



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 <i>Champagne, France</i>	17	94
Telmont Reserve Rosé <i>Champagne, France</i>	21	115
Telmont Organic Réserve de la Terre <i>Champagne, France</i>		115
Telmont Blanc de Blan <i>Champagne, France 2013</i>		250

SPARKLING

125ml Bottle

Wild Idol Brut <i>Non-Alcoholic</i>	12	50
Candover Brook Brut NV <i>Hampshire, England</i>	16	80
Nyetimber Classic Cuvée NV <i>West Chiltington, England</i>	18	98
Walgate Blanc de Noir <i>East Sussex, England</i>	23	125

WHITE

125ml 500ml Bottle

Pasari Pinot Grigio Cramele <i>Romania, 2021</i>	7	23	35
Homer Sauvignon Blanc Eradus <i>Marlborough, New Zealand, 2023</i>	10	37	51
Gavi di Gavi Fratelli Antonio e Raimondo <i>Piedmont, Italy, 2021</i>	11	38	53
Veigadares Albarino Adegas <i>Rias Baixas, Spain, 2021</i>	13	42	62
Chablis Baudouin Millet <i>Burgundy, France, 2022</i>	14	47	71

RED

125ml 500ml Bottle

Pasari Merlot Cramele <i>Romania, 2022</i>	7	23	35
Les lys de Leon Pinot Noir <i>Loire, France 2022</i>	9	33	46
Mucchietto IGT Primitivo <i>Puglia, Italy, 2022</i>	10	34	48
Chianti Classico <i>Tuscany, Italy, 2019</i>	11	36	52
Elephant Hill Shiraz <i>Hawke's Bay, New Zealand, 2017</i>	12	42	60

ROSÉ

125ml 500ml Bottle

Bardolino Menegotti Rosé <i>Veneto, Italy, 2022</i>	10	33	51
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NATURAL & ORANGE

125ml

Naranjo Torontel Locomilla Orange	10
Walgate Cuvée M White <i>East Sussex, NV</i>	16

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