LUNCH MENU

Every purchase supports the Ashmolean
Inspiring minds, since 1683
LUNCH
PLEASE ASK US ABOUT THE ALLERGENS IN OUR FOOD
• Our chef has created some special dishes to complement the current exhibition
LABYRINTH: KNOSSOS, MYTH & REALITY

NIBBLES
Sourdough ciabatta, balsamic dip (vg) 344 kcal – 3.50
Mixed olives 177 kcal – 4.00
• Sharing platter, taramasalata, roasted red pepper hummus, pitta 314 kcal – 9.50

STARTERS
Soup of the day (vg) – 6.50
• Baked falafel, cauliflower tabbouleh, green tahini sauce, charred spring onions (vg) 165 kcal – 7.50
• Spinach, roast pepper & feta tart, caramelised shallot purée, Oxfordshire honey glaze (v) 588 kcal – 8.50
Flash-fried squid, chilli, garlic, rocket & pomegranate seed salad 213 kcal – 8.50
• Lamb koftas, vine tomato, cucumber, pickled red onion, crumbled feta, kalamata olives, tzatziki, flatbread 368 kcal – 8.50

MAINS
Spinach gnocchi, wilted spinach, lemon & parsley pesto, toasted pumpkin seeds (vg) 135 kcal – 12.50
Handmade Wildfarm black truffle & ricotta tortelloni, butternut squash purée, caramelised shallot, roast butternut, Parmesan, sage crisp, truffle oil (v) 422 kcal – 19.50
Pan-seared mackerel, beetroot & horseradish remoulade, spinach, French frisée 791 kcal – 17.50
• Rose harissa chicken supreme, British-grown smoked quinoa, dried apricots, fresh herbs, orange zest yoghurt dressing 595 kcal – 17.50
Ashmolean beef burger, locally sourced beef, baby gem, beef tomato, mature Cheddar, apple ale & chilli relish, brioche bun, fries 880 kcal – 16.50

DESSERTS
Dark chocolate torte, mint choc chip ice cream (vg) 539 kcal – 7.50
Lemon tart, mango sorbet, raspberry compote (v) 401 kcal – 8.50
Elderflower panna cotta, balsamic & black pepper macerated strawberries, brown butter crumb, lemon balm 486 kcal – 7.50
Selection of British cheeses, Barbers’ vintage Cheddar, Oxford blue, English brie, celery, grapes, red onion chutney, crackers (v) 552 kcal – 9.00

SIDES
Fries (vg) 210 kcal – 4.00
• Wilted spinach (vg) 221 kcal – 4.25
Mixed salad, cherry tomatoes, carrots, radish, cucumber (vg) 56 kcal – 4.25
Parmesan-dusted fries, truffle mayo (v) 583 kcal – 6.00

WINE, BEER & COCKTAILS
SPARKLING WINE
750ml bottle / 125ml glass (vintages may vary)
Belstar Prosecco NV, Italy – 33.00 / 8.00
Torre Del Gall Brut Reserva Cava, Spain – 37.00 (bottle)
Belstar Cuvée Rosé NV, Italy – 45.00 (bottle)

WHITE WINE
750ml bottle / 175ml glass / 125ml glass (vintages may vary)
Maison Belenger IGP, Côtes de Gascogne, France – 25.00 / 790 / 6.30
La Croix Vermentino, Sauvignon Blanc, Languedoc, France – 2900 / 840 / 6.60
Le Versant Chardonnay IGP d’Oc, Languedoc-Roussillon, France – 3200 / 890 / 7.10
Domaine Félines Jourdan ‘Félines’ Picpoul de Pinet, France – 3500 / 920 / 7.20
Voltilolino Gavi DOCG, Cortese, Piemonte, Italy – 42.00 (bottle)

RED WINE
750ml bottle / 175ml glass / 125ml glass (vintages may vary)
Tremito Nero d’Avola Sicilia DOC, Italy – 25.00 / 790 / 6.30
Kleine Rust Fairtrade Pinotage Shiraz, South Africa, 2020 – 32.00 / 890 / 7.10
Domaine St. Jacques, Organic Côtes du Rhône, Rhône Valley, France – 3800 / 960 / 7.50
Villa Belvedere Valpolicella Ripasso, Italy – 41.00 (bottle)
Peth Wetz, Unfiltered Pinot Noir, Rheinhessen, Germany – 45.00 (bottle)

ROSE WINE
750ml bottle / 175ml glass / 125ml glass (vintages may vary)
Côtes de Provence Rosé, Domaine Pastoure, France – 36.00 / 8.70 / 6.90

CRAFT BEER & CIDER
Hawkstone Lager, Cotswolds 330ml – 6.00
Hawkstone IPA, Cotswolds 330ml – 6.00
Ashmolean IPA, Hook Norton 500ml – 5.90
Loose Cannon Abingdon Bridge Ale 500ml – 6.50
Hawkstone Cider, Cotswolds 500ml – 6.50

COCKTAILS
• The Labyrinth Highball – 8.00
Ashmolean G&T – 8.50
Aperol Spritz – 8.00
Mimos – 8.00
Kir Royale – 8.00

(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. Adults need around 2000 kcal a day.

We work with local UK suppliers to bring you the very best fruit and veg and use only UK-sourced meat and dairy. In our dishes we use MSC (Marine Stewardship Council) certified fish, Red Tractor approved fresh meat and chicken and British free-range eggs.
HOT DRINKS

Dark Horse Espresso – From Dark Horse Roastery – Bold, chocolatey and caramelised
A blend of two specialty coffees from organic and Fairtrade cooperatives in Guatemala and Honduras
Locally roasted in small batches on a farm in South Oxfordshire

**Espresso** single / double 0kcal – 2.30 / 2.90

**Macchiato** single / double 6kcal – 2.40 / 3.00

**Cortado** 82kcal – 2.90

**Flat white** 117kcal – 3.30

**Americano** 0kcal – 3.20

**Latte** 202kcal – 3.50

**Cappuccino** 135kcal – 3.50

**Mocha** 282kcal – 3.70

**Hot chocolate** 310kcal – 3.70

**Pot of tea for one** 1kcal – 3.50

English Breakfast, Earl Grey, Oriental sencha, Ginger & lemon, Chamomile, Peppermint, Elderflower & lemon, Blood orange rooibos, Mango & strawberries, Ashmolean tea blend

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 & Seville orange, Rose lemonade

---

Scan the QR code to view the carbon footprint of your meal.
This menu has a labelling system that shows the amount of carbon and water emissions produced by each dish.

LABYRINTH: KNOSSOS, MYTH & REALITY
To book tickets, please visit www.ashmolean.org/exhibition/labyrinth-knossos-myth-reality