

ASHMOLEAN
ROOFTOP
RESTAURANT

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) 344kcal – 3.50

Mixed olives 177kcal – 4.00

● **Sharing platter**, taramasalata, roasted red pepper hummus, pitta 314kcal – 9.50

STARTERS

Soup of the day (vg) – 6.50

● **Baked falafel**, cauliflower tabbouleh, green tahini sauce, charred spring onions (vg) 163kcal – 7.50

● **Spinach, roast pepper & feta tart**, caramelised shallot purée, Oxfordshire honey glaze (v) 388kcal – 8.50

Flash-fried squid, chilli, garlic, rocket & pomegranate seed salad 213kcal – 8.50

● **Lamb koftas**, vine tomato, cucumber, pickled red onion, crumbled feta, kalamata olives, tzatziki, flatbread 368kcal – 8.50

MAINS

Spinach gnocchi, wilted spinach, cashew, lemon & parsley pesto, toasted pumpkin seeds (vg) 456kcal – 12.50

Handmade Wildfarmed black truffle & ricotta tortelloni, butternut squash purée, caramelised shallot, roast butternut, Parmesan, sage crisp, truffle oil (v) 422kcal – 19.50

Pan-seared mackerel, beetroot & horseradish remoulade, spinach, French frisée 791kcal – 17.50

Rose harissa chicken supreme, British-grown smoked quinoa, dried apricots, fresh herbs, orange zest yoghurt dressing 595kcal – 17.50

Ashmolean beef burger, locally sourced beef, baby gem, beef tomato, mature Cheddar, apple ale & chilli relish, brioche bun, fries 880kcal – 16.50

DESSERTS

Dark chocolate torte, mint choc chip ice cream (vg) 539kcal – 7.50

Lemon tart, mango sorbet, raspberry compote (v) 401kcal – 8.50

Elderflower panna cotta, balsamic & black pepper macerated strawberries, brown butter crumb, lemon balm 486kcal – 7.50

Selection of British cheeses, Barbers' vintage Cheddar, Oxford blue, English brie, celery, grapes, red onion chutney, crackers (v) 552kcal – 9.00

SIDES

Fries (vg) 210kcal – 4.00

Mixed salad, cherry tomatoes, carrots, radish, cucumber (vg) 56kcal – 4.25

Wilted spinach (vg) 22kcal – 4.25

Parmesan-dusted fries, truffle mayo (v) 583kcal – 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 / 7.90 / 6.30

La Croix Vermentino, Sauvignon Blanc, Languedoc, France – 29.00 / 8.40 / 6.60

Le Versant Chardonnay IGP d'Oc, Languedoc-Roussillon, France – 32.00 / 8.90 / 7.10

Domaine Félines Jourdan 'Félines' Picpoul de Pinet, France – 35.00 / 9.20 / 7.20

Voltolino Gavi DOCG, Cortese, Piemonte, Italy – 42.00 (bottle)

RED WINE

750ml bottle / 175ml glass / 125ml glass (vintages may vary)

Tremite Nero d'Avola Sicilia DOC, Italy – 25.00 / 7.90 / 6.30

Kleine Rust Fairtrade Pinotage Shiraz, South Africa, 2020 – 32.00 / 8.90 / 7.10

Domaine St. Jacques, Organic Côtes du Rhône, Rhône Valley, France – 38.00 / 9.60 / 7.50

Villa Belvedere Valpolicella Ripasso, Italy – 41.00 (bottle)

Peth Wetz, Unfiltered Pinot Noir, Rheinhessen, Germany – 45.00 (bottle)

ROSÉ 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

Mimosa – 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 2000kcal 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 & SOFT DRINKS

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