

Ochre

# Private Dining

65.00

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## For the Table

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Olives

Sourdough Bread sea salt butter

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## To Start

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Chicken Liver Parfait sourdough toast, cornichons

Minestrone Soup

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

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## Mains

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Organic Spelt Risotto peas, broad beans, wild garlic, goats cheese

Pan Roasted Seabass braised escarole, capers, pine nuts, raisins

Steak & Peppercorn Sauce

Served with Fries, Green Salad

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## Desserts

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Cheese Baron Bigod Williams pear, truffle honey

Cherry Pavlova cherry compôte,  
vanilla cream, vanilla meringue

Ice Cream & Sorbets

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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.

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# Private Dining

95.00

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## For the Table

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**Olives**

**Sourdough Bread** sea salt butter

**Mac & Cheese Croquettes** Westcombe Cheddar, smoked ham

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## To Start

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**Minestrone Soup**

**London Burrata** fennel, orange and black olives

**Chicken Liver Parfait** sourdough toast, cornichons

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## Mains

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**Tomato & Mozzarella Ravioli** roast datterini tomatoes, garlic, basil

**Cauliflower Madras** spring vegetables, cashew nuts, coriander

**Fillet of Beef** peppercorn sauce

**Pan Roasted Seabass** braised escarole, capers, pine nuts, raisins

**Served with Fries, Green Salad**

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## Desserts

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**Cherry Pavlova** cherry compôte, vanilla cream, vanilla meringue

**Basque Cheesecake** vanilla baked cheesecake

**Ice Cream & Sorbets**

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# Private Dining

120.00

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## For the Table

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### Olives

**Sourdough Bread** sea salt butter

**Jersey Rock Oysters** classic mignonette or house garnish

**Mac & Cheese Croquettes** Westcombe Cheddar, smoked ham

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## To Start

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### Minestrone Soup

**London Burrata** fennel, orange and black olives

**Chicken Liver Parfait** sourdough toast, cornichons

**Crab on Toast** parsley mayonnaise

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## Mains

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**Hereford Beef Wellington** mushroom, madeira, truffle jus

**Pan Roasted Seabass** braised escarole, capers, pine nuts, raisins

**Cauliflower Madras** spring vegetables, cashew nuts, coriander

**Chicken Schnitzel** wholegrain mustard jus, romesco, rocket

Served with Fries, Green Salad,  
or Isle of White Tomatoes

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## Desserts

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**Mille-Feuille** Crème Pâtissière, fresh raspberries, crisp puff pastry

**Basque Cheesecake** vanilla baked cheesecake

**Cherry Pavlova** cherry compôte, vanilla cream, vanilla meringue

**Baron Bigod Williams** pear, truffle honey

**Ice Cream & Sorbets**

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