

ASHMOLEAN

JEFF KOONS

AT THE
ASHMOLEAN

BOOK NOW

7 Feb–9 Jun

www.ashmolean.org



'Seated Ballerina' © Jeff Koons



BREAKFAST 10.00–11.30

Freshly baked croissant	£2.50
Toast, butter and jam	£3.50
Streaky bacon sandwich	£5.50
Scrambled eggs	£3.50
Add mackerel for	£2.50
Poached egg, spinach, toasted bread	£6.00
Add salmon for	£1.50
Add bacon for	£1.00

MENU

Lunch / Mon–Sun 12.00–15.00
Afternoon Tea / Mon–Sun 15.00–16.30
Dinner / Thur–Sat 17.30–20.30

JOIN US FOR SUNDAY ROAST

Prices start from £15.50

STARTERS

Mixed olives	£3.50
Salted broad beans	£3.50
Hummus	£3.00
Paprika, pitta bread	
Mixed bread board	£4.00
Olive oil, balsamic syrup	
Soup of the day	£6.50
With bread and butter	
Pork, chicken & baby leek terrine	£7.00
Celeriac remoulade, toast	
Tabbouleh	£7.00 / £11.00
Chargrilled peppers, chickpeas, courgette chermoula dressing	
Caesar salad	£7.00 / £11.00
Baby gem, egg, anchovies, Grana Padano, Caesar dressing, croutons	
King prawn, fennel & pink grapefruit salad	£8.50
Thousand Island dressing	
Burrata	£9.00
White chicory, cherry tomatoes, broad beans, radish, mint oil	

CAKES

Lemon drizzle loaf	£3.50
Orange and almond loaf	£3.50
Carrot cake	£4.50
Double chocolate cake	£4.50

MAINS

Pulled BBQ jackfruit	£14.50
Brioche bun, pickles and slaw, served with French fries	
Gloucester Old Spot mojo pork	£16.50
Black beans, grilled spring onions, Romesco sauce	
Chicken Taleggio	£17.00
Pancetta, creamed spinach and polenta	
Grilled bream	£17.00
Braised lettuce, sweet potato mash, yoghurt and garlic dressing	
Bavette steak	£19.50
Fries, chimmichurri butter	
Market fish	Market price
Sustainably caught fresh fish, seasonal vegetables (not available on Sunday)	

SIDES

all £4.00

Chips

Seasonal greens

Mixed salad

Buttered new potatoes

DESSERT

Baked cheesecake	£6.50
Strawberry compote	
Caramelised rum banana	£6.50
Vanilla ice cream, pecan toffee sauce	
Dark chocolate mousse	£7.00
Chocolate crumbs, passion fruit, cacao nibs	
Rhubarb & custard pot	£7.00
Cheeseboard	£8.50 / £12.50

HOT DRINKS

Benugo's blend is made with 90% Arabica and 10% Robusta beans. 30% of the beans are Rainforest Alliance Certified™

Latte / Cappuccino / Flat white	£3.25
Americano	£3.00
Espresso / Double espresso	£2.25 / £2.85
Macchiato / Double macchiato	£2.25 / £2.85
Hot chocolate / Mocha	£3.50
Pot of tea for one	£3.35
English Breakfast, Earl Grey, Ginger & lemon, Chamomille, Peppermint, Oriental Sencha, Garden berries, Elderflower & lemon	

BEER & CIDER

Cotswold Premium Lager 330ml	£4.75
Cotswold IPA 330ml	£4.75
Loose Canon Abingdon Bridge Ale 500ml	£5.50
Wyld Wood Organic Cider 500ml	£5.50
Beck's Blue Alcohol Free Lager 330ml	£4.00

SPARKLING WINE

125ml / Bottle

Prosecco Spumante Extra Dry DOC, Ca' di Alte, Veneto, Italy	£7.00 / £32.00
NV Grande Réserve, Devaux Champagne, France	£11.00 / £60.00
Hush Heath Leslie's Reserve NV, Kent, England	£85.00

WHITE WINE

125ml / 175ml / Bottle

Macabeo DO Yecla, La Casona de Castaño, Spain	£5.00 / £6.00 / £21.00
Alpha Zeta Soave, Veneto, Italy	£5.75 / £7.00 / £24.00
Picpoul de Pinet, Baron de Badassiere, Languedoc, France	£6.00 / £7.50 / £29.00
Pinot Grigio, Allegrini, Cortegiara, Venezia, Italy	£7.00 / £8.00 / £30.00
Chardonnay IGP Côtes de Thau, Monrouby, Languedoc, France	£6.75 / £7.75 / £32.00
Malborough Sauvignon Blanc, Tinpot Hut, Marlborough, New Zealand	£8.00 / £9.50 / £37.00
Chablis, Laroche, Burgundy, France	£60.00

ROSÉ WINE

125ml / 175ml / Bottle

Monastrell Rosado DO Yecla, La Casona de Castaño, Murcia, Spain	£5.00 / £6.00 / £21.00
Pinot Grigio Rosato, Cantina di Montefore Veneto, Italy	£6.50 / £7.50 / £29.00

RED WINE

125ml / 175ml / Bottle

Monastrell DO Yecla, La Casona de Castaño, Murcia, Spain	£5.00 / £6.00 / £21.00
Merlot, Ca' di Alte, Veneto, Italy	£6.00 / £7.00 / £25.00
Rioja, Gran Dominio, Crianza, Spain	£6.75 / £7.75 / £32.00
Malbec Reserve, Kaiken Reserve, Mendoza, Argentina	£6.75 / £7.75 / £32.00
Chianti Rufina, Selvapiana, Tuscany, Italy	£8.00 / £9.00 / £35.00
Chateau Lamothe-Bouscaut, Bordeaux, Pessac-Leognan, France	£70.00

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.

