

The National Café is a stunning destination in the heart of central London. Located within The National Gallery in Trafalgar Square, the restaurant is a destination in its own right, attracting locals and visitors to the capital looking for a refined eating experience and a vibrant atmosphere. The National Café has recently been redesigned by Paris-based Belgian designer Ramy Fischler. It features intimate booths, a self-service café area, a bar and an exclusive private dining room. Our private dining room, the Trafalgar Room, offers a stylish space for up to 30 guests. The National Café is ideal for theatre-goers or those looking for an elegant drink after work. The restaurant and bar are open Monday–Friday from 8am–11pm, Saturday 9am–11pm and Sunday 9am–6pm.

The artwork on the café screens are by the same artist – Claude-Joseph Vernet. Vernet was the leading French landscape painter (with Hubert Robert) of the later 18th century. He achieved great celebrity with his topographical paintings and serene landscapes. He was also one of the century's most accomplished painters of tempests and moonlight scenes.

A Sporting Contest is on the restaurant side and *A Seaport* is on the bar side. Both are part of the Gallery's permanent collection.

A Sporting Contest on the Tiber at Rome

1750, Claude-Joseph Vernet - Commissioned by the Marquis de Villette in 1749, and one of several pictures by Vernet which he owned. The painting was exhibited at the Paris Salon of 1750.

A Seaport

Later 18th century, Possibly by Claude-Joseph Vernet.

Bar Food

Herb and chilli marinated olives | £4.00

Polenta chips with spicy aioli | £4.50

Bruschetta with Brussels sprout leaves, mellow blue and mustard dressing £4.50

Fried mushroom tortelloni, smoked paprika and cheddar £5.00

Chicken liver parfait, pickles and red onion chutney £6.50

Beef tartare, rosemary melba toast | £7.50

Cheese Board

British cheese board with biscuits and chutney | £11.00

Blacksticks Blue

Creamy, mellow with a hint of blue bite, Lancashire | Cow's milk

Godminster Vintage Organic Cheddar
Smooth and rich, Somerset | Cow's milk

Coffee

Espresso | £2.60

Double espresso | £3.10

Americano | £2.90

Macchiato | £2.70

Flat white | £3.30

Cappuccino | £3.30

Latte | £3.30

Mocha | £3.35

Hot chocolate | £3.50

Decaf and dairy-free milk available

Fine Tea

English breakfast | £3.00

Earl Grey | £3.00

Assam | £3.60

Gardenia green | £3.50

Darjeeling | £3.60

Venetian rose | £3.50

Camomile | £3.50

Peppermint | £3.50

Fresh mint | £3.50

Vanilla chai | £3.60

Wild berries | £3.50

Soft Drinks

Orange juice | £4.10

Carrot apple and ginger | £4.50

Watermelon and mint juice £4.50

Apple, pear and beetroot | £4.50

House-made lemonade | £3.50

Elderflower presse | £2.95

Coca Cola £2.50 | Diet cola £2.40

Fever Tree lemonade | £2.50

London Essence tonic water | £2.50

London Essence ginger ale | £2.50

London essence ginger beer | £2.50

London Essence soda water | £2.40

Beers | 330ml bottle

Meantime London Lager
4.5% | £5.00

Meantime London Pale Ale
4.3% | £6.00

Portobello London Pilsner
4.6% | £5.00

Goose Island IPA | 5.9% | £6.00

Lefe Blond | 6.6% | £6.00

Beck's Blue | 0.05% | £4.00

Ciders

Hawkes Urban Orchard Cider,
Bermondsey | 4.5% | £5.00

Dessert Wines

Monbazillac, Domaine de l'Ancienne Cure
2013/14, [Christain ROCHE] South West France

