

# Prix Fixe Menu

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

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

**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

## Ochre

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 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