

# Prix Fixe Menu

Including a small glass of House Wine, Beer or Soft Drink

1 course  
18.00

**Cornish Mussels with Fries (GF)**

cider, leek and cream sauce

Supplement 5.00 - pair with Medium Dry Newt Cider

2 courses  
32.00

3 courses  
38.00

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## Starters

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**Cream of Mushroom Soup (Ve & GF)**

shimeji, vegan yoghurt and chive oil

**London Burrata (V & GF)**

fennel, orange and black olives

**Ochre Caesar Salad**

gem lettuce, anchovy, sourdough, St. Ewes egg, 36 month parmesan

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## Mains

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**Pumpkin & Ricotta Sunflower Ravioli (V)**

sage butter and pumpkin seeds

**Carrots & Cauliflower Korma (Ve & GF)**

heritage carrots, cashew nuts and coriander

**Tamworth Pork & Beef Sausage**

butter bean cassoulet, smoked bacon, herb crumb

Accompaniments available, please ask your waiter for details

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## Desserts

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**Basque Cheesecake (V & GF)**

sweet cherry compot

**Ice Cream & Sorbets (V, Ve & GF)**

**Apple Tarte Tatin (V)**

caramelised Braeburn apples, cinnamon,

Madagascan vanilla ice cream

# Ochre

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.

Ochre