



Private Dining & Events

Ochre

National Gallery, Trafalgar Sq

Contents

Introduction to Ochre	3
Food at Ochre	4
Event Spaces	7
Semi Exclusive Hire	
Private Dining Room	
Exclusive Hire	
Event Extras	10
Get in Touch	11





Introduction to Ochre

Set within the impressive 20th Century William Wilkins building at London's iconic National Gallery, Ochre is a unique, versatile space with a timeless aesthetic. Ochre showcases the very best seasonal British ingredients, blending international flavours with modern European cooking.

Ochre retains many of the building's original features from the classical architecture, including high ceilings and large windows which creates a light and airy atmosphere. The restaurant includes a lively cocktail bar and lounge, an intimate private dining room with views of Nelson's Column, and a DJ booth for late-night events, so whether it's hosting an intimate dinner or a large birthday party, we are here to cater for all your needs.



The kitchen is led by Executive Chef Simon Henbery, with a focus on celebrating the wide range of ingredients grown, farmed and fished across the UK. Sustainability, seasonality and traceability are key considerations and working with local suppliers keeps Ochre's carbon footprint to a minimum.

The menus are designed for sharing. Produce is sourced from the likes of family-run fruit and vegetable supplier, EA Williams, based out of New Covent Garden Market, Padock farm, Natora, Neil's Yard. The wine list is a mix of New World and European, including a range of natural wines from Tillingham Winery in East Sussex.





Sample Set Menu



Small Plates
Please choose your small plate

- Ham Hock & Parsley Terrine Indian military pickle, sourdough
- Cured Mackerel grapes, verjus, tarragon
- Warm Salad (Ve) Jerusalem artichokes, barley, chanterelles, brown butter, winter truffle

Large Plates
Please choose your main

- Roasted Cod sauce gribiche
- Roast & Tempura Cauliflower (Ve) curry sauce, pickled ginger
- Chicken Kyiv Cotswold chicken sage, chestnut and cranberry butter

Puddings
Please choose your pudding

- Apple Tarte Tatin caramelised Braeburn apples, cinnamon, vanilla ice cream
- Valrhona Chocolate Mousse (Ve) pear compôte
- Egg Custard Tart nutmeg, blackberries

Vegan options available upon request

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% 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.



Small Plates
Please choose your small plate

- Cornish Crab fennel, grapefruit
- London Burrata beetroot, horseradish, red vein sorrel
- Exmoor Venison Tartare lardo toast, marinated figs

Large Plates
Please choose your main

- Gigha Halibut cacciucco sauce, braised fennel, sea herbs
- Roast & Tempura Cauliflower (Ve) curry sauce, pickled ginger
- Stuffed Tamworth Pork turnip tops, apple sauce, gherkin gravy
- Dry Aged Hereford Sirloin (GF) grape mustard, bordelaise sauce (300g)

Puddings
Please choose your pudding

- Citrus Pavlova brandy cream, citrus salsa
- Chocolate & Pistachio Fondant pistachio ice cream
- White Chocolate Parfait yuzu

Vegan options available upon request

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To Start

- 48 Hour Sourdough Bread (V & GF option) cultured sea salt butter
- Taramasalata radishes and fennel

Small Plates

- Cornish Crab fennel, grapefruit
- Nduja Croquette red pepper, white bean purée
- Devils On Horseback

Large Plate

- Hereford Beef Wellington winter greens, red wine jus, creamed potatoes

Puddings

- Citrus Pavlova brandy cream, citrus salsa
- Coffee & Petit Fours

Vegan options available upon request

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Fortnum & Mason Crackers (set of 6)
200.00

Canapé x4 (2 of each)
45.00 (list available)

Oysters 12/24
classic or house

Exmoor Caviar
sour cream, chives, potato crisps 30g/85.00

English & Irish Cheeses from Neal's Yard
seasonal accompaniments 19.00pp

Mini Mince Pies
3.00

Petit Fours
takeaway chocolate box 6.00

Ruinart Blanc De Blanc
Champagne, France, NV
nectarines, citrus fruits with
a pleasant mineral quality
125ml - 27.50 / 750ml - 165.00

Krug Champagne
Champagne, France, 2003
aromas of blossom, fresh plums,
green apples, orange peel and hazelnut
750ml - 350.00

Dom Perignon, Vintage
Champagne, France, 2012
honeysuckle, toasted almonds,
ripe fruit, and vanilla
750ml - 320.00

Delamotte Brut
Champagne, France, NV
appealing freshness, soft curves
and a precise, fresh fruit finish
125ml - 18.00 / 750ml - 85.00

Laurent-Perrier Rose
Champagne, France, NV
ripe red fruit aromas, exotic
intensity and great freshness
125ml - 25.00 / 750ml - 145.00

Nyetimber Classic Cuvee
West Chilington, England, NV
palate of honey, almond,
pastry and baked apples
125ml - 18.00 / 750ml - 98.00



Semi Exclusive Hire

The Bar Area is a semi private space which is ideal for small drinks reception up to 30 guests; the guests are able to soak up the atmosphere from the main restaurant.

Private Dining Room

Ochre's private dining room has views directly onto St Martin-in-the-Fields and Nelson's Column. Whether it's a corporate breakfast, lunch or dinner, a baby shower or special birthday dinner – the private dining room offers a self contained space that has been designed to complement your event, offering delicious menus with friendly and efficient service sitting up to 19 guests.

Menu pricing: £60 / £90 / £120

Menus on request: events@ochre.london





Exclusive Hire

Ochre provides the perfect setting for brand launches, corporate dinners or breakfasts and wedding receptions or other personal celebrations. Available for full hire, our dedicated team takes a professional and flexible approach to cater for all your needs to create the event of your dreams.

If you would like to host a larger event, Ochre can offer:

- Up to 72 guests dining on round tables
- Up to 50 guests dining on two long rectangular tables
- Up to 34 guests on one long rectangular table
- Up to 150 guests for a standing drinks and canape reception
- Late night licence until 2.30am
- Own entrance onto Charing Cross Road

Event Extras

Branded menus and place cards can be designed by our Events Team.

Events are a huge part of Ochre and we can accommodate a large variety. We must utilise the space as much as possible therefore furniture removal is something we can organise

We intend to go above and beyond your expectations to ensure your event is truly personal so let our Events Team know if you require any entertainment or special production.





Get in Touch

We have a dedicated events team here to help answers all your questions. Please don't hesitate to get in touch.

Mail: events@ochre.london

Call: 0207 7472525

Ochre