

Private Dining

Lunch - £35

Served sharing style

Small Plates

Served sharing style

Saddleback Pork & Westcombe Cheddar Croquettes

sage and onion pesto, aged parmesan

Beetroot & Macadamia 'Ricotta' (Ve & GF)

heritage beetroots, pickles, horseradish, macadamia

Jerusalem Artichoke (V & GF)

mushroom crumble, oyster mushroom, chive, winter black truffle

Large Plates

choose one

Harissa Spiced Lamb Burger

cumin yoghurt, pickled red, cabbage, chilli, feta

Free Range Spatchcock Poussin

marinated in soy, orange blossom honey, pickled shallots, radishes, pistachio

Charred Harissa Cauliflower (Ve & GF)

oyster mushrooms, cauliflower purée, capers

Sides

Triple Cooked Chips

garlic and cider vinegar mayonnaise

Glazed Brussels Sprouts (Ve & GF)

chestnuts and sage

Puddings

White Chocolate Crème Brûlée

Chambord macerated raspberries, raspberry coulis, biscotti biscuit

Apple Tarte Tatin

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

Selection of Teas & Barista Coffee

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

Saddleback Pork & Westcombe Cheddar Croquettes

sage and onion pesto, aged parmesan

Halibut Ceviche (GF)

lime, avocado, orange, chilli, red vein sorrel

Jerusalem Artichoke (Ve & GF)

mushroom crumble, oyster mushroom, chive, winter black truffle

Large Plates

Exmoor Venison

winter leaves, beetroot, black pudding, chestnut purée

Charred Harissa Cauliflower (Ve & GF)

oyster mushrooms, cauliflower purée, capers

Pan Fried Monkfish (GF)

ratatouille, violet potato, balsamic, basil

Sides

Triple Cooked Chips

garlic and cider vinegar mayonnaise

Glazed Brussels Sprouts (Ve & GF)

chestnuts and sage

Puddings

White Chocolate Crème Brûlée

Chambord macerated raspberries, raspberry coulis, biscotti biscuit

Apple Tarte Tatin

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

Selection of Teas & Barista Coffee

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Small Plates

Saddleback Pork & Westcombe Cheddar Croquettes

sage and onion pesto, aged parmesan

Halibut Ceviche (GF)

lime, avocado, orange, chilli, red vein sorrel

Beetroot and Macadamia 'Ricotta' (Ve & GF)

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

Large Plates

Charred Harissa Cauliflower (Ve & GF)

oyster mushrooms, cauliflower purée, capers

Pan Fried Monkfish (GF)

ratatouille, violet potato, balsamic, basil

Exmoor Venison

winter leaves, beetroot, black pudding, chestnut purée

Sides

Triple Cooked Chips

garlic and cider vinegar mayonnaise

Glazed Brussels Sprouts (Ve & GF)

chestnuts and sage

Puddings

White Chocolate Crème Brûlée

Chambord macerated raspberries, raspberry coulis, biscotti biscuit

Apple Tarte Tatin

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

Selection of Teas & Barista Coffee

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Private Dining
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Small Plates

Burrata (V & GF)

treviso, pears, walnuts, truffle honey

Jerusalem Artichoke (Ve & GF)

mushroom crumble, chive, oyster mushroom, winter black truffle

Soused Cornish Mackerel & Sea Lettuce Tacos

crème fraîche, avocado, pickled radish

Beetroot & Macadamia 'Ricotta' (Ve & GF)

heritage beetroots, pickles, horseradish, macadamia

Large Plates

Pan Fried Monkfish (GF)

ratatouille, violet potato, balsamic, basil

Charred Harissa Cauliflower (Ve & GF)

oyster mushrooms, cauliflower purée, capers

28-day Aged Hereford Rib-eye Steak (GF)

mushroom and green peppercorn sauce, braised shallot

Sides

Triple Cooked Chips

garlic and cider vinegar mayonnaise

Glazed Brussels Sprouts (Ve & GF)

chestnuts and sage

Puddings

White Chocolate Crème Brûlée

Chambord macerated raspberries, raspberry coulis, biscotti biscuit

Apple Tarte Tatin

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

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