour cream, chives

FRIED CHICKEN WAFFLES ..... 14  
fried egg, Bourbon maple syrup

BENEDICTS English muffin, poached eggs, ..... 13  
hollandaise, a choice of bacon, smoked salmon or spinach

OCB GIANT YORKIE ..... 16.5  
Yorkshire pudding, merlot braised beef and  
gravy, horseradish cream, pickled shallots

GRILLED LAMB FLATBREAD ..... 17  
feta cheese, pomegranate & mint salad, smoked  
aubergine puree, baby plum tomatoes, chilli lime dressing

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

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

CRISPY DUCK SANDWICH ..... 18  
burnt leek mayo, spring onion, cucumber,  
hoisin sauce, crispy shallots

### Burgers, Sandwiches & Salads

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

OLD COMPTON CLUB ..... 13  
chicken, bacon, avocado, egg, lettuce,  
tomato and crackling mayonnaise

TRUFFLE CHEESE MELT ..... 13.5  
Godminster organic cheddar,  
truffle oil, tomato and basil salad v

ADD GRATED TRUFFLE 4

SMOKED CATALAN ALMONDS pb... 3.5  
PULLED PORK NUGGETS ..... 7  
NDUJA MAC BALLS sweet chilli ..... 7.5  
PRAWN TEMPURA sesame soy sauce ..... 8

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

CRISPY FRIED ARTICHOKE ..... 11  
gribiche mayonnaise pb

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

STEAK TARTARE ..... 11.5  
OCB hash brown, crème fraîche, caviar

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

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

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

CRUSHED GREEN & MOJO PICON ..... 11  
smashed avocado, spring onion,  
sourdough toast, pickled radish pb

ADD POACHED EGG 2 | ADD GRILLED HALLOUMI 3  
ADD CRISPY CHORIZO 3 | ADD CRISPY BACON 2

GRILLED PRAWNS garlic butter, fries ... 19

BACON BUBBLE & SQUEAK ..... 12  
fried egg, buttered spinach, hollandaise, Sriracha

GRILLED HALLOUMI ..... 12.5  
toasted focaccia, grilled aubergine and courgette,  
roasted red pepper, Kalamata olives, tabasco v

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

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

TEMPURA VEGETABLE  
FOCACCIA ..... 13  
romesco sauce, avocado purée, red onion pb

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

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

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

### Colchester Oysters

CLASSIC ..... 3 6 12  
shallow vinaigrette  
DRESSED ..... 10 18 32  
Asian dressing, soy, sesame

### 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 ..... 26pp  
minimum 2 people chicken, sirloin of beef,  
pork belly served with roast potatoes, sweet  
potato puree, Yorkshire puddings, seasonal  
vegetables & bottomless gravy

### Chef's Special

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

THE HANGOVER BUN ..... 14.75  
English muffin, OCB Bloody Mary Ketchup, beef  
patty, Doreen's black pudding, streaky bacon, fried  
Cacklebean egg, hashbrown, spicy baked beans

### 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

SMOKED SALMON ..... 4

SLICED AVOCADO pb ..... 4

CRISPY GARLIC POTATOES ..... 5.5  
garlic butter v

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

ARTWORK: BANANA SPLIT  
BY ALEX WOOD | @AL3XJW