



Hand-crafted by Ochre's talented bar team, our drinks menu offers an array of beverages to suit all tastes.

New to the menu is our hand-crafted selection of signature cocktails. These have been inspired by some of the masterpieces on display at the National Gallery, to give you an experience that is truly unique to Ochre.

We have had great fun bringing this list together. Whatever your budget, you can be sure to be drinking the best right now.

We hope you enjoy the experience as much as we have!

Charlotte & Sam

Charlotte & Sam Miller
Ochre Founders

Ochre

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Aperitifs

Explore a range of Britain's finest aperitifs, carefully selected, and perfectly served to start your meal.

Coastal Spritz 0% 9.50
Pentire Coastal, red verjus,
soda, bay leaf

Botivo & Tonic 0% 9.50
Botivo, elderflower
tonic, lavender

Vodka & Soda 11.00
Desi Daru Mango Vodka
Bristol Syrup Co lime sherbet, soda

Gin & Tonic 12.00
58 & Co Apple & Hibiscus Gin,
tonic, crab apple

Ochre Spritz 14.00
Aperol, quince,
sparkling wine, soda

Bees Knees 15.00
English sparkling wine, Beesou,
British honey, lemon juice

Signatures

Cocktails inspired by Vincent Van Gogh's most celebrated masterpieces. Immerse yourself in his vibrant world with drinks that capture the emotion, colour, and sense of place in each painting

Self Portrait 12.00

A playful nod to Van Gogh's hope that art would cure him. Compass Box Artists Blend, lemon, ginger, and peated whisky evoke his fiery spirit and beloved pipe.

Red Vineyards 12.00

Inspired by the only painting Van Gogh sold in his lifetime. Burnt Faith English Brandy, Bramley apple and verjus, evoke the golden sun soaked scene, while red amaranth mirrors the burgundy vine leaves.

Wheatfields with Cypresses 14.00

A sensory journey through Van Gogh's masterpiece. Ramsbury wheat vodka, Botivo, lime cordial and Douglas Fir capture the serene beauty of the Provençal countryside.

Starry Night Over The Rhone 18.00

A sparkling tribute to Van Gogh's starry skies. Rich Cassis and edible gold evoke the shimmering night sky, with blackcurrant bud grown on the very banks he painted.

Sunflowers 16.00

A vibrant homage to Van Gogh's iconic Sunflowers. Del Maguey Mezcal, turmeric, and apricot channel the warmth, earthy tones, and Van Gogh's poignant reflections on life's cycle.

Classics

A seasonal selection of timeless favourites Our bar team is pleased to craft you any classic cocktail off-menu

Negroni 11.00
58 & Co Gin, Cocchi Vermouth De Torino,
Campari, orange

Garden Mojito 11.00
Takamaka Rum Blanc, raspberry Eau De Vie,
mint, Scottish raspberries

Spicy Margarita 12.00
Tapatio Blanco, lime, Burnt Faith
Tripple Sec, green chilli

Dry Martini 14.00
Ramsbury Single Estate Gin,
Cocchi Extra Dry, olive, lemon oils

Dirty Martini 14.00
Ramsbury Single Estate Vodka,
Extra Virgin olive oil, olives

Vesper Martini 14.00
Ramsbury Single Estate Vodka, Ramsbury
Single Estate Gin, Cocchi Americano,
Amalfi lemon

Digestif

A selection of after dinner tipples and cocktails
reimagined with British Spirits to end your meal.

Burnt Faith English Brandy 10.00

Served chilled or warm with a petit four

Compass Box Artist Blend 11.00

Served neat or on the rocks
with filtered water and a petit four

Espresso Martini 12.00

Takamaka Zenn, Jersey Dulce,
espresso, Midnight Oil coffee liqueur

Old Fashioned 16.00

Compass Box Orchard House,
chestnut, fig, bitters

Beer & Cider

Harbour Lager - Draught 700

Noam Lager 700

Partizan Pale Ale 700

Somerset Cider 700

Days Lager 0.0% 5.00

Days Pale Ale 0.0% 5.00

Spirits

All spirits are served in 50ml.

Gin

58 & Co Gin	8.00
London, England	
Portobello Road Gin	9.00
London, England	
Highclere Castle Gin	11.00
Newbury, England	
Hendrick's Gin	11.00
Girvan, Scotland	
Mason's Pink Grapefruit Gin	11.00
Bedale, England	
Ramsbury Single Estate Gin	12.00
Wiltshire, England	
The Botanist	12.00
Islay, Scotland	
58 & Co Apple and Hibiscus Gin	12.50
London, England	

Vodka

58 & Co Vodka	8.00
London, England	
Ramsbury Single Estate Vodka	11.00
Wiltshire, England	
Desi Daru Mango Vodka	11.50
Mumbai, India	
Grey Goose Vodka	12.00
Picardy, France	
Belvedere Vodka	12.00
Zyrardów, Poland	
Broken Clock Vodka	13.00
Northumberland, England	

