

ROOFTOP RESTAURANT

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	4.60

APERITIF

In Bloom TOAD (The Oxford Artisan Distillery) Ashmolean Gin, elderflower liqueur, lemon, fresh mint, light tonic	12.00
Aperol spritz Aperol, Bottega Poeti Prosecco Brut DOC, orange slice, soda	12.50
Strawberry Bellini Bottega Poeti Prosecco Brut DOC, strawberry purée	11.50

SET MENU

Available Monday-Friday

Two-course meal	27.00
Three-course meal	32.00
Add a glass of 2019 Preamble No.2 Hundred Hills, Oxford, England	14.00

STARTERS

Soup of the day , sourdough bread (vg)	
Asparagus spears (v) Courgette ribbons, tarragon emulsion, toasted pumpkin seeds, shaved Gran Levanto 132 kcal	

MAINS

Gnocchi (vg) Lemon, chive and parsley pesto, wilted baby spinach, crumbled feta, fried capers, toasted pumpkin seeds 594 kcal	
Watermelon and feta salad (v) Cherry tomato, mint, parsley and lime salsa, toasted pine nuts 273 kcal	

DESSERTS

Rosemary and orange blossom sponge (vg) Elderflower icing, rhubarb and elderflower sorbet 509 kcal	
White chocolate and lavender cheesecake (v) Macerated strawberry 522 kcal	

STARTERS

Soup of the day sourdough bread (vg)	9.00
Braised baby leeks (vg) Giant couscous, mint and parsley, zhoug salsa, crumbled feta 153 kcal	10.50
Asparagus spears (v) Courgette ribbons, tarragon emulsion, toasted pumpkin seeds, shaved Gran Levanto 132 kcal	10.00
Watermelon and feta salad (v) Cherry tomato, mint, parsley and lime salsa, toasted pine nuts 273 kcal	9.50
Smoked chicken salad Crispy pancetta, baby gem, sun-blushed tomatoes, herb buttermilk dressing 196 kcal	11.50
Hot smoked salmon Potato salad, spring onions, dill emulsion, toasted fennel seeds, fennel cress 170 kcal	12.50

MAINS

Crispy lamb breast Toasted flatbread, hummus, harissa ricotta, smoked tomatoes and cucumber, pomegranate molasses, mint and parsley 690 kcal	24.00
Pan-fried chicken supreme salad Fine beans romaine, soft boiled free-range egg, cherry tomato, kalamata olives, red onion, herb mayonnaise, Gran Levanto 376 kcal	24.00
Soy miso sea trout Pak choi, egg noodles, plum tomato, coriander, ginger dressing, pickled ginger 464 kcal	26.00
Watermelon and feta salad (v) Cherry tomato, mint, parsley and lime salsa, toasted pine nuts 546 kcal	18.50
Gochujang roast cauliflower (vg) Kimchi, golden raisins, pickled cucumber, lime soy yoghurt, coriander 139 kcal	21.00
Gnocchi (v) Lemon, chive and parsley pesto, wilted baby spinach, crumbled feta, fried capers, toasted pumpkin seeds 594 kcal	21.00

SIDES

Fries (vg) 234 kcal	5.50
Mixed salad, house dressing 42 kcal	5.50
Wilted spinach (vg) 56 kcal	5.50
Tomato, red onion, mint, seeded granola salad (vg) 115 kcal	5.50
Green beans, peas and lemon vinaigrette (vg) 201 kcal	6.00

DESSERTS

Rosemary and orange blossom sponge (vg) Elderflower icing, rhubarb and elderflower sorbet 509 kcal	9.00
White chocolate and lavender cheesecake (v) Macerated strawberry 522 kcal	8.50
Biscoff base, brownie and dark chocolate ganache (v) Crème fraîche, crumbled chocolate 381 kcal	9.00
Orange blossom panna cotta Caramelised orange, pistachio crumb 522 kcal	8.50
Selection of British cheeses (v) Barbers' vintage Cheddar, Oxford Blue, Oxford Isis, celery, grapes, red onion chutney, crackers 648 kcal	14.50

IN BLOOM AFTERNOON TEA

32.50

Inspired by In Bloom: How Plants Changed Our World, an exhibition tracing the global journeys of familiar blooms - from Oxford to the farthest corners of the world. Our seasonal menu draws inspiration from these stories, celebrating the beauty, history and influence of plants through flavour.

Add a glass of 2019 Preamble No.2 Hundred Hills, Oxford, England 14.00

SANDWICHES

Pulled chicken breast, lemon and thyme mayonnaise, spinach and basil bread, baby watercress 216 kcal	
Smoked salmon, lime and dill crème fraîche, malt bread 174 kcal	
Cucumber, minted whipped cream cheese, white bread (vg) 151 kcal	
Free-range egg and tarragon mayonnaise, rocket, beetroot bread 158 kcal	

SCONES

Lavender and orange blossom scones, English clotted cream, Tiptree strawberry jam (v) 751 kcal

SWEETS

Chocolate flowerpot, ganache, edible soil, chocolate flower (v) 239 kcal	
Raspberry and Prosecco posset, freeze-dried raspberries, cornflowers (v) 157 kcal	
Lemon and almond macaron, lemon balm (v) 68 kcal	
Rosemary and orange sponge, elderflower icing, violas (vg) 96 kcal	

Vegan afternoon tea available

COCKTAILS

In Bloom TOAD (The Oxford Artisan Distillery) Ashmolean Gin, elderflower liqueur, lemon, fresh mint, light tonic	12.00
When life gives you lemons Limoncello, Bottega Poeti Prosecco Brut DOC, soda, mint	12.50
Strawberry bellini Bottega Poeti Prosecco Brut DOC, strawberry purée	12.50
Aperol spritz Aperol, Bottega Poeti Prosecco Brut DOC, orange slice, soda	12.50
Espresso martini Dark Horse Roastery espresso, Chase Vodka, Kahlúa	12.50
Negroni Ashmolean Gin, Campari, Martini Rosso, orange slice	12.00
Grapefruit & rosemary paloma Tequila Cazcabel Blanco, grapefruit soda lime, rosemary	12.00

FULL DRINKS LIST AVAILABLE

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

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