

## Apertifs

Ochre Spritz  
12.00

Candover Brook Brut NV  
English Sparkling  
16.00

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
<b>Telmont Reserve Brut</b> Champagne, France	17.00	94.00
<b>Telmont Reserve Rosé</b> Champagne, France	21.00	115.00
<b>Telmont Organic Réserve de la Terre</b> Champagne, France		115.00
<b>Telmont Blanc de Blanc</b> Champagne, France 2013		250.00

## Sparkling

	125ml	Bottle
<b>Wild Idol Brut</b> Non-Alcoholic	12.00	50.00
<b>Candover Brook Brut NV</b> Hampshire, England	16.00	80.00
<b>Nyetimber Classic Cuvée NV</b> West Chiltington, England	18.00	98.00
<b>Walgate Blanc de Noir</b> East Sussex, England	23.00	125.00

## White

	125ml	500ml	Bottle
<b>Pasari Pinot Grigio Cramele</b> Romania, 2021	7.00	23.00	35.00
<b>Homer Sauvignon Blanc Eradus</b> Marlborough, New Zealand, 2023	10.00	37.00	51.00
<b>Gavi di Gavi Fratelli Antonio e Raimondo</b> Piedmont, Italy, 2021	11.00	38.00	53.00
<b>Veigadares Albarino Adegas</b> Rias Baixas, Spain, 2021	13.00	42.00	62.00
<b>Chablis Baudouin Millet</b> Burgundy, France, 2022	14.00	47.00	71.00

## Red

	125ml	500ml	Bottle
<b>Pasari Merlot Cramele</b> Romania, 2022	7.00	23.00	35.00
<b>Les lys de Leon Pinot Noir</b> Loire, France 2022	9.00	33.00	46.00
<b>Mucchietto IGT Primitivo</b> Puglia, Italy, 2022	10.00	34.00	48.00
<b>Chianti Classico</b> Tuscany, Italy, 2019	11.00	36.00	52.00
<b>Elephant Hill Shiraz</b> Hawke's Bay, New Zealand, 2017	12.00	42.00	60.00

## Rosé

	125ml	500ml	Bottle
<b>Bardolino Menegotti Rosé</b> Veneto, Italy, 2022	10.00	33.00	51.00

## Natural & Orange

	125ml	Bottle
<b>Naranjo Torontel Locomilla Orange</b>	10.00	
<b>Walgate Cuvée M White</b> East Sussex, NV	16.00	



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