All the liqueurs are served 50ml. 25ml available. Mixers 2.00

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Spirits

Tequila

Tapatio Blanco 10.00
Arandas, Mexico

Ocho Blanco 12.00
Jalisco, Mexico

Don Julio Añejo 17.00
Atotonilco El Alto, Mexico

Don Julio 1942 50.00
Atotonilco El Alto, Mexico

Clase Azul Plata 55.00
Guadalajara, Mexico

Pisco

Macchu Pisco 13.00
Ica, Peru

Mezcal

Ojo de Tigre Mezcal 12.00
Oaxaca, Mexico

Del Maguey Vida 16.00
San Luis del Río, Mexico

All the liqueurs are served 50ml. 25ml available. Mixers 2.00

Spirits

Rum

Takamaka Blanc	9.00
Mahé, Seychelles	
Takamaka Zenn	10.50
Mahé, Seychelles	
Gosling's Black Seal Rum	11.00
Hamilton, Bermuda	
The Tidal Rum	14.00
Jersey, Channel Islands	
Santa Teresa 1796	19.00
Aragua, Venezuela	
Mount Gay XO	20.00
St. Lucy, Barbados	
Ron Zacapa Centenario 23	21.00
Quetzaltenango, Guatemala	

Brandy

Burnt Faith Brandy	10.00
London, England	
Courvoisier VSOP	14.00
Jarnac, France	
Somerset Cider Brandy 5 Year	16.00
Martock, England	
Rémy Martin XO	51.00
Cognac, France	

Whiskey

Scottish Blended Whisky

Johnnie Walker Black Label Kilmarnock, Scotland	10.00
Compass Box Artist Blend Edinburgh, Scotland	11.00
Compass Box Spice Tree Edinburgh, Scotland	16.00
Domaine des Hautes Glaces, Indigene Trièves, France	18.00
Johnnie Walker Blue Label Kilmarnock, Scotland	64.00

Single Malt

Talisker 10 Year Old Isle of Skye, Scotland	15.00
Oban 14 Year Old Oban, Scotland	19.00
Lagavulin 16 Year Old Islay, Scotland	25.00

All the liqueurs are served 50ml. 25ml available. Mixers 2.00

Whiskey

Irish Whiskey

Jameson 8.00
Midleton, Ireland

American Whiskey

Woodford Reserve 11.00
Versailles, Kentucky, USA

Sazerac Rye 15.00
Frankfort, Kentucky, USA

Japanese Whiskey

Nikka From The Barrel 13.00
Yoichi, Japan

Hibiki Japanese Harmony 23.00
Osaka, Japan

Yamazaki 12 Year Old 39.00
Shimamoto, Japan

Soft Drinks

Double Dutch	3.00
Coca Cola	3.00
Kingsdown 70cl	4.00
Natoora Fresh Orange Juice	5.00
Agua de Madre Kefir Water	6.95

Coffee

Espresso	4.95
Cappuccino	4.95
Latte	4.95
Flat White	4.95
Hot Chocolate	4.95

Good & Proper Tea

All of our teas and herbal infusions are supplied by London-based, premium tea specialists, Good & Proper. From their careful approach to sourcing to their deep commitment to sustainability, and of course the quality and flavour in every cup, this female-led team are on a mission to show the world how good tea can be, when it's done right.

English Breakfast 4.95

A robust, golden cup - full-bodied and wonderful with a dash of milk.

Origin: Kenya, India, Sri Lanka

Brew Time - 3 mins

Assam 4.95

A full-bodied, copper-red cup with a rich, malty flavour.

Origin: India

Brew Time - 3 mins

2nd Flush Darjeeling 4.95

A medium-bodied black tea, with a fragrant, muscatel aroma - a wonderful afternoon cup, best enjoyed without milk.

Origin: India

Brew Time - 3 mins

Earl Grey 4.95

A delicious, fragrant cup for anytime of day, striking the perfect balance between body and aroma.

Origin: Sri Lanka

Brew Time - 3 mins

White Peony 4.95

A delicate, pale-gold white tea with notes of honey and melon. Well-rounded, yet light and distinctly sweet.

Origin: China

Brew Time - 3 mins

	Peppermint	4.95
	A fresh, peppery cup with a cool, minty finish. Naturally caffeine-free.	
	Origin: Germany	
	Brew Time - 3 mins	
	Lemon Verbena	4.95
	A bright yellow cup with a smooth, creamy, lemon flavour.	
	Naturally caffeine-free.	
	Origin: Portugal	
	Brew Time - 3 mins	
	Rooibos	4.95
	A full-bodied, honey-sweet flavour with notes of dried cherries and vanilla. Lovely with or without milk and naturally caffeine-free.	
	Origin: South Africa	
	Brew Time - 4 mins	
	Chamomile	4.95
	A fresh, sweet cup with hints of apple and honey. Naturally caffeine-free.	
	Origin: Croatia	
	Brew Time - 3 to 5 mins	
	Sencha	4.95
	A vibrant green cup with a fresh, spring-like aroma and a smooth, sweet finish.	
	Origin: Japan	
	Brew Time - 2 to 3 mins	
	Jasmine Pearl	4.95
	Tightly rolled, jasmine-infused pearls which unfurl to produce a delicate, smooth and delightfully floral cup of green tea.	
	Origin: China	
	Brew Time - 3 mins	

