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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

Signatures

Each one unique & handcrafted, just like the masterpieces they are inspired by.



Bathers Club

18.00

Neptunia Hendrick's Gin, rhubarb,
fresh lemon and dill
Georges Seurat, 1962



Ambassador

18.00

Broken Clock Vodka, grapefruit and
bergamot sherbet, Aperol, London
Essence Pomelo and peppercorn
Hans Holbein The Younger, 1533



Whistlejacket Old Fashioned

18.00

Nc'Nean Single Malt, clarified
lemon, honey, coconut matcha
George Stubbs, 1762



The Laughing Cavalier

18.00

Pear and orange vodka, winter
spices, ginger foam
Frans Hals, 1624



Sunflowers Sour

20.00

Turmeric infused Mescal, apricot,
fresh lime, pineapple and agave
Vincent Van Gogh, 1887



The Nativity

18.00

Panettone, Champagne, vanilla foam
Piero della Francesca, 1470-75



Arnolfini (non-alcoholic)

10.00

Everleaf Forest, camomile and
pineapple, London Essence tonic
Jan van Eyck, 1434

Classics with a Twist



Firework

Casamigos tequila, black currant,
lime and ginger

18.00



Bloody Mary

Broken Clock vodka, celeriac,
horseradish and peppercorn tincture

18.00



Warm Espresso Martini

Orange, chocolate, fresh espresso

20.00



Hanky Panky

Portobello Gin, Cocchi Americano,
Unicum Barista

18.00



Airmail

Discarded banana peel rum,
honey and lime juice, champagne

18.00



Non Pisco Sour (non alcoholic)

Non alcoholic spirit, sage tincture

12.00

Beer & Cider

Noam Lager	700
Partizan Pale Ale	700
Somerset Cider	700
Days Lager 00%	6.00
Days IPA 00%	6.00

Champagne & Sparkling

	Glass	Bottle
Delamotte Brut	18.00	95.00
LP Rose	25.00	145.00
Nyetimber	18.00	98.00
Delamotte Blanc de Blanc	20.00	140.00
Ruinart	27.50	165.00
Wild Idol Rose (non-alcoholic)	12.00	50.00
Wild Idol Brut (non-alcoholic)	12.00	50.00

Jersey Rock Oysters

Single Oyster	5.00
Half Dozen Oysters	25.00

50% off Champagne & Oysters after 4pm everyday

Aperitifs

Italy

Aperol	700
Campari	700
Antica Formula	700
Cinzano Bianco	700
Cocchi Americano	700
Cocchi Torino	700
Martini Rosso	700
Martini Bianco	700

France

Lillet Rouge	700
Lillet Rose	700
Lillet Blanc	700
Noilly Prat	700

England

Pimm's	700
Botivo 00%	5.00

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

Bar Snacks

Potato Crisps (Ve)	4.00
Nuts with Rosemary & Chilli (Ve & GF)	4.00
Olives (Ve & GF)	4.00
48 Hour Sourdough Bread (Ve & GF option) cultured sea salt butter	4.50
Cobble Lane Fennel Salami (GF)	6.00
Exmoor Cornish Salted Caviar potato crisps, chive sour cream	10g: 30.00 / 30g: 85.00
Jersey Rock Oysters (GF)	1/2 Dozen: 25.00 / Each: 5.00
Taramasalata radishes and fennel	6.00
Celeriac & Truffle Croquettes (V) lovage mayonnaise	9.00
Exmoor Venison Tartare sour cherry, marinated figs	18.00
Fries (V) house curry sauce	6.00
Ochre Cheeseburger Hereford beef, Baron Bigod, sweet onion relish	21.00
Fried Pollock Bun gribiche mayonnaise	21.00

Spirits

All spirits are served in 50ml

Gin

Juniper Forward

Masons Original	8.00
Portobello Road	8.00
Sapling	10.00

Floral

Hendrick's	18.00
Hendrick's Flora Adora	18.00
Hendrick's Neptunia	18.00
Highclere Castle	18.00
Nordés	10.00
Mirabeau	12.00
East London	8.00
London Kew	8.00

Fruity

Masons Pink Grapefruit & Cucumber	8.00
Newt Apple	8.00

Citrus

Costiera	10.00
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Herbal

The Botanist	10.00
Monkey 47	12.00

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

Spirits

Vodka

Belvedere	12.00
Black Cow	8.00
Broken Clock	10.00
Cîroc	10.00
Grey Goose	10.00
Fair Quinoa	8.00
Sapling	8.00
Sipsmith	8.00

Pisco

Macchu	10.00
Aba	8.00

Mezcal

Del Miguey Wild	24.00
Del Maguey Vida	12.00
Mezcal Verde Momento	10.00
Ojo de Tigre	10.00

Tequila

Ocho Blanco 10	12.00
Clase Azul	34.00
Don Julio Añejo	14.00
Don Julio 1942	32.00

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

Spirits

Rum

Santa Teresa 1796	12.00
Zacapa 23	16.00
Angostura 1919	10.00
Goslings	10.00
Mount Gay Eclipse	10.00
Mount Gay XO	12.00
Aluna Coconut Rum	10.00
Aluna Coffee Liqueur	10.00
Discarded Banana Peel	10.00

Cachaça

Abelha Organic	8.00
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Cognac

Courvoisier VSOP	10.00
Hennessy VS	8.00
Martell VS	8.00
Rémy Martin XO	38.00

Brandy

Somerset 5	10.00
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All the liqueurs are served 50ml. 25ml available. Mixers 2.00

Whisky

Scotch Blended Whisky

Chivas Regal 12 Year	8.00
Johnnie Walker Blue Label	38.00
Johnnie Walker Black Label	8.00
Monkey Shoulder Fresh	10.00
Spearhead Single Scotch	8.00

Single Malt

Talisker 10 Year	12.00
Oban 14 Year	14.00
Lagavulin 16 Year	16.00
Macallan 12 Year	14.00

Irish Whiskey

Jameson	8.00
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Bourbon

Wild Turkey 81 Proof	8.00
Woodford Reserve	10.00

American Rye Whiskey

Bulleit 95 Rye	12.00
Sazerac Rye	12.00

Japanese Whisky

Hibiki Japanese Harmony	18.00
Nikka From The Barrel (Boxed)	12.00
Yamazaki 12 Year	30.00

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

Digestive

Disaronno	700
Limoncello	700
Galliano Vanilla	700
Chambord	700
Sambuca	700
Sambuca Black	700
Galliano Ristretto	700
Unicu	700
Mozart	700
Baileys	700
Frangelico	700
Poppelt Kümmel	700
Galliano Autentico	700

Sweet Wine & Port

Sauternes, France	15.00
Tokaji, Hungary	19.00

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

Non Alcoholic

Lire's	5.50
Dry London spirit	
Everleaf Forest	5.50
complex and bittersweet	
Everleaf Marine	5.50
crisp and refreshing	
Everleaf Mountain	5.50
vibrant and aromatic	

Soft Drinks

Double Dutch	4.00
Fever Tree	4.00
Coca Cola	4.00
Kingsdown 70cl	5.00
still or sparkling	
Natoora Fresh Squeezed Juice	6.00
vary based on availability and seasonality	

Fermented

Shrub	6.00
Homemade in house. Orange, honey and spiced shrub. Best served with ginger ale.	

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	