

# Private Dining

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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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## Small Plates

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London Burrata (V & GF) beetroot, horseradish, red vein sorrel

New Season Onion & Potato Soup (Ve & GF) pickled roscoff, wild garlic oil

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

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## Mains

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Please choose your main

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 rhubarb

Ice Cream & Sorbet (Ve, V & GF)

# Ochre

# Private Dining

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## For the Table

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

Olives (Ve & GF)

Mac & Cheese Croquettes (V) truffle, lovage mayonnaise

Taramasalata radishes and fennel

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## Small Plates

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New Season Onion & Potato Soup (Ve & GF) pickled roscoff, wild garlic oil

London Burrata (V & GF) beetroot, horseradish, red vein sorrel

Steak Tartare Hereford beef, egg yolk, sourdough toast

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## Mains

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Please choose your main

Devon Crab Linguine chilli, lemon, datterini tomatoes, pangrattato

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

Beef Fillet (GF) 160g Hereford beef fillet with peppercorn 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

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

Ice Cream & Sorbet (Ve, V & GF)

# Ochre

# Private Dining

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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)** truffle, lovage mayonnaise

**Cobble Lane Fennel Salami (GF)**

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## To Start

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**New Season Onion & Potato Soup (Ve & GF)** pickled roscoff, wild garlic oil

**London Burrata (V & GF)** beetroot, horseradish, red vein sorrel

**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)** honeycomb tomatoes, samphire basil and lemon vinaigrette

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

**Chicken Schnitzel** free range Cotswold chicken, Westcombe cheddar sauce, fried egg, black truffle

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

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

**Basque Cheesecake (V & GF)** poached rhubarb

**Baron Bigon (V)** Williams pear, truffle honey

**Ice Cream & Sorbets (Ve, V & GF)**

# Ochre