

Ochre

# Private Dining

65.00

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## For the Table

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48 Hour Sourdough Bread (Ve & GF option) sea salt butter

Olives (Ve & GF)

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## To Start

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London Burrata (V & GF) peaches, red wine, smoked almonds

Warm, Spiced Chickpea Soup (Ve & GF) chermoula, rose harissa, preserved lemon

Ochre Caesar Salad gem lettuce, anchovy, sourdough, St. Ewes egg, 36 month parmesan

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## Maining

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Tamworth Pork & Beef Sausage white bean cassoulet, smoked bacon, herb crumb

Coconut & Tamarind Curry (Ve & GF) cucumber and courgette salad, peanuts, spring vegetables

Fried Plaice Bun mushy peas, tartare sauce

Served with Fries (V), Green Salad (Ve & GF) or Tenderstem Broccoli (Ve & GF)

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## Desserts

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Apple Tarte Tatin (V) caramelised Braeburn apples, cinnamon, vanilla ice cream

Basque Cheesecake (V & GF) poached apricots, rosemary

Ice Cream & Sorbets (Ve, V & GF)

# Ochre

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# Private Dining

90.00

## For the Table

48 Hour Sourdough Bread (Ve & GF option) sea salt butter

Olives (Ve & GF)

Mac & Cheese Croquettes (V) Westcombe Cheddar, truffle, lovage mayonnaise

Pea Hummus (Ve & GF) seasonal vegetables, extra virgin rapeseed oil

## To Start

Warm, Spiced Chickpea Soup (Ve & GF) chermoula, rose harissa, preserved lemon

London Burrata (V & GF) peaches, red wine, smoked almonds

Steak Tartare Hereford beef, egg yolk, sourdough toast

## Mains

Devon Crab Linguine chilli, lemon, datterini tomatoes, pangrattato

Coconut & Tamarind Curry (Ve & GF) cucumber and courgette salad, peanuts, spring vegetables

Fillet of Beef (GF) smoked leeks, salsa verde, mustard frills

Served with Fries (V), Green Salad (Ve & GF), Tenderstem Broccoli (Ve & GF)  
or Isle of Wight Tomatoes (Ve & GF)

## Desserts

Apple Tarte Tatin (V) caramelised Braeburn apples, cinnamon, vanilla ice cream

Basque Cheesecake (V & GF) poached apricots, rosemary

Chocolate Fondant (V) 70% dark chocolate fondant, pistachio ice cream

Ice Cream & Sorbets (Ve, V & GF)

# Ochre

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# Private Dining

120.00

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## For the Table

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48 Hour Sourdough Bread (Ve & GF option) sea salt butter

Olives (Ve & GF)

Jersey Rock Oysters (GF) classic mignonette or house garnish

Mac & Cheese Croquettes (V) Westcombe Cheddar, truffle, lovage mayonnaisee

Cobble Lane Fennel Salami (GF)

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## To Start

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Warm, Spiced Chickpea Soup (Ve & GF) chermoula, rose harissa, preserved lemon

London Burrata (V & GF) peaches, red wine, smoked almonds

Steak Tartare Hereford beef, egg yolk, sourdough toast

Cornish Crab (GF) fennel, grapefruit, kohlrabi

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## Mains

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Hereford Beef Wellington mushroom, madeira, truffle jus

Pan Roast Chalk Stream Trout (GF) sauce vierge, charred tomatoes, basil and chives

Coconut & Tamarind Curry (Ve & GF) cucumber and courgette salad, peanuts, spring vegetables

Norfolk Chicken Schnitzel wholegrain mustard jus, romesco, rocket

Served with Fries (V), Green Salad (Ve & GF), Tenderstem Broccoli (Ve & GF)  
or Isle of Wight Tomatoes (Ve & GF)

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## Desserts

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Apple Tarte Tatin (V) caramelised Braeburn apples, cinnamon, vanilla ice cream

Chocolate Fondant (V) 70% dark chocolate fondant, pistachio ice cream

Basque Cheesecake (V & GF) poached apricots, rosemary

Baron Bigon (V) Williams pear, truffle honey

Ice Cream & Sorbets (Ve, V & GF)

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