

Prix Fixe Menu

2 courses
28.00

3 courses
35.00

Starters

Leek & Potato Soup (Ve)

Ochre Caesar Salad

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

London Burrata (V & GF)

fennel, orange and black olives

Mains

Organic Spelt Risotto (V)

roast Delica pumpkin, chestnut, pickled celeriac and sherry dressing

Cornish Mussels with Fries (GF)

cider, leek and cream sauce

Steak & Fries

peppercorn sauce

Accompaniments available, please ask your waiter for details

Desserts

Ice Cream & Sorbets (V, Ve & GF)

Cherry Pavlova (V & GF)

cherry compôte, vanilla cream, vanilla meringue

Cheese

Baron Bigod (V)

Williams pear, truffle honey

Ochre

No other discounts apply.

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.

Ochre