

Bar & Lounge

Potato Crisps (Ve) 4.00

Nuts with Rosemary & Chilli (Ve & GF) 4.00

Olives (Ve & GF) 4.00

48 Hour Sourdough Bread (Ve & GF option)

sea salt butter 4.50

Cobble Lane Fennel Salami (GF) 6.00

Exmoor Cornish Salted Caviar

potato crisps, chive, sour cream

10g: 30.00 / 30g: 85.00

Jersey Rock Oysters (GF)

classic mignonette or house garnish

1/2 dozen: 25.00 / each: 5.00

Taramasalata

radishes and fennel 6.00

Mac & Cheese Croquettes (V)

Truffle, lovage mayonnaise 9.00

Steak Tartare

Hereford beef, egg yolk, sourdough toast 18.00

Ochre Cheeseburger

Hereford beef, Baron Bigod, sweet onion relish 21.00

Fried Plaice Bun

mushy peas, tartare sauce 21.00

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.



Ochre Spritz 18.00
passion fruit purée, Prosecco, Aperol Spritz
soda water and lemon juice



Bathers Club 18.00
Hendrick's Neptunia Gin, rhubarb syrup
lemon juice and dill



Whistlejacket 18.00
Broken Clock Vodka, clarified lemon juice
honey and coconut matcha



Sunflower Sour 18.00
Turmeric infused Mezcal, apricot syrup, lime juice,
pineapple juice and agave



Cosmopolitan Twist 18.00
Grey Goose Orange, Cointreau, cranberry juice,
lemon juice, lavender syrup



Rum Punch 18.00
Mount Gay Eclipse, pineapple juice, orange juice,
Grenadine, lime juice, Angostura bitter and nutmeg



The Fighting Temeraire (non alcoholic) 12.00
Botivo, elderflower cordial,
lemon juice and tonic water

Ochre