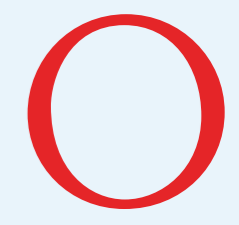




*Illustrations by Beach Studio*





From 12pm

## Snacks & Small Plates

**48 Hour Sourdough Bread (V & GF option)**  
sea salt butter 4.50

**Goat's Cheese Croquette (V)**  
red pepper, basil emulsion 4.00

**Pork Crackling**  
burnt apple and bourbon ketchup 6.00

**Jersey Rock Oysters (GF)**  
classic or house  
1/2 dozen 25.00 / each 5.00

**Taramasalata**  
radishes and fennel 6.00

**Exmoor Cornish Salted Caviar**  
potato crisps, chive sour cream  
10g: 30.00 / 30g: 85.00

## Starters

**London Burrata (V & GF)** beetroot, horseradish, red vein sorrel 16.00

**Cornish Crab (GF)** fennel, grapefruit, kohlrabi 18.00

**Exmoor Venison Tartare** sour cherry, marinated figs 18.00  
as a main served with fries and salad 32.00

**Delica Pumpkin Soup (Ve)** King Oyster mushroom, pine oil 14.00

**Cured Mackerel (GF)** grapes, verjus, tarragon 14.00

**Ham Hock & Parsley Terrine** Indian military pickle, sourdough toast 14.00

## Mains

**Warm Winter Salad (V)** Delica pumpkin, chantarelles, brown butter, truffle, barley 22.00

**Fried Pollock Bun** gribiche mayonnaise 21.00

**Chicken Schnitzel** free range Cotswold chicken, Westcombe cheddar sauce, fried egg, truffle 28.00

**Day Boat Fishermen's Stew (GF)** (please ask waiter) 36.00

**Braised Beef Shin & Oxtail Ragù, Mafalde Pasta** Bermondsey hard pressed cheese 28.00

**Roast & Tempura Cauliflower (Ve)** curry sauce, cashew nut, pickled ginger 24.00

**Stuffed Tamworth Pork** black pudding, turnip tops, caper gravy 29.00

**Ochre Cheeseburger** Hereford beef, Baron Bigod, sweet onion relish 21.00

**Dry Aged Hereford Sirloin (GF)** grape mustard, bordelaise sauce 300g: 45.00

**Hereford Beef Wellington** mushroom, madeira, truffle jus, served with brussels sprouts, pink firs with butter and chives (please allow 45 mins) 120.00 for two

## Accompaniments

**Pink Fir Potatoes (V & GF)**  
chive butter 6.00

**Bitter Leaf Salad (Ve & GF)**  
citrus, cherry vinaigrette 6.00

**Celeriac Remoulade**  
apple, truffle 6.00

**Roast Sprouts (GF)**  
with bacon, garlic 6.00

**Fries**  
house curry sauce 6.00

# Ochre



## Set Menus

2 courses 32.00 or 3 courses 38.00 with a small glass of house wine

**Delica Pumpkin Soup (Ve)** King Oyster mushroom, pine oil  
**London Burrata (V & GF)** beetroot, horseradish, red vein sorrel  
**Ham Hock & Parsley Terrine** Indian military pickle, sourdough toast

**Fried Pollock Bun** gribiche mayonnaise  
**Roast & Tempura Cauliflower (Ve)** curry sauce, cashew nut, pickled ginger  
**Tamworth Pork & Beef Sausage** turnip tops, apple sauce, gherkin gravy

**Egg Custard Tart** nutmeg  
**Valrhona Chocolate Mousse (Ve & GF)** pear compôte  
**Apple Tarte Tatin** caramelised Braeburn apples, cinnamon, vanilla ice cream

No other discounts apply

## Afternoon Tea

42.95 per person / 52.95 includes a glass of Champagne - served from 3pm

### Sandwiches

**Ham & Tomato, Mustard Mayonnaise**

**Cucumber, Cornish Butter & Sea Salt**

**Severn & Wye Scottish Smoked Salmon with Dill Crème Fraîche**

**Free Range Egg Mayonnaise with Watercress**

### Sweets, Seasonal Pastries & Cakes

**Freshly baked plain & fruit scones with clotted cream & preserves**

**Selection of seasonal pastries & cakes**

Monet Afternoon Tea also available

## Desserts

**Citrus Pavlova (GF)** crystalised meringue, brandy cream, citrus salsa 9.50

**Valrhona Chocolate Mousse (Ve & GF)** pear compôte 9.50

**Apple Tarte Tatin** caramelised Braeburn apples, cinnamon, vanilla ice cream 9.50

**Egg Custard Tart** nutmeg 9.50

**White Chocolate Parfait (GF)** meringue and yuzu caviar 9.50

**Sticky Toffee Pudding** toffee sauce, caramelised pears, Cornish clotted cream 9.50

**Ice Cream & Sorbets** 7.95

**A Selection of British & Irish Cheeses** artisan crackers, seasonal chutney 14.50

**Baron Bigod Williams** pear, truffle honey 9.50

National Gallery Members enjoy a 10% discount on your food per member

Guests with allergies and intolerances should inform a member of the team before placing an order for food or drinks. We can't guarantee any of our products are suitable for those with allergies due to high risk of cross contamination. A 12.5% discretionary service charge is added to your bill. All prices include current rate of VAT. We do not take cash. Menus subject to change.