

Aperitifs

Ochre Spritz
16.00

The Grange Classic Cuvée
17.00

Bees Knees
16.00

Spicy Margarita
12.50

Jersey Rock Oysters (GF)

classic mignonette or house garnish
1/2 dozen 25.00 / each 5.00
50% off English Sparkling Wine & Oysters after 4pm

Snacks

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

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

Beetroot Hummus (Ve & GF)
hazelnuts, tapioca cracker
and smoked rapeseed oil 6.00

Starters

Cream of Mushroom Soup (Ve & GF) shimeji, vegan yoghurt and chive oil 14.00

London Burrata (V & GF) fennel, orange and black olives 16.00

Cornish Crab (GF) fennel, grapefruit, kohlrabi 18.00

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

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

Roast Delica Pumpkin (V) braised spelt, kale, pickled celeriac and sherry dressing 14.00
/ as a main 22.00

Mains

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

Fried Brill Goujons mushy peas, tartare sauce 24.00

Norfolk Chicken Schnitzel wholegrain mustard jus, romesco, rocket 28.00

Pumpkin and Ricotta Sunflower Ravioli (V) sage butter and pumpkin seeds 22.00

Carrots and Cauliflower Korma (Ve & GF) heritage carrots, cashew nuts and coriander 24.00

Roast Cod Chowder palourde clams, sea beet and red dulse 32.00

Ochre Cheeseburger Hereford beef, Baron Bigod, braised hispi cabbage and truffle 24.00

Hereford Bavette (GF) sauce Diane, roast mushrooms 28.00

Accompaniments

Isle of Wight Tomatoes (Ve & GF)
preserved garlic, smoked tomato
balsamic, oregano 7.00

Tenderstem Broccoli
(Ve & GF) 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.

Wine

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
Pasari Pinot Grigio Cramele Romania, 2021	9.00	21.00	31.00

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	32.00	46.00
Pasari Merlot Cramele Romania, 2022	9.00	21.00	31.00

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
Walgate Cuvée M White East Sussex, NV	16.00	94.00

Sweet

100ml

C&B Sauternes Bordeaux, France, 2018	15.00
C&B Ruby Finest Reserve Port Douro, Portugal	13.00
Tokaji Hungary	19.00

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