



Ochre
BRASSERIE



APERITIFS

Ochre Spritz
12

House Wine
Red, White, Rosé
7

Noam Lager
7

STARTERS

Spring Vegetable Minestrone Soup
sourdough 9

Salt & Pepper Calamari
tartare sauce, lemon 11

Sticky Pork Belly Bites 11

Panzanella Salad with Mozzarella 11

MAINS

Rigattone
with tomato Vodka sauce 19

Traditional Fish & Chips
tartare sauce, mushy peas 19.95

Ochre Signature House Burger
with fries 19.5

Chicken Schnitzel
wild garlic pesto, rocket, lemon 26

Roast Scottish Salmon
*seasonal greens, Jersey Royal
potatoes, lemon mayonnaise* 26

Minute Steak
with garlic butter, fries 19.5

Sirloin 8oz
peppercorn sauce, fries 27

ACCOMPANIMENTS

Sourdough Bread 4.5

Koffman's Fries *skinny or chunky* 6

Jersey Royal Potatoes 6

Green Salad 6

Seasonal Greens 6

DESSERTS

Lemon & Meringue Tart 9.5

Chocolate Brownie
with ice cream 9.5

Ice Cream 7.95

MARTINI HOUR

♦ £7 FROM 4 - 6 PM ♦

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 & SPARKLING

	125ml Bottle			125ml Bottle	
Veuve Clicquot Yellow Label <i>Champagne, France</i>	19	110	Nyetimber Classic Cuvée NV <i>West Chiltington, England</i>	18	98
Candover Brook Brut NV <i>Hampshire, England</i>	16	80	French Bloom Le Blanc <i>Non-Alcoholic</i>	14	70

ROSÉ & ORANGE

	125ml 500ml Bottle				125ml 500ml Bottle		
Sanziana Rosé Recas Cramele <i>Romania, 2024</i>	7	23	35	Naranjo Torontel Locomilla <i>Orange, Chile</i>	10	40	60

WHITE

	125ml 500ml Bottle		
Pasari Pinot Grigio Cramele <i>Romania, 2021</i>	7	23	35
Lowry's Pass Chenim Blanc <i>South Africa, 2025</i>	8	25	40
Alma de Unx Garnacha Blanca Navarra <i>Spain, 2024</i>	9	35	47
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

RED

	125ml 500ml Bottle		
Pasari Merlot Cramele <i>Romania, 2022</i>	7	23	35
50/50 Rioja Joven Bodegas Zugober <i>Spain, 2024</i>	8	30	43
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
Anko Malbec Estancia Los Cardones <i>Argentina, 2024</i>	11	35	50

BEERS & CIDERS

Noam Bavarian Lager	7	Partizan Pale Ale	7
The Newt Somerset Cyder	7	Days Lager 0.0%	5
Guinness	7	Days Pale Ale 0.0%	5

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