

# SUNDAY JAZZ MENU

## SMALL PLATES

**Toasted flatbread and green chickpea guacamole (vg)** 5.50

Creamy, herb-packed guacamole served with warm toasted flatbread 388 kcal

**Sourdough with extra virgin olive oil and aged balsamic (vg)** 5.50

Rustic sourdough with rich olive oil and sweet aged balsamic for dipping 344 kcal

**Nocellara olives (vg)** 6.75

Plump, buttery green olives marinated and perfect for sharing 163 kcal

**Tomato and smoked paprika picos (vg)** 4.60

Crisp Spanish-style bites with a gentle smoky warmth 135 kcal

## APERITIF

**In Bloom** 12.00

TOAD (The Oxford Artisan Distillery) Ashmolean Gin, elderflower liqueur, lemon, fresh mint, light tonic

**Aperol Spritz** 12.50

Aperol, Bottega Poeti Prosecco Brut DOC, orange slice, soda

**Strawberry Bellini** 11.50

Bottega Poeti Prosecco Brut DOC, strawberry purée

## Please ask us about the allergens in our food

(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.

A discretionary 10% service charge will be added to your bill.

**Every purchase supports the Ashmolean**  
Inspiring minds, since 1683

## SHARING BOARDS

Designed for two to share  
(single portion available)

**Charcuterie board selection** 28.00

A selection of gourmet cured meats served with Nocellara olives, cornichons, sourdough, extra virgin olive oil and balsamic dip

**Vegan sharing board (vg)** 27.00

Roasted red pepper, chickpea guacamole, burrata, cornichons and flatbread, served with olive oil and balsamic dip

**Selection of British cheeses (v)** 28.00

A curated selection of British cheeses with celery, grapes, red onion chutney and artisan crackers

**SAVE 10%**  
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