



Ochre

BRASSERIE



APERITIFS

Ochre Spritz

12

Candover Brook Brut NV

English Sparkling

16

Martini

14

STARTERS

Mushrooms on Toast

mixed seasonal mushrooms, garlic, parsley (248 kcal)

8.50

French Onion Soup

cheddar, croutons (362 kcal)

9

Chicken Liver Parfait

sourdough bread, pickled sour cherry (322 kcal)

10.50

Scotch Egg

Tamworth pork, St. Ewes egg,

pickled walnut ketchup (514 kcal)

12

Smoked Chalk Stream Trout

dill crème fraîche, caper berries (638 kcal)

15

ACCOMPANIMENTS

Sourdough Bread

sea salt butter (425 kcal)

4.50

Honey & Thyme Roasted Carrots

(661 kcal)

6

Buttered Hispi Cabbage

(414 kcal)

6

Garden Salad

gem lettuce, mustard vinaigrette, mint (464 kcal)

6

Roast Cornish Mids Potatoes

rosemary, garlic (310 kcal)

6

Fries

(251 kcal)

6

MAINS

Welsh Rarebit

garden salad (982 kcal)

15

Organic Spelt Risotto

roast Delica pumpkin (687 kcal)

18

Cornish Mussels

cider, leek and cream sauce (764 kcal)

20

Steak & Peppercorn Sauce

(528 kcal)

22

Slow Braised Cottage Pie

(529 kcal)

24

Roast Cod

Swiss chard, cockles, chowder sauce (414 kcal)

26

Chicken Schnitzel

Westcombe cheddar sauce, fried

St. Ewes egg, truffle (721 kcal)

26

SEASONAL SALADS

Beetroot & Goats Cheese Salad

pickled blackberries, sherry vinaigrette (313 kcal)

18

Waldorf Salad

chicory, apple, grapes, walnuts,

Colston Bassett Stilton (757 kcal)

18

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 94

Telmont Reserve Rosé
Champagne, France

21 115

Telmont Organic Réserve de la Terre
Champagne, France

115

Telmont Blanc de Blan
Champagne, France 2013

250

SPARKLING

125ml Bottle

Wild Idol Brut
Non-Alcoholic

12 50

Candover Brook Brut NV
Hampshire, England

16 80

Nyetimber Classic Cuvée NV
West Chiltington, England

18 98

Walgate Blanc de Noir
East Sussex, England

23 125

WHITE

125ml 500ml Bottle

Pasari Pinot Grigio Cramele
Romania, 2021

7 23 35

Homer Sauvignon Blanc Eradus
Marlborough, New Zealand, 2023

10 37 51

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

11 38 53

Veigadares Albarino Adegas
Rias Baixas, Spain, 2021

13 42 62

Chablis Baudouin Millet
Burgundy, France, 2022

14 47 71

RED

125ml 500ml Bottle

Pasari Merlot Cramele
Romania, 2022

7 23 35

Les lys de Leon Pinot Noir
Loire, France 2022

9 33 46

Mucchietto IGT Primitivo
Puglia, Italy, 2022

10 34 48

Chianti Classico
Tuscany, Italy, 2019

11 36 52

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

12 42 60

ROSÉ

125ml 500ml Bottle

Bardolino Menegotti Rosé
Veneto, Italy, 2022

10 33 51

NATURAL & ORANGE

125ml

Naranjo Torontel
Locomilla Orange

10

Walgate Cuvée M White
East Sussex, NV

16

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