

Aperitifs

Ochre Spritz
12.00

Nyetimber Classic Cuvée
18.00

Martini
14.00

Starters

Delica Pumpkin Soup sourdough croutons, pine oil 12.00

Chicken Liver Parfait sourdough bread, pickled sour cherry 12.00

Smoked Chalk Stream Trout dill crème fraîche, caper berries 15.00

Mushrooms on Toast mixed seasonal mushrooms, garlic, parsley 11.00

Scotch Egg Tamworth pork, St. Ewes egg, pickled walnut ketchup 12.00

Seasonal Salads

Beetroot & Goats Cheese Salad pickled blackberries, sherry vinaigrette 18.00

Waldorf Salad chicory, apple, grapes, walnuts, Colston Bassett Stilton 18.00

Mains

Welsh Rarebit garden salad 15.00

Organic Spelt Risotto roast Delica pumpkin 18.00

Cornish Mussels cider, leek and cream sauce 20.00

Roast Cornish Hake sea beets, palourde clams, chowder sauce 26.00

Dry Aged Hereford Ribeye Steak peppercorn sauce 36.00

Slow Braised Cottage Pie 26.00

Norfolk Chicken Schnitzel Westcombe cheddar sauce, fried St. Ewes egg, truffle 28.00

Accompaniments

Honey & Thyme
Roasted Carrots 6.00

Sourdough Bread
sea salt butter 4.50

Buttered Hispi Cabbage
6.00

Garden Salad
gem lettuce, mustard
vinaigrette, mint 6.00

Fries
6.00

Roast Cornish
Mids Potatoes
rosemary, garlic 6.00

Ochre

BRASSERIE

National Gallery Members enjoy a 10% discount on their food

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. A £1 Cover Charge per guest is added to each bill. We do not take cash. Menus subject to change.

Wine

Champagne

125ml Bottle

Telmont Reserve Brut
Champagne, France

17.00 94.00

Telmont Reserve Rosé
Champagne, France

21.00 115.00

Telmont Organic Réserve de la Terre
Champagne, France

115.00

Telmont Blanc de Blanc
Champagne, France 2013

250.00

Sparkling

125ml Bottle

Wild Idol Brut
Non-Alcoholic

12.00 50.00

Nyetimber Classic Cuvée
West Chilton, England NV

18.00 98.00

Walgate Blanc de Noir
East Sussex

23.00 125.00

White

125ml 500ml Bottle

Pasari Pinot Grigio Cramele
Romania, 2021

7.00 23.00 35.00

Homer Sauvignon Blanc Eradus
Marlborough, New Zealand, 2023

10.00 37.00 51.00

**Gavi di Gavi Fratelli
Antonio e Raimondo**
Piedmont, Italy, 2021

11.00 38.00 53.00

Veigadares Albarino Adegas
Rias Baixas, Spain, 2021

13.00 42.00 62.00

Chablis Baudouin Millet
Burgundy, France, 2022

14.00 47.00 71.00

Red

125ml 500ml Bottle

Pasari Merlot Cramele
Romania, 2022

7.00 23.00 35.00

Les lys de Leon Pinot Noir
Loire, France 2022

9.00 33.00 46.00

Mucchietto IGT Primitivo
Puglia, Italy, 2022

10.00 34.00 48.00

Chianti Classico
Tuscany, Italy, 2019

11.00 36.00 52.00

Elephant Hill Shiraz
Hawke's Bay, New Zealand, 2017

12.00 42.00 60.00

Rosé

125ml 500ml Bottle

Bardolino Menegotti Rosé
Veneto, Italy, 2022

10.00 33.00 51.00

Natural & Orange

125ml Bottle

Naranjo Torontel Locomilla Orange

10.00 47.00

Walgate Cuvée M White
East Sussex, NV

16.00 94.00

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