

# ROOFTOP RESTAURANT | ASHMOLEAN

## SET MENU

Available Monday–Friday 12:00–15:00pm

Set menu 2 courses – £17.50

Set menu 3 courses – £22.50

Please choose any of the dishes in red

## NIBBLES

Mixed olives, smoked almonds, salted broad beans and truffle nut mix – £3.50 or choose 4 for £10.00

## STARTERS

Bread board, olive oil, balsamic	£4.50
Soup of the day, rustic bread and butter (v)	£6.00
Spiced squash and ricotta bruschetta, crispy kale (v)	£7.00
Smoked mackerel, chicory and orange salad, crème fraîche and soft herbs	£7.50
Calamari, lemon and caper aioli	£7.00
Charcuterie, rocket, Parmesan and truffle oil	£9.00
Pork and pistachio terrine, toast and pickled shallots	£7.00

## MAINS

Pan-fried chicken with thyme, mash, cavolo nero, black garlic butter	£15.00
Rump of lamb, olive oil potatoes, chargrilled veg, puttanesca sauce	£18.00
Wild mushrooms and spinach gnocchi, cep cream (v)	£13.50
Harissa spiced cauliflower and chickpea steak, tahini and pomegranate dressing with crushed potatoes (vg)	£13.50
Lentil, sun blush tomato, olive and chard salad (vg)	£6.50 / £10.00
Add chicken	£4.00
Market fish	market price

## SIDES

Cavolo nero, wholegrain mustard butter (vg)	£4.00
House salad (vg)	£4.00
Crushed potatoes (vg)	£4.00
Fries (vg)	£4.00

## DESSERTS

Chocolate mousse, extra virgin olive oil, sea salt (vg)	£6.50
Red wine-poached pear, figs, flaked almonds, and honey yoghurt (v)	£6.00
Sticky toffee pudding, pecan toffee sauce, vanilla ice cream (v)	£6.50
Affogato (v)	£4.00

## CAKES

Lemon drizzle (v)	£3.50
Orange and almond (v)	£3.50
Carrot (v)	£4.50
Double chocolate (v)	£4.50

## JOIN US FOR SUNDAY ROAST

Prices start from £15.50

Join us for a delicious, leisurely Sunday roast  
All served with a choice of roasts of the day, duck fat roasted potatoes, seasonal vegetables, Yorkshire pudding and gravy.

Ask your server about today's vegetarian option

Our menu is inspired by the ancient Roman city of Pompeii's love affair with food and wine

Please ask us about the allergens in our food

Monday–Saturday 15:00–16:30

## ASHMOLEAN AFTERNOON TEA

£16.95 for one | £26.00 for two

Pot of tea for one  
Classic selection of finger sandwiches  
Mini cake bites  
Freshly baked scones, fruit jam, clotted cream

## CELEBRATION TEA

£19.95 for one | £30.00 for two

A glass of Prosecco with Afternoon Tea

## CREAM TEA

£7.25

Pot of tea for one  
Selection of scones, clotted cream, fruit jam

Every purchase from the Ashmolean Rooftop Restaurant supports the museum.

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

All of our meals are prepared fresh on site and may take a little longer during busier periods, your waiter should be able to assist if you are on a tight schedule.



(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.

## WHITE WINE

	bottle	125ml	175ml
El Muro, Macabeo, Aragon, Spain, 2017	£19.95	£5.00	£6.00
Cap Cette, Picpoul de Pinet, France	£26.00	£6.00	£7.50
Alois Lageder Riff, Pinot Grigio, Trentino-Alto Adige, Italy	£28.00	£6.00	£7.75
Satellite, Sauvignon Blanc, Marlborough, New Zealand, 2017	£29.00	£6.50	£8.00
Domaine de la Chezatte, Sancerre, Loire Valley, France, 2016	£45.00		

