

Private Dining
Lunch - £35
Served sharing style

Small Plates

Roast Pumpkin and Cashel Blue (V)

pumpkin, sage, confit leeks, pumpkin seed brittle

Saddleback Pork and Westcombe Cheddar Croquettes

sage and onion pesto, aged parmesan

Sweet Potato and English Pea Samosa (Ve)

mango, chilli, heritage cherry tomato, lime, coriander

Beetroot and Macadamia 'Ricotta' (Ve)

heritage beetroots, horseradish, macadamia, sorrel, red Amaranth flowers

Sides

Triple Cooked Chips (Ve)

roasted garlic and cider vinegar mayonnaise

Green Garden Salad (Ve)

British leaves, confit cherry tomatoes, pickled, cucumber, red onion, balsamic vinegar

Large Plates

Beer Battered Hake Fillet Sandwich

brioche bun, tartar sauce, garden peas

Seasonal Salad (V)

please ask for details

Harissa Spiced Lamb Burger

cumin yoghurt, pickled red, cabbage, chilli, feta

Puddings

Deconstructed Eton Mess

with wild berry sorbet and coconut crumble

White Chocolate Crème Brûlée

Chambord macerated raspberries, raspberry coulis, biscotti biscuit

Selection of Teas & Barista Coffees

Guests with allergies and intolerances should inform a member of the team before placing an order for food or drinks.
A 12.5% discretionary service charge is added to your bill.
All prices include current rate of VAT.

Ochre

Private Dining

Lunch - £50

Served sharing style

Small Plates

Roast Pumpkin and Cashel Blue (V)

pumpkin, sage, confit leeks, pumpkin seed brittle

Saddleback Pork and Westcombe Cheddar Croquettes

sage and onion pesto, aged parmesan

Sweet Potato and English Pea Samosa (Ve)

mango, chilli, heritage cherry tomato, lime, coriander

Halibut Ceviche

lime, avocado, orange, chilli, red vein sorrel

Sides

Grilled Purple Sprouting Broccoli (V)

noisette mousseline

Minted Baby Potatoes (V)

butter emulsion, fresh mint

Large Plates

12 hour Confit Pork Belly

celeriac purée, pork consommé

Charred Cauliflower Steak (Ve)

sautéed chanterelle mushrooms, cauliflower, purée, capers

Pan Fried Monkfish

ratatouille, violet potato, balsamic, basil

Puddings

Apple Tarte Tatin

caramelised Braeburn apples, vanilla bean, cinnamon, clotted cream, caramel tuile

White Chocolate Crème Brûlée

Chambord macerated raspberries, raspberry coulis, biscotti biscuit

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Ochre

Private Dining
Dinner - £50
Served sharing style

Small Plates

Roast Pumpkin and Cashel Blue (V)

pumpkin, stilton, confit leeks, pumpkin seed brittle

Saddleback Pork and Westcombe Cheddar Croquettes

sage and onion pesto, aged parmesan

Sweet Potato and English Pea Samosa (Ve)

mango, chilli, heritage cherry tomato, lime, coriander

Halibut Ceviche

lime, avocado, orange, chilli, red vein sorrel

Sides

Grilled Purple Sprouting Broccoli (V)

noisette mousseline

Minted Baby Potatoes (V)

butter emulsion, fresh mint

Large Plates

12 hour Confit Pork Belly

celeriac purée, pork consommé

Charred Cauliflower Steak (Ve)

sautéed chanterelle mushrooms, cauliflower, purée, capers

Pan Fried Monkfish

ratatouille, violet potato, balsamic, basil

Puddings

Apple Tarte Tatin

caramelised Braeburn apples, vanilla bean, cinnamon, clotted cream, caramel tuile

White Chocolate Crème Brûlée

Chambord macerated raspberries, raspberry coulis, biscotti biscuit

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Private Dining
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Small Plates

Burrata (V)

braised fennel, smoked almonds, plum, radicchio

Jerusalem Artichoke (Ve)

mushroom crumble, chive, oyster mushroom, winter black truffle

Soused Cornish Mackerel and Sea Lettuce Tacos

crème fraîche, avocado, pickled radish

Beetroot and Macadamia 'Ricotta' (Ve)

heritage beetroots, horseradish, macadamia, sorrel, red amaranth flowers

Sides

Grilled Purple Sprouting Broccoli (V)

noisette mousseline

Minted Baby Potatoes (V)

butter emulsion, fresh mint

Large Plates

Pan Fried Monkfish

ratatouille, violet potato, balsamic, basil

Charred Cauliflower Steak (Ve)

sautéed chanterelle mushrooms, cauliflower, purée, capers

28-day Aged Hereford Rib-eye steak

mushroom & green peppercorn sauce, braised shallot

Puddings

Apple Tarte Tatin

caramelised Braeburn apples, vanilla bean, cinnamon, clotted cream, caramel tuile

White Chocolate Crème Brûlée

Chambord macerated raspberries, raspberry coulis, biscotti biscuit

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