

OLD COMPTON

B R A S S E R I E

Dinner

Champagne & Prosecco

PROSECCO LE
DOLCI COLLINE 8
Venezie, Italy

GREMILLET BRUT 12.5
France

Aperitifs

RUBY VENEZUELA 11
*Beefeater gin, Monin blueberry syrup,
Spumante Brut, maple syrup, lime juice,
fresh mint*

PAUL RAYMOND 11
*Bombay Sapphire gin, St Germain
Elderflower Liqueur, Monin ginger
syrup, green apple puree, lemon juice*

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

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

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

ST GERMAIN SPRITZ 11
*St Germain elderflower liqueur,
Spumante Brut, Fever-Tree soda*

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*

(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 *whipped butter v* 4.5

ORGANIC GREEN OLIVES *pb* .. 3.75

PULLED PORK NUGGETS 7

SMOKED CATALAN ALMONDS *pb* . 3.5

KOREAN BBQ WINGS 7

PRAWN TEMPURA *sesame soy sauce* ... 8

CREAM OF CELERIAC SOUP 7.5
truffle croutons v

ONION & POTATO BHAJIS 9
mango chutney pb

KEDGEREE SCOTCH EGGS 8
curried mayonnaise

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

CHICKEN LIVER PARFAIT 9
plum chutney, toasted sourdough

STEAK TARTARE 11
*OCB hash brown,
crème fraîche, caviar*

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

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

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

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

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

SEAFOOD LINGUINE 18
*king prawns, mussels, clams,
cherry tomatoes, spinach, fresh chilli*

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

ROAST SEA BREAM 19
*braised fennel in white wine,
samphire & shellfish beurre blanc*

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

OCB 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

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

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 . 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,
avocado mayo, fries pb*

FISH FINGER BUN 16
pickled fennel, tartare sauce, dill oil, fries

Salads

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

CHICKEN CAESAR SALAD 15
*crunchy lettuce, parmesan cheese, croutons,
anchovies, caesar dressing, a choice of
plain 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 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

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