



APERITIFS

Ochre Spritz
12

Candover Brook Brut NV
English Sparkling
16

Martini
14

STARTERS

Mushrooms on Toast
*mixed seasonal mushrooms,
garlic, parsley* 8.50

Cream of Peas Soup
yoghurt, mint 9

Chicken Liver Parfait
*sourdough bread, pickled
sour cherry* 10.50

Crispy Fried Squid
lemon aioli 12

Smoked Chalk Stream Trout
dill crème fraîche, caper berries 15

MAINS

Welsh Rarebit
garden salad 15

Organic Spelt Risotto
asparagus, broccoli, Spenwood 18

Cornish Mussels
cider, leek and cream sauce 20

Steak & Peppercorn Sauce
22

Slow Braised Shepherds Pie
24

Roast Cod
Swiss chard, cockles, chowder sauce 26

Chicken Schnitzel
wild garlic pesto, rocket, lemon 26

ACCOMPANIMENTS

Sourdough Bread
sea salt butter 4.50

Sauteed Green Beans 6

Garden Salad
*gem lettuce, mustard
vinaigrette, mint* 6

Buttered Jersey Royals 6

Fries 6

SEASONAL SALADS

Beetroot & Goats Cheese Salad
*pickled blackberries,
sherry vinaigrette* 18

Waldorf Salad
*chicory, apple, grapes, walnuts,
Colston Bassett Stilton* 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 Réserve 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 Léon 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

Ochre
BRASSERIE

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