

ROOFTOP  
RESTAURANT

# LUNCH MENU

Joseph Mallord Turner (1775-1851)  
*View of the High Street, Oxford, 1809-1810*  
68.6 cm × 99.7 cm, oil on canvas



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

**SAVE 10%**  
Become a member today

**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

ASHMOLEAN  
**CAFÉ**

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



Please ask us about the allergens in our food

NIBBLES

Sourdough, extra virgin olive oil, balsamic (vg) 344 kcal	5.50
Nocellara olives (vg) 163 kcal	6.75
Tomato and smoked paprika picos (vg) 135 kcal	4.50

APERITIF

Strawberry Bellini Bottega Poeti Prosecco Brut DOC, strawberry purée	10.50
Aperol Spritz Aperol, prosecco, soda, orange slice	10.50
Ashmolean G&T TOAD (The Oxford Artisan Distillery) Ashmolean Gin, tonic, orange, rosemary	10.50

SET MENU

Available Monday–Friday

Two-course meal	25.00	Three-course meal	30.00
Add 2018 Signature Rosé, Hundred Hills, Oxford, England			12.00

STARTERS

Soup of the day, sourdough
Grilled green and yellow courgettes, peas, feta, spring onion, mint and parsley salsa, lemon rapeseed oil, pea shoots (vg) 235 kcal

MAINS

Marinated slow-roast pork belly, smoked chilli, coriander slaw in sourdough, sweet potato fries, lime, ginger, coriander dip 1735 kcal
Gnocchi, lemon, chive and parsley pesto, wilted baby spinach, crumbled feta, fried capers, toasted pumpkin seeds (vg) 387 kcal

DESSERTS

Chocolate mousse, apricot and coconut, Florentine biscuit (vg) 725 kcal
Treacle tart, clotted cream ice cream, gingerbread crumb (v) 625 kcal

STARTERS

Soup of the day, sourdough	8.25
Soba noodles and seaweed salad, pickled cucumber and ginger, spring onion, tamari, sesame and mirin sweet dressing (vg) 396 kcal	8.75
Handmade tomato and mozzarella tortelloni, mascarpone, basil, sun-dried tomato tapenade, toasted sunflower seeds, black olive dust (v) 404 kcal	12.50
Lemon and smoked chilli king prawns, avocado salsa, mango purée, coriander, mizuna leaf 237 kcal	9.50
Ras el Hanout roasted chicken thigh, sultana and herbed cous cous, pickled red onion, rocket, minted yoghurt 458 kcal	11.50

MAINS

Pea and broad bean risotto, superstraccia, mint oil, rocket (vg) 825 kcal	19.50
Gnocchi, lemon, chive and parsley pesto, wilted baby spinach, crumbled feta, fried capers, toasted pumpkin seeds (vg) 387 kcal	19.50
Pan-seared sea bream, roasted ratatouille, sun-blushed tomato orzo pasta fresh basil 532 kcal	24.00
Marinated slow-roast pork belly, smoked chilli, coriander slaw in sourdough, sweet potato fries, lime, ginger, coriander dip 1735 kcal	19.50
Chargrilled lemon and thyme chicken breast, romaine, lambs leaf, slow-roast cherry tomato, buttermilk and herb dressing, crispy croutons, anchovies, shaved Parmesan 357 kcal	21.50

SIDES

Fries (vg) 202 kcal	5.00
Mixed salad 42 kcal	5.25
Sweet potato fries (vg) 298 kcal	5.50
Lemon and mint courgettes (vg) 322 kcal	5.50

AFTERNOON TEA

29.50

CELEBRATION TEA

41.50

Includes a glass of 2018 Signature Rosé, Hundred Hills, Oxford, England

SANDWICHES

Cucumber dill cream cheese on white bread (vg) 146 kcal
Free-range egg mayonnaise, watercress on malt bread (v) 172 kcal
Pulled ham, honey mustard mayonnaise, rocket on malt bread 164 kcal
Smoked salmon, lemon crème fraîche in brioche 95 kcal

SCONES

Homemade sultana scones, English clotted cream, Tiptree jam (v) 659 kcal
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SWEETS

Victoria sponge (v) 150 kcal
Banana and chocolate chip bread (v) 169 kcal
Artisan macaroon (v) 68 kcal
Treacle tart (v) 116 kcal

Vegan afternoon tea available



(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.



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.