## RED WINE

	bottle	125ml	175ml
El Muro, Tempranillo, Aragon, Spain, 2017	£19.95	£5.00	£6.00
Domaine St. Jacques, Organic Côtes du Rhône, Rhône Valley, 2018	£27.50	£6.50	£8.00
Castillo Clavijo, Rioja Alta Reserva, Spain	£29.00	£7.00	£8.50
Peth Wetz, Unfiltered Pinot Noir, Rheinhessen, Germany, 2017	£22.50	£5.50	£6.50
Chateau Lanessan, Haut-Medoc 2008, Bordeaux, France	£60.00		

## ROSÉ WINE

Côtes de Provence rose, Domaine Pastoure, France	£6.00	£7.00	£30.00
Conto Vecchio, Pinot Grigio blush, Pavia Italy	£5.00	£6.00	£23.00

## SPARKLING WINE

	bottle	125ml	175ml
Marquis de Valette, France, NV	£24.95	-	-
Belstar Prosecco NV, Italy	£25.00	£7.00	-

## POMPEII INSPIRED

	bottle	125ml	175ml
Zensa Primitivo, IGP, Puglia, Italy	£32.00	-	-
Zensa Fiano, IGP, Puglia, Italy	£32.00	-	-

## BEER & CIDER

Cotswold Premium Lager 330ml	£4.75
Cotswold IPA 330ml	£4.75
Loose Canon Abingdon Bridge Ale 500ml	£5.50
Orchard Pig Reveller Cider 500ml	£5.50
Beck's Blue Alcohol Free Lager 275ml	£4.00
Lisa Lager pint / half pint	£5.50 / £2.95

## COCKTAILS

Ashmolean Gin Fizz	£8.50
Aperol Spritz	£8.00
Rooftop Sour	£7.90
Margarita	£8.30
Bloody Mary	£7.90
Negroni	£7.80
Old Fashioned	£8.50
Espresso Martini	£8.20
Virgin Mary	£4.50

## SOFT DRINKS

Life Water small / large	£2.20 / £4.20
<i>Every purchase of Life Water helps fund clean water projects across the world</i>	
Fresh orange juice	£3.30
Fresh apple juice	£3.30
Fentimans	£3.50
Ginger beer, Victorian lemonade, Mandarin and Seville Orange, Rose Lemonade	

## HOT DRINKS

*Our beans are Rainforest Alliance Certified™*

Latte / Cappuccino / Flat white	£3.25
Americano	£3.00
Cortado	2.80
Espresso / double espresso	£2.25 / £2.85
Macchiato / double macchiato	£2.25 / £2.85
Hot chocolate / Mocha	£3.50
Pot of tea for one	£3.35
English Breakfast, Earl Grey, Ginger & lemon, Chamomille, Peppermint, Oriental Sencha, Garden berries, Elderflower & lemon	

All Gin based drinks and cocktails are made using our very own Ashmolean Gin



## ASHMOLEAN GIN

Produced under licence for The Ashmolean Museum



Ashmolean Gin. The Museum was founded in 1683, the Ashmolean is the University of Oxford's Museum of Art and Archaeology.

Created by The Oxford Artisan Distillery from grain to glass using heritage grain in our unique bespoke stills.

The Gin is inspired by the Museum's collections from around the world, and flavoured with 17 botanicals including exotic jara lemon, rose, jasmine, and spices from the Middle East and Asia. Full tasting and juniper-led, with an intriguing note of cardamom and myrrh, it finishes with a clean and lingering taste of orris and lemongrass.

70 cl Bottle, 40 ABV



**Botanicals:** Juniper, Coriander, Angelica Root, Orris Root, Saffron, Jara Lemon Peel, Clementine Peel, Bitter Orange Peel, Myrrh, Jasmine Green Tea, Honey, Cinnamon, Cardamom, Mace, Lemon Grass, Mastic Resin, Rose Petals.

**Serve:** 1 part gin 3 parts Fever-Tree refreshingly light tonic with a slice of jara lemon and a stick of lemon grass.

*"Ashmolean Museum's own gin proves just the tonic.... made from local organic grain along with more exotic botanicals such as jasmintea, myrrh and lemongrass"*

Tim Hughes, Oxford Times, 24th March