

OLD COMPTON

BRASSERIE

Brunch & Lunch

Spritz Season

NOON TO 5PM | EVERY DAY

Aperol Spritz or St Germain Spritz £6.5 each

UNLIMITED ST GERMAIN SPRITZ OR APEROL SPRITZ

£25 for 1.5 hours unlimited
when ordering a main course

Aperitifs

SPICY CUCUMBER MARGARITA 12

Olmecca Blanco tequila infused with coriander & jalapeno, fresh cucumber, agave syrup, lime juice

BOULEVARDIER 12

Bulleit Bourbon, Martini Riserva Speciale Rubino, Campari, Maraschino cherry

COS(MELON)POLITAN 12

Ketel One vodka, Cointreau, cranberry juice, watermelon juice, lime

THE PATRON PALOMA 12

Patron Silver tequila, Two Keys grapefruit soda

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.

Brunch

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

BENEDICTS 12

english muffin, poached eggs, hollandaise, a choice of bacon, smoked salmon or spinach

SMOKED SALMON LATKES 12

sour cream, chives

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

Sharing Starters

THE OCB SHARER *Spanish cured meats, pork nuggets, chicken liver parfait crostini,* 29

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

Lunch Plates

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

OLD COMPTON CLUB

chicken, bacon, avocado, egg, lettuce, tomato and crackling mayonnaise

TRUFFLE CHEESE MELT

Godminster organic cheddar, truffle oil, tomato and basil salad v

ADD GRATED TRUFFLE 4

GRILLED AUBERGINE AND

ZUCCHINI FOCACCIA

smashed avocado, roasted vine tomatoes, wild rocket, rosemary focaccia pb

CHICKEN
CAESAR SALAD

crunchy lettuce, parmesan cheese, croutons, anchovies, caesar dressing, a choice of plain or fried chicken

OCB PROTEIN BOWL

chipotle hummus, marinated tofu, sweet potato, chickpeas, quinoa, spinach, avocado, carrot, lemon dressing pb

THE OCB BURGER

6oz beef patty, cheese, bone marrow fried onions, iceberg lettuce, pickle, crackling mayonnaise, fries

ADD BACON 2

FRIED BUTTERMILK
CHICKEN BUN

slaw, tarragon, lemon mayo, pickles, fries

FISH FINGER BUN

pickled fennel, tartare sauce, dill oil, fries

PLANT BASED BURGER

Moving Mountains patty, soy glazed mushrooms, vegan cheese, lettuce tomato, red onion gherkin, avocado mayo, fries pb

Big Plates

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

SIRLOIN STEAK FRITES 26.5

fries, bearnaise, peppercorn or chimichurri sauce

GRILLED SALMON SALAD 17

baby spinach, caramelized red onion, roast sweet potato, feta cheese, mixed seed dressing

SEAFOOD LINGUINE 18

king prawns, mussels, clams, cherry tomatoes, spinach, fresh chilli

CHICKEN PAILLARD 17.5

dill and caper butter, crispy garlic potatoes, parmesan and wild rocket salad

ROAST PORK BELLY 18.5

nduja jam, roast cauliflower puree, gravy

BACON BUBBLE & SQUEAK 12

fried egg, buttered spinach, hollandaise and Sriracha

GRILLED HALLOUMI 12

toasted focaccia, baby spinach, roast plum vine tomatoes, pine nuts, pesto, balsamic reduction v

CHORIZO SCRAMBLED EGGS 13

chipotle, toasted brioche, spring onions

STEAK TARTARE 11

OCB hash brown, creme fraiche and caviar

CRISPY FRIED ARTICHOKE 10

gribiche mayonnaise pb

ONION & POTATO BHAJIS 9

mango chutney pb

MARINATED CURED SALMON 10

pickled fennel and radish, dill oil, horseradish cream, baguette wafer

Bites

WARM SOURDOUGH *whipped butter v* | 4.5

SMOKED CATALAN ALMONDS *pb* | 3.5

ORGANIC GREEN OLIVES *pb* | 3.75

KOREAN BBQ WINGS | 7

PULLED PORK NUGGETS | 7

PRAWN TEMPURA | 8
sesame soy sauce

Colchester Oysters

CLASSIC 3 6 12
..... 9 16 30

shallot vinaigrette

DRESSED 10 18 32

Asian dressing, soy, sesame

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

PEAS, CABBAGE &
TOBACCO ONIONS *v* 4.5

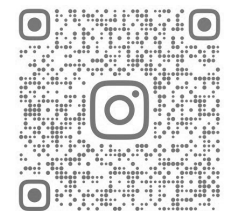
ROAST HERITAGE CARROTS 5
black garlic and aubergine dressing v

CRISPY GARLIC POTATOES 5.5
garlic butter v

TRUFFLED POTATO PUREE *v* 5.5

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