

SMALL PLATES

Toasted flatbread and green chickpea guacamole (vg) 5.50

Creamy, herb-packed guacamole served with warm toasted flatbread 388 kcal

Sourdough with extra virgin olive oil and aged balsamic (vg) 5.50

Rustic sourdough with rich olive oil and sweet aged balsamic for dipping 344 kcal

Nocellara olives (vg) 6.75

Plump, buttery green olives marinated and perfect for sharing 163 kcal

Tomato and smoked paprika picos (vg) 4.60

Crisp Spanish-style bites with a gentle smoky warmth 135 kcal

APERITIF

In Bloom 12.00

TOAD (The Oxford Artisan Distillery) Ashmolean Gin, elderflower liqueur, lemon, fresh mint, light tonic

Aperol Spritz 12.50

Aperol, Bottega Poeti Prosecco Brut DOC, orange slice, soda

Strawberry Bellini 11.50

Bottega Poeti Prosecco Brut DOC, strawberry purée

Please ask us about the allergens in our food

(v) vegetarian | (vg) vegan

We use a wide range of ingredients in our kitchen, some of which may contain allergens.

Please let us know if you have a specific allergy or dietary requirement so we can let you know of the most appropriate food choice.

Adults need around 2000 kcal a day.

A discretionary 10% service charge will be added to your bill.

Every purchase supports the Ashmolean
Inspiring minds, since 1683

SHARING BOARDS

Designed for two to share
(single portion available)

Charcuterie board selection 28.00

A selection of gourmet cured meats served with Nocellara olives, cornichons, sourdough, extra virgin olive oil and balsamic dip

Vegan sharing board (vg) 27.00

Roasted red pepper, chickpea guacamole, burrata, cornichons and flatbread, served with olive oil and balsamic dip

Selection of British cheeses (v) 28.00

A curated selection of British cheeses with celery, grapes, red onion chutney and artisan crackers

SAVE 10%
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