



Ochre

Private Dining & Events

National Gallery, Trafalgar Sq.



Private Dining at Ochre

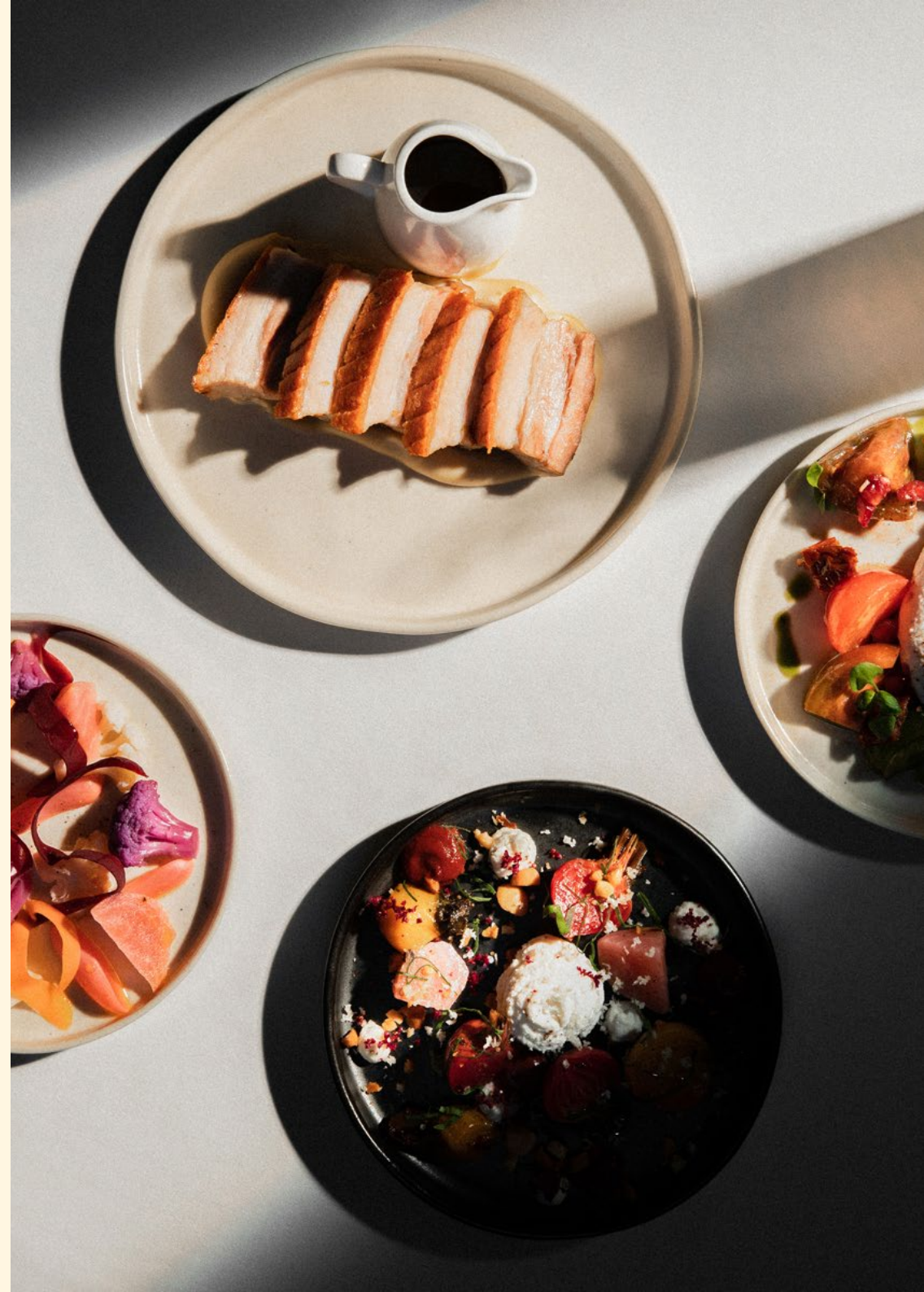
Ochre is a new restaurant that celebrates the finest produce England has to offer with a focus on provenance, seasonality and traceability. Located in the National Gallery, it offers a contemporary European menu ranging from weekend brunch to dinner and a daily afternoon tea service.

Ochre's private dining room has views directly onto St Martin-in-the-Fields and Nelson's Column.

Whether it's a business lunch or afternoon tea, a baby shower or special birthday dinner – the private dining room offers a self contained space that has been designed to complement your event, offering delicious menus with friendly and efficient service sitting up to 16 guests.

Menus include: Lunch - £35 / £50 Dinner - £50 / £60

Menus on request: reservations@ochre.london





The Food

The Ochre menu showcases the wide range of food and ingredients grown, farmed and fished all over the UK. The dishes include Soused Cornish Mackerel Tacos, West Country Lamb Rump and Scottish Oysters.

Ochre has partnered with family-run fruit and vegetable supplier, EA Williams, based out of New Covent Garden Market. Organic, free-range meat is provided by The Butchers Block, whose animals are reared on their own ethical farms in Surrey in accordance with Red Tractor certified standards. The wine list is a mix of New World and European, including a range of natural wines from Tillingham Winery in East Sussex.

Our sharing-oriented menus are comprised of small and larger plates, perfect for your private dining events.



Get in Touch

We have a dedicated events team here to help answers all your questions. Please don't hesitate to get in touch.

Mail: events@ochre.london
Call: 0207 7472525



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