
Aperitifs

18.00

Ochre Spritz

Nyetimber

Negroni

Snacks

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

Cobble Lane Fennel Salami (GF) 6.00

Taramasalata
radishes and fennel 6.00

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

Jersey Rock Oysters (GF)
classic migniette or house garnish
1/2 dozen 25.00 / each 5.00
50% off Champagne & Oysters after 4pm

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

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

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

Accompaniments

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

Fries (V)
6.00

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

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. Vegan options available. We do not take cash. Menus subject to change.

Rose

175ml 500ml Bottle

Bardolino Menegotti Rose
Veneto, Italy, 2022

12.00 33.00 51.00

Miraval
Provence, France, 2022

17.00 46.00 72.00

Sparkling

125ml Bottle

Nyetimber Classic Cuvée
West Chiltington, England NV

18.00 98.00

Ruinart Blanc De Blanc
Champagne, France NV

28.00 165.00

The Grange Pink
Hampshire England NV

18.00 98.00

White

175ml 500ml Bottle

Gavi di Gavi Fratelli
Antonio e Raimondo
Piedmont, Italy, 2021

13.00 33.00 49.00

Chablis Baudouin Millet
Burgundy, France, 2022

16.00 44.00 66.00

Homer Sauvignon Blanc Eradus
Marlborough, New Zealand, 2023

11.00 32.00 47.00

Hommage a Colette Grenache
Languedoc Roussillon, France, 2021

10.00 28.00 40.00

Red

175ml 500ml Bottle

Mucchietto IGT Primitivo
Puglia, Italy, 2022

12.00 33.00 48.00

Chianti Classico
Tuscany, Italy, 2019

14.00 36.00 52.00

Merlot Trevenezie Cecilia Beretta
Veneto, Italy, 2021

12.00 34.00 49.00

Reverte Carbonela Garnacha
North-East Spain, 2021

10.00 28.00 40.00

Les lys de Leon Pinot Noir
Loire, France 2022

11.00 22.00 46.00

Natural & Orange

125ml Bottle

Endgrain Tillingham Estate
East Sussex, England

14.00 84.00

Casa Balaguer
Tragolargo Orange
Alicante, Spain, 2021

11.00 58.00

Sweet

100ml

C&B Sauternes
Bordeaux, France, 2018

15.00

C&B Ruby Finest Reserve Port
Douro, Portugal

13.00

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