

Ochre Afternoon Tea

55.00 per person / 65.00 per person with a glass of
Champagne Telmont Brut or Sunflowers Sour 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, Seasonal Pastries & Cakes

Bakewell Sponge almond sponge, cherry compôte, almond cream and cherry jam

Victoria Blondie blondie with strawberry jam swirl topped with vanilla butter cream

Brownie Choux chocolate and hazelnut filled choux with brownie piece and hazelnut ganache

Lemon Drizzle Pot fresh lemon curd, vanilla cream and lemon shortbread

Loose Leaf Tea

English Breakfast

Assam

2nd Flush Darjeeling

Earl Grey

White Peony

Jasmine Pearl

Peppermint

Lemon Verbena

Rooibos

Chamomile

Sencha

Cocktail

Sunflowers Sour Cocktail

turmeric infused Mezcal, apricot syrup,
lime juice, pineapple juice and agave

Ochre

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. We do not take cash. Menus subject to change.

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