Every purchase from the Ashmolean Rooftop Restaurant supports the museum.

SAVE 10%
BECOME A MEMBER TODAY

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.

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

**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

**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
- 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
- Assorted macaroons
- Freshly baked fruit and plain scones with jam and clotted cream

**SIDES**
- 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

(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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(v) vegetarian  (vG) vegan

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

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/G) 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

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

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

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

COFFEE

Our beans are Rainforest Alliance certified™

LATTE/CAPPUCCINO/FLAT WHITE 3.25
AMERICANO 3.00
CORTADO 2.80
ESPRESSO/DOPPEL ESPRESSO 2.25/2.85
MACCHIATO/DOPPEL 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 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, jasmin, 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.

70cl Bottle, 40 ABV

Botanicals: Juniper, Coriander, Angelica Root, Oris 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.

SPIRITOFTOAD.COM

Ashmolean Gin: Oxford Times, 24th March

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Old Depot, Cheney Lane, Oxford, OX3 7QJ
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Rooftop Sour 7.90
Margarita 8.30
Bloody Mary 7.90
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Espresso Martini 8.20
Virgin Mary 4.50
All Gin based drinks and cocktails are made using our very own Ashmolean Gin