



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, and a cosy private dining room with views of Nelson's Column, so whether it's hosting an intimate dinner or a large birthday party, we are here to cater for all your needs.









Private Dining

For the Table -

Sourdough Bread sea salt butter

To Start

Chicken Liver Parfait sourdough bread, pickled sour cherry

Delica Pumpkin Soup sourdough croutons, pine oil

Smoked Chalk Stream Trout dill crème fraîche, caper berries

Mains -

Organic Spelt Risotto roast Delica pumpkin
Pan Roasted Seabass salsa verde
Steak & Peppercorn Sauce

Served with Fries, Garden Salad

Desserts

Poached Pears

Apple & Blackberry Crumble

Ochre

Guests with allengies 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 allengies due to high risk of cross contamination. A 125% 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. Memus subject to change

Private Dining

- For the Table -

Sourdough Bread sea salt butter

— To Start —

Delica Pumpkin Soup sourdough croutons, pine oil
Scotch Egg Tamworth pork, St. Ewes egg, pickled walnut ketchup
Mushrooms on Toast mixed seasonal mushrooms, garlic, parsley
Smoked Chalk Stream Trout dill crème fraîche, caper berries

——— Mains

To Share: Whole Roast Chicken rosemary and garlic butter, chicken jus
Organic Spelt Risotto roast Delica pumpkin
Roast Cornish Hake sea beets, palourde clams, chowder sauce
Dry Aged Hereford Ribeye Steak peppercom sauce

Served with Roast Cornish Mids Potatoes, Honey & Thyme Roasted Carrots or Buttered Hispi Cabbage

– Desserts –

Chocolate Mousse Callebaut dark chocolate, whisky cream

Apple & Blackberry Crumble vanilla custard or clotted cream

Sticky Toffee Pudding vanilla ice cream

Poached Pears

Selection of British Cheeses Ragstone, Colston Bassett Stilton, Westcombe Cheddar

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Semi Exclusive Hire

The Bar Area is a semi private space which is ideal for small drinks reception of up to 30 guests seated comfortably and 60 guests standing. 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.





Private Dining

accommodates up to 19 people

Menu pricing: £65 / £120

Breakfast 7.00 – 11.00

Lunch 12.00 – 16.00

Dinner 17.00 – 23.00

Room Hire Pricing: £1500

- Includes staffing and current decoration
- Food and Beverage on top of room hire
- Service charge

Total Price:

Room hire + chosen food and drinks + 12.5% service charge

Main Hall Private Dining (upon request)

This is possible when we are closed only and party is larger than 19 people and smaller than 34 people

Menu pricing: £65/£120

Available from Monday to Wednesday 18:30 to 23:00

Room Hire Pricing: £3000

- Includes staffing and current decoration
- Furniture / Glasses / Chinaware hire if necessary

Total Price:

Room hire + chosen food and drinks + 12.5% service charge



Event Hire	
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Exclusive Hire

Full restaurant hire – up to 150 guests standing or 60 guests seated around round tables or 30 guests seated at one long table

Menu

Our regular menus on offer: Drinks, Wine, Canapés etc.

Room Hire Pricing: £15000

• Includes staffing and current decoration, furniture removal

Total Price:

Room hire + chosen food and drink + 12.5% service charge

Event Hire

Main Dining Room - Large booking

This space is available for groups of 20 to 30 guests, dining alongside other tables in the main dining room

Up to 30 guests seated comfortably and 60 guests standing in the bar area

Menu

Our regular PDR menus are available for dining, along with our drinks and wine lists. Canapés can also be arranged upon request

Room Hire Pricing: £1500

- Includes staffing and current decoration
- Food and Beverage on top of room hire
- Service charge

Total Price:

Room hire + chosen food and drinks + 12.5% service charge



Standing breakfast events hosted within the National GalleryAnneberg Court / Portico Terrace

Events Fee:

We offer three bespoke packages - Light, Medium, and Premium - designed to suit a range of occasions and group sizes. Prices vary depending on the number of guests booked. Please find full details below.

Bespoke Packages

No. of guests	Package	Total price per head
50-99 guests	Light	£35
	Medium	£45
	Premium	£55
100-149 guests	Light	£25
	Medium	£35
	Premium	£45
150+ guests	Light	£20
	Medium	£30
	Premium	£40

Breakfast Packages

— Light Breakfast -

- Premium Breakfast-

Selection of Morning Croissants Illy Filter Coffee or Tea Kingsdown Mineral Water Fresh Orange Juice Selection of Morning Croissants
Granola Bowl
Fruit Bowl
Illy Filter Coffee or Tea
Kingsdown Mineral Water
Fresh Orange Juice

Ochre Breakfast -

Selection of Morning Croissants Granola Bowl or Fruit Bowl Illy Filter Coffee or Tea Kingsdown Mineral Water Fresh Orange Juice

Smashed Avocado Sourdough with lime, boiled egg Paddock Farm Bacon Roll

Severn & Wye Smoked Salmon Bagel with cream cheese, pickled shallot, watercress

Add ons

Illy Barista Style Coffee 4.00

Bucks Fizz 15.00 Champagne 15.00 Granola Bowl 6.00

Fruit Bowl 6.00

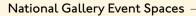
Smashed Avocado with sourdough, lime, boiled egg 11.00

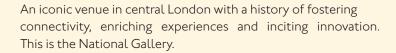
Paddock Farm Bacon Roll 11.00

Severn & Wye Smoked Salmon Bagel cream cheese, pickled shallot, watercress 11.00



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Situated in Trafalgar Square, the National Gallery is the backdrop to London's epicentre of culture. With a collection boasting over 2,300 works, the event spaces offer a backdrop like no other: from London's most sought-after terrace overlooking Big Ben to an intimate private dining gallery with Rembrandts right next door.

Each event spaces provide a one-of-a-kind setting for a wide array of occasions:

Daytime: 10 - 250

Receptions: 10 - 2,000

Dinners: 2 - 300

Dancing: 200

By hosting an event at the National Gallery, not only are you gifting your guests a once-in-a-lifetime experience; you're helping to ensure the Gallery can continue to provide art for all.



Event Extras

Events are a huge part of life at Ochre, and we pride ourselves on our flexibility. We can accommodate a wide variety of event styles and layouts. To make the most of the space, furniture removal and reconfiguration can be arranged upon request.

We are committed to going above and beyond your expectations to ensure your event is truly personal. Whether you require entertainment, special production, or bespoke elements, our Events Team is here to assist.

We also hold a late-night licence, allowing your celebration to continue into the evening. Professional photographer, AV equipment, DJs, and live music can be organised for an additional charge. All services are fully tailored, and pricing will be discussed based on your specific requirements.





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

