

## Sunflowers Brunch

11.30-15.00

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**3 Cocktails - 35.00**

Free-flowing Whispering Angel - 35.00

Free-flowing Laurent Perrier - 65.00

**Mimosa - 12.00**

Pomegranate Bellini - 13.50

Espresso Martini - 13.50

Bloody Mary - 15.50

**Sunflowers Cocktail - 16.00**

*Del Maguey Vida mezcal infused with turmeric, apricot  
liqueur, lime juice, agave syrup and egg white*

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### While You Wait

**Smoked Almonds (Ve & GF) - 4.00**

**48 Hour Sourdough Bread (V & GF option) - 4.50**  
*cultured sea salt butter*

**Exmoor Cornish Salted Caviar - 10g: 30.00**  
*homemade crisps, chive and sour cream*

**Olives (Ve & GF) - 4.00**

**Seasonal Jersey Oysters (GF) - 4.00 each**  
*shallots and vinaigrette*

**House Pickled Seasonal Vegetables  
(Ve & GF) - 6.00**

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### Starters

**Burrata (V & GF) - 15.00**

*treviso, pears, walnuts, truffle honey*

**Soused Cornish Mackerel & Sea Lettuce Tacos - 15.00**

*crème fraîche, avocado, pickled radish*

**Sweet Potato & English Pea Samosa - 12.00**

*mango, chilli, heritage cherry tomato, lime, coriander*

**Beetroot & Macadamia 'Ricotta' (Ve & GF) - 12.00**

*heritage beetroots, pickles, horseradish, macadamia*

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### Mains

**House Cured Eggs Royale (GF option) - 22.00**

*in-house cured sliced Loch Duart salmon, toasted English muffin, butter wilted spinach,  
poached Clarence Court hen's eggs, hollandaise sauce*

**American Style Pancakes (V) - 17.50**

*fresh blueberries, served with maple syrup, sweet and light pancakes stuffed  
with clotted cream and blueberry compote (add bacon - 3.50)*

**Egg White Omelette (V & GF) - 18.75**

*feta, spinach, shallots, tomato, pumpkin pesto, herb salad*

**Lamb Köfte - 22.00**

*brioche bun, grilled halloumi, cacik, sumac pink onion*

**Fried Hake Sandwich - 16.75**

*brioche bun, tartar sauce, garden peas*

**Roasted Curried Cauliflower (Ve & GF) - 17.50**

*pickled golden raisins, hazelnuts, coconut yoghurt*

**28-day Aged Hereford Rib-eye Steak (GF) - 250g: 35.00, 400g: 55.00**

*mushroom and green peppercorn sauce, braised shallot*

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### Accompaniments

**Triple Cooked Chips - 6.00**

*garlic and cider vinegar mayonnaise*

**Garden Salad (GF) - 6.00**

*buttermilk, radishes, herbs*

**National Gallery Members enjoy a 10% discount on your food per member**

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.

## Ochre Kids Brunch

11.30 – 15.00

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### To Drink

Fresh Orange Juice – 4.00

Apple Juice – 4.00

Babyccino – 2.50

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### Mains

Fried Hake Fillet & Chips – 9.00

American Style Blueberry Pancakes with Maple Syrup (V) – 7.95

Bacon & Eggs (GF) – 7.95

Beans on Toast – 7.00

Toast with Jam & Butter – 6.00

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### Dessert

Jude's Ice Cream – 4.00

*chocolate, strawberry, vanilla or vegan salted caramel*

*Applicable for kids 10 and under.*

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