

ASHMOLEAN

ROOFTOP RESTAURANT

Please ask us about the allergens in our food

ASK FOR OUR DAILY SPECIAL!

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



LUNCH

NIBBLES

Sourdough ciabatta, balsamic dip (vg)	4.00
Mixed olives	4.50
Hot chilli risotto crackers	3.50
Wasabi peas	3.50

STARTERS

Soup of the day (vg)	7.50
Baked herbed polenta, heritage beets, and crisps, vegan pesto, rocket leaf (vg)	8.50
Harissa braised butternut squash, crumbled goat's cheese, candied walnuts, radicchio, maple syrup vinaigrette, mustard frills (v)	9.00
Smoked salmon, winter celeriac, fennel and apple slaw, buttered malted bread	9.50
Oxford blue and chestnut mushroom tart, sticky fig relish, pear and rocket salad, honey and mustard dressing	8.75
Duck, chicken, cranberry, and orange terrine, wrapped in bacon, beetroot remoulade, Cumberland sauce, tarragon and parsley croûtes	11.50

SIDES

Fries (vg) 202 kcal	4.50
Mixed salad 42 kcal	5.25

SERVED 11:30-15:00 / NIBBLES AND DESSERTS SERVED 11:30-16:00

MAINS

Gnocchi, roasted red pepper, tomato, spinach sauce, Superstraccia, pine kernels, basil crisp (vg)	17.50
Nut, cranberry, beetroot, carrot and butternut roast, parsnips, Brussels sprouts, roast potatoes, cranberry sauce, thyme-infused jus (vg)	17.50
Hand-carved roasted turkey breast, pigs in blankets, pork and date stuffing, carrots, parsnips, Brussels sprouts, roast potatoes, cranberry sauce, roasting jus	18.00
Slow-braised venison, winter vegetable and juniper berry casserole, carrots, parsnips, Brussels sprouts, roast potatoes, cranberry sauce	21.50
Pan-fried sea bass, kale, roast celeriac, beetroot purée, lemon oil	21.50

DESSERTS

Vanilla cheesecake, hazelnut, date and chia base, winter berry compôte, candied clementine (vg)	8.50
Date and walnut Christmas pudding, walnut and toffee sauce (v)	8.50
Dark chocolate torte, black cherry coulis (v)	8.50
Baileys mousse, Tia Maria syrup, whipped cream, chocolate flake (v)	8.75
Selection of British cheeses, Barbers' vintage Cheddar, Oxford Blue, Oxford Isis, celery, grapes, red onion chutney, crackers (v)	14.00
Ashmolean Sweet Treat with a hot drink of your choice Please ask your server for today's choice	6.50

AFTERNOON TEA

SERVED 11:30-16:00

AFTERNOON TEA 28.50

Add a glass of Prosecco 6.00

SAVOURY

Cucumber, dill cream cheese, white bread (vg)
Brie and cranberry shallot shell, shallot purée (v)
Roast turkey, sage emulsion, cranberry sauce, rocket, malted bread
Smoked salmon, dill and horseradish crème fraîche, brioche roll

SCONES

Cranberry and mixed spice homemade scones,
English clotted cream, Tiptree jam (v)

SWEETS

Mini Baileys mousse, Tia Maria syrup (vg)
Gingerbread biscuit (vg)
Mini vanilla cheesecake, candied clementine segment (vg)
Mince Pie (v)

CREAM TEA

Homemade sultana scones, English clotted cream, Tiptree jam, your choice of tea or coffee (v)

AVAILABLE FROM 15:00

12.00

(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 are a family-friendly restaurant

Breastfeeding welcome | Bottle warmer available on request | Please ask us if you are short on nappies or wipes | Free tap water | Free Wi-Fi

BEER & COCKTAILS

CRAFT BEER & CIDER

Hawkstone Lager, Cotswolds 330 ml	6.00
Hawkstone IPA, Cotswolds 330 ml	6.00
Loose Cannon Abingdon Bridge Ale 500 ml	6.50
Hawkstone Cider, Cotswolds 500 ml	6.50
Beck's Blue, NRB 275 ml	5.00

MOCKTAILS

Shirley Temple	7.50
Virgin Mule	7.50

COCKTAILS

Ashmolean G&T	10.00
Aperol Spritz	10.50
Mimosa	10.00
Kir Royale	10.00
Limoncello Spritz	10.50
Green Apple Martini	11.50
Horsebox Espresso Martini	11.50

WINES

SPARKLING WINE

750 ml bottle / 125 ml glass

Belstar Prosecco NV, Italy	34.00 / 8.30
Belstar Cuvée Rosé NV, Italy	48.00 / -
Hundred Hills, 2018 Preamble No.2, England	85.00 / -
Hundred Hills, Signature Rosé, England	85.00 / -

WHITE WINE

750 ml bottle / 500 ml carafe / 175 ml glass

Maison Belenger IGP, Côtes de Gascogne, France	27.00 / 19.00 / 8.20
La Croix Vermentino, Sauvignon Blanc, Languedoc, France	33.00 / 24.00 / 8.90
Le Versant Chardonnay IGP d'Oc, Languedoc-Roussillon, France	37.00 / 26.00 / 9.60
Domaine Félines Jourdan 'Félines' Picpoul de Pinet, France	39.00 / 28.00 / 9.80
Voltolino Gavi DOCG, Cortese, Piemonte, Italy	45.00 / -

RED WINE

750 ml bottle / 500 ml carafe / 175 ml glass

Tremito Nero d'Avola Sicilia DOC, Italy	27.00 / 19.00 / 8.20
Kleine Rust Fairtrade Pinotage Shiraz, South Africa, 2020	34.00 / 25.00 / 9.10
Domaine St. Jacques, Organic Côtes du Rhône, Rhône Valley, France	39.00 / 28.00 / 9.80
Villa Belvedere Valpolicella Ripasso, Italy	43.00 / -
Peth Wetz, Unfiltered Pinot Noir, Rheinhessen, Germany	45.00 / -

ROSÉ WINE

750 ml bottle / 500 ml carafe / 175 ml glass

Côtes de Provence Rosé, Domaine Pastoure, France	38.00 / 26.00 / 8.90
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Vintages may vary

SOFT & HOT DRINKS

SOFT DRINKS

Life Water small / large Every purchase of Life Water helps fund clean water projects across the world	2.20 / 4.20
Fresh orange juice	4.20
Fresh apple juice	4.20
Diet Coke	3.40
Coke	3.80
Fentimans Ginger beer / Victorian lemonade / Mandarin & Seville orange / Rose lemonade	4.20

HOT DRINKS

Espresso single / double 0 kcal	2.30 / 2.90
Macchiato single / double 6 kcal	2.40 / 3.00
Cortado 82 kcal	2.90
Flat white 117 kcal	3.30
Americano 0 kcal	3.20
Latte 202 kcal	3.50
Cappuccino 135 kcal	3.50
Mocha 282 kcal	3.70
Hot chocolate 310 kcal	3.70
Pot of tea for one 1 kcal English breakfast / Earl Grey / Oriental sencha / Ginger & lemon / Chamomile / Peppermint / Elderflower & lemon / Blood orange rooibos / Mango & strawberries / Ashmolean tea blend	3.50



ASHMOLEAN
CAFÉ

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

Every purchase supports the Ashmolean
Inspiring minds, since 1683

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