Glass £5.95 | ½ Bottle £23.00

Banyuls, Cuvee Parcé Frères
2013 Languedoc, France

Glass £7.00 | ½ Bottle £35.00

Sherry

Fino, Bodegas Cesar Florido
Chipiona, Jerez, Spain

Glass

Glass £5.00

Pedro Ximenez, Emilio Hidalgo
Jerez, Spain

Glass £5.00

Moscatel Dorado, Bodegas Cesar Florido
Chipiona, Jerez, Spain

Glass £5.00

Spirits

All served as 25ml measure

Tequila

Olmeca Blanco | 38% | £4.50

Olmeca Reposado | 38% | £4.50

Vodka

Absolute | 40% | £4.50

Stolichnaya | 40% | £4.50

Sipsmith | 40% | £4.50

Gin

East London Liquor Company
40% | £4.75

Hendricks | 41% | £4.50

Sipsmith | 42% | £4.50

Hendricks | 41% | £4.50

Tanqueray 10 | 47% | £5.00

Sipsmith Sloe | 29% | £5.00

Monkey 47 | 47% | £7.00

Cognac

Remy Martin | 40% | £4.75

Whisky

Jameson | 40% | £4.00

Buffalo Trace | 40% | £4.00

Copper Dog | 40% | £4.25

Jack Daniels | 40% | 4.25

Laphroig 10yo | 40% | £6.00

Macallan 10yo | 40% | £6.00

Highland Park | 12yr | £8.50

Rum

Havana Club 3yo | 40% | £4.00

Mount Gay Rum | 40% | £4.00

Kraken | 40% | £4.50

Gosling Black Rum | 40% | £4.50

Sparkling

Cava `Brut Nature`, Dominio de Tharsys NV
Requena, Spain | Vicente GARCÍA

125ml Bottle

£6.95 £29.50

Champagne

Jean-Paul Deville 'Carte Noire' Brut NV
Champagne, France | Jean-Paul DEVILLE | VEGAN

125ml Bottle

£11.00 £49.50

Jean-Paul Deville Rose Brut NV
Champagne, France | Jean-Paul DEVILLE | VEGAN

£11.00 £49.50

Ruinart Rosé NV
Champagne, France | Frédéric PANAIOTIS

£98.00

Rosé

Astros Cotes de Provence Rose (Amphora), Provence, France

175ml Bottle

£8.00 £32.00

Please note vintages may vary

White

	175ml	Bottle
Villa St Jean Blanc Vin de Pays d'Oc 2017 Languedoc, France VEGETARIAN	£5.50	£22.00
Alois Lageder Riff Pinot Grigio, Alto Adige, Italy	£8.00	£32.00
Les Nuages Sauvignon Blanc Loire Valley, France	£7.50	£29.50
Tuffolo Gavi DOCG Piedmont, Italy	£6.50	£27.00
Mount Langi Ghiran Billi Billi Riesling, Grampians, Australia	£8.50	£34.00
La Chablisienne Petit Chablis Vibrant, Chablis, France	£10.50	£41.00
Laurenz V Friendly Gruner Veltliner Niederösterreich, Austria	£9.00	£36.00
Huia Sauvignon Blanc, Marlborough, New Zealand	£9.00	£36.00
A to Z Oregon Pinot Gris Oregon, USA		£49.00
Domaine Vincent Latour, Meursault Grands Charrons Burgundy, France		£65.00
Markus Molitor Riesling Alte Reben Mosel, Germany		£65.00

Please note vintages may vary, 125ml glass also available

Red

	175ml	Bottle
Villa Saint-Jean Rouge, Vin de Pays d'Oc 2017 Languedoc, France VEGETARIAN	£5.50	£22.00
Paddock Shiraz Murray Darling, Australia	£6.50	£25.00
Riva Leone Barbera Piemonte, Italy	£6.50	£25.00
Les Cottes Pinot Noir Vin de France Roux, Le Roux, France	£8.50	£34.00
Tilia Malbec Mendoza, Argentina	£7.50	£29.50
Castillo Clavijo Rioja Crianza Rioja Alta, Spain	£8.50	£34.00
Brouilly Dom Garnaches 2016 France		£36.00
Battle of Bosworth Cabernet Sauvignon, McLaren Vale, Australia		£49.00
Chateau Tour Pibran Pauillac Pauillac, France		£65.00
Paolo Conterno Barolo Riva del Bric Barolo, Italy		£65.00

Please note vintages may vary, 125ml glass also available