

Sunflowers Brunch

11.30–15.00

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*

While You Wait

Seasonal Oysters (GF) – 4.00 each

Pickled Seasonal Vegetables (Ve & GF) – 5.00

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

Croquette – 4.00

Westcombe cheddar and Lyonnaise onion

Olives (Ve & GF) – 4.00

House Nuts with Rosemary & Chilli (Ve & GF) – 4.00

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

Starters

Burrata (V & GF) – 15.00

caponata of chard, golden raisins, capers, pinenuts

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

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

Dry Aged Hereford Rib-Eye (GF) – 300g: 39.50

Mojo Verde, watercress, seasonal herbs

Accompaniments

Triple Cooked Chips – 6.00

*garlic and cider
vinegar mayonnaise*

Winter Tomatoes – 6.00

anchovy and lovage

Garden Salad (GF) – 6.00

buttermilk, radishes, herbs

Tenderstem Broccoli (V) – 6.00

*lemon oil and smoked
almond pangrattato*

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

To Drink

Fresh Orange Juice – 4.00

Apple Juice – 4.00

Babyccino – 2.50

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

Dessert

Jude's Ice Cream – 4.00

chocolate, strawberry, vanilla or vegan salted caramel

Applicable for kids 10 and under.

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