HOT DRINKS

OUR BEANS ARE RAINFOREST ALLIANCE CERTIFIED™

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

SOFT DRINKS

Life Water small / large 2.20 / 4.20
EVERY PURCHASE OF LIFE WATER HELPS FUND CLEAN WATER PROJECTS ACROSS THE WORLD

Fresh orange / apple juice 4.20
Coke / Diet Coke 3.80 / 3.40
Fentimans 4.00
Ginger beer, Victorian lemonade, Mandarin and Seville Orange,
Rose Lemonade

TOKYO SPECIALS

Shredded vegetable & sesame seed salad with tahini & mirin dressing 8.00
Cotton cheesecake 3.95 | With cherry blossom tea 5.00

Our Café on Level -1 is open every day from 10am

LUNCH MENU

SAVE 10%
Become a member today
**LUNCH**

Please ask us about the allergens in our food

**NIBBLES** all 3.50 – any 3 for 9.00
- Nocellara olives
- Smoked almonds
- Bread basket & balsamic dip
- Chilli corn bites

**STARTERS**
- Smoked salmon, beetroot & horseradish salad 7.50
- Parma ham, peas & ricotta salad 7.50
- Rice noodles, crunchy vegetables, chilli & coriander (vg) 6.75

**MAIN COURSES**
- Chicken ramen, pak choi & shiitake mushrooms 16.50
- Cauliflower steak, bulgur wheat & romesco sauce (vg) 14.00
- Sea trout, escabeche, pickled dill cucumber 17.00

**DESSERTS**
- Baked apricot, sake & cinnamon crème fraîche (v) or cinnamon vegan cream (vg) 6.00
- Lemon posset & macerated raspberries 6.00
- Crystallised ginger custard pudding 6.00

**SIDES** all 3.50
- Isle of Wight heritage tomatoes / Baby gem, tarragon & radish / Tossed green salad / Chips

(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.

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**ALCOHOLIC DRINKS**

**WHITE WINE**
- Bottle / 175ml / 125ml
- El Muro, Macabeo, Aragon, Spain, 2017
  - 23.00 / 6.90 / 5.10
- La Croix Vermentino, Sauvignon Blanc, Languedoc, France, 2017
  - 28.00 / 8.10 / 6.20
- Satellite, Sauvignon Blanc, Marlborough, New Zealand, 2017
  - 34.00 / 8.60 / 6.60
- Domaine de la Chezatte, Sancerre, Loire Valley, France, 2016
  - 45.00 (bottle)
- Voltolino Gavi DOCG, Cortese, Piemonte, Italy, 2017
  - 39.00 (bottle)

**RED WINE**
- Bottle / 175ml / 125ml
- El Muro, Tempranillo, Aragon, Spain, 2017
  - 23.00 / 6.90 / 5.10
- Domaine St. Jacques, Organic Côtes du Rhône, Rhône Valley
  - 29.00 / 8.30 / 7.00
- Castillo Clavijo, Rioja Alta Reserva, Spain
  - 31.00 / 8.50 / 7.20
- Château Lanessan, Haut-Médoc 2008, Bordeaux, France
  - 55.00 (bottle)

**ROSE WINE**
- Bottle / 175ml / 125ml
- Côtes de Provence Rose, Domaine Pastoure, France
  - 34.00 / 8.50 / 6.50
- Conto Vecchio, Pinot Grigio Blush, Pavia, Italy
  - 28.00 / 7.20 / 5.50

**SPARKLING WINE**
- Bottle / 125ml
- Torre Del Gall Brut Reserva Cava
  - 33.00 (bottle)
- Belstar Prosecco NV, Italy
  - 27.00 / 7.00

**CRAFT BEER & CIDER**
- Cotswold Premium Lager
  - 330ml 5.50
- Cotswold IPA
  - 330ml 5.50
- Loose Canon Abingdon Bridge Ale
  - 500ml 6.00
- Orchard Pig Reveller Cider
  - 500ml 6.00

**COCKTAILS**
- Tokyo Highball 8.00
- Aperol Spritz 7.50
- Mimosa 7.50
- Ashmolean G&T 8.00

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*Inspired by the Tokyo exhibition*