

ASHMOLEAN

JEFF  
Koons

AT THE  
ASHMOLEAN

BOOK NOW

7 Feb–9 Jun  
[www.ashmolean.org](http://www.ashmolean.org)  
#JeffKoonsOxford

Detail of Seated Ballerina, 2010–2015 ©Jeff Koons.  
Photo: Fredrik Nilsen Studio.



ROOFTOP  
RESTAURANT | ASHMOLEAN

## BREAKFAST MENU 10.00 - 11.30

Freshly baked croissant (v) £2.50

Toast, butter and jam (v) £3.50

Streaky bacon sandwich £5.50

Scrambled eggs (v) £3.50

Add mackerel for £2.50

Poached egg, spinach, toasted bread (v) £6.00

Add salmon for £1.50 / Add bacon for £1.00

## ALL DAY 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 or salted broad beans £3.50

Mixed bread board (v) £4.00

Olive oil, balsamic syrup

Soup of the day (v) £6.50

Served with fresh bread and butter

Hot smoked mackerel £8.50

Marinated fennel, watercress salad,  
horseradish crème fraiche

Ham hock terrine £7.50

Pickles, toast

Grilled halloumi and chickpea salad (v) £8.00

Quinoa, lemon and herb dressing

Roasted beetroot (v) £7.50 / £11.00

Orange and red chicory salad, hazelnuts,  
ricotta cheese

## SIDES all £4.00

Chips (v) / Seasonal greens (v) /

Mixed salad (v) / Buttered new potatoes (v)

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.

## CAKES

Lemon drizzle loaf (v) £3.50

Orange and almond loaf (v) £3.50

Carrot cake (v) £4.50

Double chocolate cake (v) £4.50

## MAINS

Pork belly £18.00

Porcini mushrooms, smoked pancetta, puy lentils

Bavette steak £21.50

Slow roasted tomato, watercress, peppercorn  
butter

Smoked haddock gratin £16.50

Wilted greens, potato mash

Market fish Market price

Sustainably caught fresh fish, seasonal  
vegetables (not available on Sunday)

Butternut squash risotto (v) £13.50

Rocket, sage oil

## DESSERTS

Grilled pineapple (v) £6.50

Chilli and lime syrup, vanilla ice cream

Orange posset (v) £6.50

Pistachios, shortbread

Vegan chocolate delice (v) £6.50

Mixed berry compote

Sticky toffee pudding (v) £6.50

Vanilla ice cream

Cheese board £8.50 / £12.50

Selection of English cheeses, quince, grapes,  
celery, crackers

## 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 loose leaf tea for one £3.35

English Breakfast, Earl Grey, Ginger and Lemon,  
Chamomile, Peppermint, Oriental Sencha,  
Garden Berries, Elderflower and Lemon

## BEER AND 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

Becks Blue Alcohol Free Lager 330ml £4.00

## SPARKLING WINE

Prosecco Spumante Extra Dry DOC, Ca' di Alte, Veneto, Italy

125ml / Bottle

£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

Macabeo DO Yecla, La Casona de Castaño, Spain

125ml / 175ml / Bottle

£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

Monastrell Rosado DO Yecla, La Casona de Castaño, Murcia, Spain

125ml / 175ml / Bottle

£5.00 / £6.00 / £21.00

Pinot Grigio Rosato, Cantina di Montefiore Veneto, Italy

£6.50 / £7.50 / £29.00

## RED WINE

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

