

Smarks & Small Plates

From 12pm

48 Hour Sourdough Bread (V & GF option) sea salt butter 4.50

> Mac & Cheese Croquettes (V) truffle, lovage mayonnaise 9.00

Cobble Lane Fennel Salami (GF) 6.00

Jersey Rock Oysters (GF) classic mignoette or house garnish 1/2 dozen 25.00 / each 5.00

> Taramasalata radishes and fennel 6.00

Exmoor Cornish Salted Caviar potato crisps, chive sour cream 10g: 30.00 / 30g: 85.00

Lavergne Chocolate Affernoon Tea

Served from 3pm 55.00 per person / 65.00 includes a glass of Champagne or cocktail

Sandwiches

Ham & Tomato, Mustard Mayonnaise

Cucumber, Cornish Butter & Sea Salt

Severn & Wye Scottish Smoked Salmon with Dill Crème Fraîche

Free Range Egg Mayonnaise with Watercress

Sweets, Scasonal Pastries & Cakes

Chocolate Scones, Chocolate & Hazelnut Ganache, Clotted Cream, Preserves

Valrhona Opalys White Chocolate Tart

Guanaja 70% Chocolate & Orange Sponge, Orange Jam, Candied Orange

Gianduja 35% Hazelnut Chocolate Dome, Chocolate Sable, Hazelnut Praline

Glazed 70% Dark Chocolate Brownie, Coconut Ganache

National Gallery Members enjoy a 10% discount on your food per member 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 llergies 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.

Starters -

London Burrata (V & GF) beetroot, horseradish, red vein sorrel 16.00

Cornish Crab (GF) fennel, grapefruit, kohlrabi 18.00

Steak Tartare Hereford beef, egg yolk, sourdough toast 18.00 / as a main served with fries and salad 32.00

New Season Onion & Potato Soup (Ve & GF) pickled roscoff, wild garlic oil 14.00

Ochre Caesar Salad gem lettuce, anchovy, sourdough, St. Ewes egg, 36 month parmesan 14.00 / as a main 22.00

Mains

Tamworth Pork & Beef Sausage white bean cassoulet, smoked bacon, herb crumb 22.00

Fried Plaice Bun mushy peas, tartare sauce 21.00

Chicken Schnitzel free range Cotswold chicken, Westcombe cheddar sauce, fried egg, black truffle 28.00

Devon Crab Linguine chilli, lemon, datterini tomatoes, pangrattato 28.00

Coconut & Tamarind Curry (Ve & GF) cucumber and courgette salad, peanuts, spring vegetables 24.00

Pan Roast Chalk Stream Trout (GF) honeycomb tomatoes, samphire basil and lemon vinaigrette 28.00

Ochre Cheeseburger Hereford beef, Baron Bigod, sweet onion relish 21.00

Beef Fillet (GF) 160g Hereford beef fillet, fries, peppercorn sauce 48.00

Accompaniments

Tenderstem Broccoli (Ve & GF) wild garlic, lemon 6.00

Green Salad (Ve & GF) soft leaves, herbs, sherry dressing 6.00

Fries (V) 6.00



Prix Fixe Menus with a small glass of House Wine, Beer, or Soft Drink 1 course 18.00 Cornish Mussels with Fries (GF) cider, leek and cream sauce 2 courses 32.00 or 3 courses 38.00 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 \mathbf{O} Fried Plaice Bun mushy peas, tartare sauce Coconut & Tamarind Curry (Ve & GF) cucumber and courgette salad, peanuts, spring vegetables Tamworth Pork & Beef Sausage white bean cassoulet, smoked bacon, herb crumb Basque Cheesecake (V & GF) poached rhubarb Ice Cream & Sorbets (V, Ve & GF) Apple Tarte Tatin (V) caramelised Braeburn apples, cinnamon, vanilla ice cream Vesserts

See full descriptions on our Dessert Menu

Apple Tarte Tatin (V) 9.50 Chocolate Fondant (V) 9.50 Basque Cheesecake (V & GF) 9.50 Ice Cream & Sorbets (V, Ve & GF) 7.95 Baron Bigod (V) 9.50

Oysters & Champagne 50% off

Available daily from 4pm No other discounts apply