

O 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

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. We do not take cash. Menus subject to change.



Ambassador 18.00

Broken Clock Vodka, grapefruit and bergamot sherbet,
Aperol, London Essence Pomelo and peppercorn
Hans Holbein The Younger, 1533



Whistlejacket Old Fashioned 18.00

Nc'Neen Single Malt, clarified lemon, honey,
coconut matcha
George Stubbs, 1762



Bloody Mary 18.00

Broken Clock vodka, celeriac, horseradish
and peppercorn tincture



Hanky Panky 18.00

Portobello Gin, Cocchi Americano, Unicum Barista



Sunflowers Sour 20.00

Turmeric infused Mescal, apricot, fresh lime,
pineapple and agave
Vincent Van Gough, 1887



The Nativity 18.00

Panettone, Champagne, vanilla foam
Piero della Francesca, 1470-75



Non Pisco Sour (non alcoholic) 10.00

Non alcoholic spirit, sage tincture