

ROOFTOP RESTAURANT

WHITE WINE bottle - 175ml - 125ml

El Muro, Macabeo, Aragon, Spain, 2017
19.95 - 6.00 - 5.00

Cap Cette, Picpoul de Pinet, France
26.00 - 7.50 - 6.00

Alois Lageder Riff, Pinot Grigio, Trentino-Alto Adige, Italy
28.00 - 7.75 - 6.00

Satellite, Sauvignon Blanc, Marlborough, New Zealand, 2017
29.00 - 8.00 - 6.50

Domaine de la Chezatte, Sancerre, Loire Valley, France, 2016
45.00

RED WINE bottle - 175ml - 125ml

El Muro, Tempranillo, Aragon, Spain, 2017
19.95 - 6.00 - 5.00

Domaine St. Jacques, Organic Côtes du Rhône, Rhône Valley
27.50 - 8.00 - 6.50

Castillo Clavijo, Rioja Alta Reserva, Spain
29.00 - 8.50 - 7.00

Peth Wetz, Unfiltered Pinot Noir, Rheinhessen, Germany, 2017
22.50 - 6.50 - 5.50

Merlot La Serre
24.00

Château Lanessan, Haut-Médoc 2008, Bordeaux, France
60.00

ROSE WINE bottle - 175ml - 125ml

Côtes de Provence Rose, Domaine Pastoure, France
30.00 - 7.00 - 6.00

Conto Vecchio, Pinot Grigio Blush, Pavia, Italy
23.00 - 6.00 - 5.00

SPARKLING WINE bottle - 125ml

Torre Del Gall Brut Reserva Cava
27.00

Belstar Prosecco NV, Italy
25.00 - 7.00

Please ask us about the allergens in our food

NIBBLES 3.50 or four for 10.00

Pitted harlequin olives (VG)

Cream cheese stuffed Peppadew peppers (V)

Fried and salted giant chilli corn (VG)

Smoked almonds (V)

Tomato and smoked paprika picos (VG)

Truffle nut mix (VG)

STARTERS

Bread board, olive oil, balsamic 4.50

Split pea and mint soup, sourdough bread (VG) 6.50

Ham hock croquette, truffle mayonnaise, apple and watercress salad 8.00

Chilli, garlic calamari, lime 7.00

Warm smoked mackerel, pickled candied beetroot and fennel, dill sour cream 6.50

Twice-baked goat's cheese soufflé with dressed bitter leaves (V) 8.50

Chargrilled spiced butternut squash, golden raisin, chicory, seeds and grains salad (VG) small 7.00 - add chicken 4.00

MAINS

Rembrandt Sandwich

Wiltshire ham, Gouda cheese sauce, mustard on sourdough bread, bitter leaves, fries 12.00

Portobello mushroom burger

Marinated peppers, black garlic aioli, crispy shallots with fries (VG) 14.00

Violet artichoke, spinach and Parmigiano-Reggiano risotto 15.00

Market fish of the day (sustainably sourced) market price

Pan fried chicken supreme, pancetta dauphinoise, fine beans, red wine jus 16.50

Blade of beef braised with local ale and onions, chive mash 18.00

Chargrilled spiced butternut squash, golden raisin, chicory, seeds and grains salad (VG) large 11.00 - add chicken 4.00

ASHMOLEAN AFTERNOON TEA

18.50 for one | 29.00 for two | served Mon-Sat 15:00-16:30

Sandwiches

Free-range egg mayonnaise with watercress

Hot smoked salmon, cucumber and dill crème fraîche

Coronation chicken

Mature Cheddar, spring onion, heirloom tomato

Cakes

Victoria sponge

Mini Horsebox Coffee Co. panna cotta with crushed Amaretti biscuits

Assorted macaroons

Freshly baked fruit and plain scones with jam and clotted cream

CELEBRATION AFTERNOON TEA

22.00 for one | 34.00 for two
Afternoon Tea with Prosecco

SIDES 4.00

Mash (V)

Fries (VG)

Fine green beans, mustard dressing (VG)

Dressed house salad (VG)

DESSERTS

Cherry clafoutis with crème fraîche (V) 7.00

Sticky toffee pudding, toffee sauce, vanilla ice cream (V) 6.50

Vegan bitter chocolate and orange pot with pistachio (VG) 6.50

Horsebox Coffee Co. panna cotta with crushed Amaretti biscuits 6.50

Artisan cheese selection, quince jelly, celery, grapes, crackers (V) 8.50

SAVE 10%

BECOME A MEMBER TODAY

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.

CREAM TEA 7.25

Pot of tea for one

Selection of scones, clotted cream, fruit jam

CAKES

Lemon drizzle (V) 3.50

Orange and almond (V) 3.50

Carrot (V) 4.50

Double chocolate (V/VG) 4.50

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, Chamomile, Peppermint, Oriental Sencha, Garden berries, Elderflower & lemon

ASHMOLEAN
CAFÉ

Enjoy a delicious Dutch stroopwafel for just £1 with any hot drink

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

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 3.30

Fentimans 3.50

Ginger beer, Victorian lemonade, Mandarin and Seville Orange, Rose Lemonade

BEER & CIDER

Cotswold Premium Lager 330ml 4.75

Cotswold IPA 330ml 4.75

Loose Canon Abingdon Bridge Ale 500ml 5.50

Amstel Lager 330ml 4.75

Orchard Pig Reveller Cider 500ml 5.50

Beck's Blue Alcohol Free Lager 275ml 4.00

Corona 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

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

TOAD
THE OXFORD ARTISAN DISTILLERY

ASHMOLEAN GIN

Produced under licence for The Ashmolean Museum



The Oxford Artisan Distillery/TOAD
Old Depot, Cheney Lane, Oxford, OX3 7GJ
© Still On The Hill Ltd t/a TOAD
AWRS: XRAW 000 0010 9060

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 jara lemon, myrrh and lemongrass"

Tim Hughes, Oxford Times, 24th March

SPIRITTOFTOAD.COM

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