

# OLD COMPTON

B R A S S E R I E

## OCB Brunch

### Spritz Season

NOON TO 5PM | EVERY DAY

St Germain Spritz OR Aperol Spritz £6.5 each

UNLIMITED ST GERMAIN SPRITZ  
OR APEROL SPRITZ

£25 for 1.5 hours unlimited  
when ordering a main course

### Brunch Drinks

POMEGRANATE SOUR ..... 12  
*Bulleit bourbon, grenadine syrup, orange juice,  
El Ninot De Paper Tinto, egg white*

THE PATRON PALOMA ..... 12  
*Patron Silver tequila, Two Keys grapefruit soda*

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

### Cocktail Jugs

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

THE KYLIE MINOGUE SPRITZ ..... 30  
*Kylie Minogue Côtes De Provence Rose,  
St Germain Elderflower Liqueur,  
apple juice, mint*

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

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

THE PATRON PALOMA ..... 30  
*Patron Silver 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

(v/pb) Indicates can be made plant-based on request

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  
*pomegranate and chipotle mayo*

### Small Plates

CREAM OF CELERIAC SOUP ..... 7.5  
*truffle croutons v*

KEDGEREE SCOTCH EGGS ..... 8  
*curried mayonnaise*

BURRATINA ..... 11  
*datterini tomatoes, baby basil,  
Kalamata olive, toasted focaccia v*

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

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, focaccia*

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

BAKED TRUFFLE CAMEMBERT ..... 19  
*toasted sourdough, chicory, radish, purple carrot, red onion marmalade v*

### 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 ..... 12  
*English muffin, poached eggs, 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*

OCB COTTAGE PIE ..... 17.5  
*Merlot braised beef, cheddar mash, gravy*

GRILLED PRAWNS ..... 19  
*Garlic butter, fries*

### 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 ..... 16.5  
*slaw, tarragon & lemon mayo, pickles, fries*

PLANT BASED BURGER ..... 16  
*Moving Mountains patty, soy glazed mushrooms,  
vegan cheese, lettuce tomato, red onion gherkin  
and avocado mayo with 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

KOREAN BBQ WINGS ..... 7

PRAWN TEMPURA *sesame soy sauce* ..... 8

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

CRISPY FRIED ARTICHOKE ..... 10  
*gribiche mayonnaise pb*

MARINATED CURED SALMON ..... 10  
*pickled fennel and radish, dill oil,  
horseradish cream, baguette wafer*

STEAK TARTARE ..... 11  
*OCB hash brown, creme fraiche and caviar*

BEER BATTERED FISH & CHIPS ..... 16.5  
*pea purée, tartar sauce, curry sauce*

CHICKEN PAILLARD ..... 17.5  
*dill and caper butter, crispy garlic potatoes,  
parmesan and wild rocket salad*

SIRLOIN STEAK FRITES ..... 26.5  
*fries, bearnaise, peppercorn or chimichurri sauce*

CRUSHED GREEN & MOJO PICON ..... 10  
*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

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

GRILLED HALLOUMI ..... 12  
*toasted focaccia, baby spinach, roast plum vine  
tomatoes, pine nuts, pesto, balsamic reduction v*

TEMPURA COURGETTE FLOWER ..... 16.5  
*braised chickpea, winter tomatoes and red onion,  
artichoke, kalamata olive and chilli dressing pb*

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

GRILLED HALLOUMI ..... 12  
*toasted focaccia, baby spinach, roast plum vine  
tomatoes, pine nuts, pesto, balsamic reduction v*

TEMPURA COURGETTE FLOWER ..... 16.5  
*braised chickpea, winter tomatoes and red onion,  
artichoke, kalamata olive and chilli dressing pb*

FISH FINGER BUN ..... 16  
*pickled fennel, tartar sauce, dill oil, fries*

GRILLED AUBERGINE AND  
ZUCCHINI FOCACCIA ..... 12  
*smashed avocado, roasted vine tomatoes,  
wild rocket, rosemary focaccia pb*

GRILLED SALMON SALAD ..... 17  
*baby spinach, caramelized 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  
*crunchy lettuce, parmesan cheese, croutons,  
anchovies, caesar dressing, a choice of plain  
or fried chicken*

### Colchester Oysters

CLASSIC ..... 3 6 12  
9 16 30  
*shallot 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 (for 2) ..... 39.5PP  
*roast heritage carrots, truffle potato puree,  
chimichurri, bearnaise or peppercorn sauce*

### Sides

FRIES *pb* ..... 4.5

BABY GEM & CUCUMBER SALAD ..... 4  
*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*

PEAS, CABBAGE &  
TOBACCO ONIONS *v* ..... 4.5