Every purchase from the Ashmolean Rooftop Restaurant supports the museum.

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

**MAINS AND SUNDAY ROASTS**
- Artichoke, spinach and parmesan risotto 15.00
- Market fish of the day (sustainably sourced) market price
- Chargrilled spiced butternut squash, golden raisin, chicory, seeds and grains salad (VG) large 11.00 - add chicken 4.00

All our roasts are served with duck fat roast potatoes, roasted roots, greens, Yorkshire pudding, gravy
- Gloucestershire Old Spot pork loin, apple sauce 16.00
- Kerry Hill lamb rump, mint sauce 19.00
- Free-range chicken, sausage meat stuffing 15.00
- Oxford Blue cheese, Portobello mushroom and spinach wellington, mash, seasonal veg, vegetarian gravy (V) 14.50

**SIDES**
- Mash (V) 4.00
- Fries (VG) 4.00
- Cauliflower cheese (V) 4.50
- Fine green beans, mustard dressing (VG) 4.00
- Dressed house salad (VG) 4.00

**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

ASHMOLEAN AFTERNOON TEA
18.50 for one | 29.00 for two | Available from 15:00 to 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

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.
Every purchase from the Ashmolean Rooftop Restaurant supports the museum.

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.

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 330 ml 4.75
Cotswold IPA 330 ml 4.75
Loose Canon Abingdon Bridge Ale 500 ml 5.50
Amstel Lager 330 ml 4.75
Orchard Pig Reveller Cider 500 ml 5.50
Beck’s Blue Alcohol Free Lager 275 ml 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/ 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 ice

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

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

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.