



DESSERT

Cointreau panna cotta

Orange caramel sauce,
dark chocolate shards
£6.50

Poached pear

Raspberry coulis, ginger-spiced
cream
£6.50

Chocolate cake

Blueberry compote, vanilla
ice cream, made without flour
£6.50

Cheeseboard

Selection of English cheeses,
quince, grapes, celery, crackers
£8.50 / £12.50

DIGESTIF

Frangelico

Amaretto
Limoncello
(50ml) £5.00

Cointreau

Baileys
Grappa
Sambuca
(50ml) £5.00

Muscat de Rivesaltes Cazes, France
(75ml) £5.25

Sauternes Chateau, Laville, France
(75ml) £7.00

Open Tuesday, Wednesday, Sunday 10AM until 4:30PM
Thursday, Friday, Saturday 10AM until 10PM

Every purchase from the Ashmolean Rooftop Restaurant supports the museum

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

All of our meals are prepared fresh on site and may take a little longer during busier periods, your waiter should be able to assist if you are on a tight schedule.

We use a wide range of ingredients in our kitchen some of which may contain allergens. If you have a specific allergy or dietary requirement, please let us know. We would love to tell you what's in our food to assist you with your choices.

AFTERNOON TEA

Served 3-4.30PM

Ashmolean Afternoon Tea

£16.95 (£26.00 for two)

Pot of loose-leaf tea for one

Classic selection of finger sandwiches

Mini cake bites

Freshly baked scones, fruit jam,
clotted cream

Celebration Tea

£19.95 (£30.00 for two)

A glass of Prosecco with Afternoon Tea

Cream Tea

£7.25

Pot of tea for one

Selection of scones, clotted cream,
fruit jam

CAKES

Lemon drizzle loaf £3.50

Orange & almond loaf £3.50

Carrot cake £4.50

Double chocolate cake £4.50

HOT DRINKS

Benugo espresso blend uses beans from
Rainforest Alliance certified™ farms

Latte / Cappuccino £3.25

Americano £3.00

Espresso / Double Espresso

£2.25 / £2.85

Macchiato / Double Macchiato

£2.25 / £2.85

Hot Chocolate / Mocha £3.50

Made with 33% cocoa Zuma Dark
Chocolate

Pot of loose-leaf tea for one £3.35

English breakfast, Earl Grey,
ginger & lemon, chamomile,
peppermint, Oriental Sencha,
garden berries, elderflower & lemon
