



# Ochre

BRASSERIE



## APERITIFS

Ochre Spritz 12 ♦

House Wine  
Red, White, Rosé 7

♦ Noam Lager 7

## STARTERS

Spring Vegetable Minestrone Soup  
*sourdough* 9

Salt & Pepper Calamari  
*tartare sauce, lemon* 11

Sticky Pork Belly Bites 11

Panzanella Salad with Mozzarella 11

## MAINS

Rigattone  
*with tomato Vodka sauce* 19

Roast Scottish Salmon  
*seasonal greens, Jersey Royal potatoes, lemon mayonnaise* 26

Traditional Fish & Chips  
*tartare sauce, mushy peas* 19.95



Ochre Signature House Burger  
*with fries* 19.5

Minute Steak  
*with garlic butter, fries* 19.5

Chicken Schnitzel  
*wild garlic pesto, rocket, lemon* 26

Sirloin 8oz  
*peppercorn sauce, fries* 27

## ACCOMPANIMENTS

Sourdough Bread 4.5

Koffman's Fries *skinny or chunky* 6

Jersey Royal Potatoes 6

Green Salad 6

Seasonal Greens 6

## DESSERTS

Lemon & Meringue Tart 9.5

Chocolate Brownie  
*with ice cream* 9.5

Ice Cream 7.95

## MARTINI HOUR

♦ £7 FROM 4 - 6 PM ♦

National Gallery Members enjoy a 10% discount on their food

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. A £1 Cover Charge per guest is added to each bill. We do not take cash. Menus subject to change.

# WINE

## CHAMPAGNE & SPARKLING

	125ml Bottle			125ml Bottle		
Veuve Clicquot Yellow Label <i>Champagne, France</i>	19	110		Nyetimber Classic Cuvée NV <i>West Chiltington, England</i>	18	98
Candover Brook Brut NV <i>Hampshire, England</i>	16	80		French Bloom Le Blanc <i>Non-Alcoholic</i>	14	70

## ROSÉ & ORANGE

	125ml 500ml Bottle			125ml 500ml Bottle		
Sanziana Rosé Recas Cramele <i>Romania, 2024</i>	7	23	35	Naranjo Torontel Locomilla <i>Orange, Chile</i>	10	40 60

## WHITE

	125ml 500ml Bottle		
Pasari Pinot Grigio Cramele <i>Romania, 2021</i>	7	23	35
Lowry's Pass Chenim Blanc <i>South Africa, 2025</i>	8	25	40
Alma de Unx Garnacha Blanca Navarra <i>Spain, 2024</i>	9	35	47
Homer Sauvignon Blanc Eradus <i>Marlborough, New Zealand, 2023</i>	10	37	51
Gavi di Gavi Fratelli Antonio e Raimondo <i>Piedmont, Italy, 2021</i>	11	38	53

## RED

	125ml 500ml Bottle		
Pasari Merlot Cramele <i>Romania, 2022</i>	7	23	35
50/50 Rioja Joven Bodegas Zugober <i>Spain, 2024</i>	8	30	43
Les lys de Leon Pinot Noir <i>Loire, France 2022</i>	9	33	46
Mucchietto IGT Primitivo <i>Puglia, Italy, 2022</i>	10	34	48
Anko Malbec Estancia Los Cardones <i>Argentina, 2024</i>	11	35	50

## BEERS & CIDERS

Noam Bavarian Lager	7	Partizan Pale Ale	7
The Newt Somerset Cyder	7	Days Lager 0.0%	5
Guinness	7	Days Pale Ale 0.0%	5

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