



## APERITIF

**Mixed olives**  
£3.00

**Salted broad beans**  
£3.00

**Mixed bread board, olive oil  
and balsamic syrup (v)**  
£4.00

**Bellini**  
Prosecco, seasonal purée  
£6.50

**Negroni**  
Ashmolean dry gin\*, vermouth, Campari  
£8.50

**Cucumber and rosemary gin and tonic**  
Ashmolean dry gin\*, cucumber, tonic  
£8.50

**Classic Champagne cocktail**  
Devaux Champagne, brandy, bitters  
infused sugar cube  
£10.50

**Kir Royale**  
Devaux Champagne, Crème de Cassis  
£10.50

## STARTERS

**Soup of the day (v)**  
Served with bread and butter  
£6.50

**Braised baby octopus**  
Chickpeas, red peppers, harissa  
tomato sauce, crostini, aioli  
£7.50

**Stilton Blue salad (v)**  
Chicory and frisee, pear, walnuts  
£6.50

**Beetroot and dry gin gravlax**  
Apple and cucumber salad, nigella seeds  
£7.00

**Smoked duck breast salad**  
Kohlrabi and celeriac remoulade,  
watercress  
£7.00

**Bresaola Carpaccio**  
Horseradish cream, parmesan shavings  
£6.50

## MAINS

**Pan fried chicken breast**  
Rosemary, broad beans, peas,  
shallots, bacon, celeriac purée  
£16.00

**Crab and Nduja sausage linguine**  
Tomato and basil sauce  
£13.50

**Smoked haddock and  
lemongrass fishcake**  
Thousand Island dressing, rocket salad  
£15.00

**Leek and sage risotto (v)**  
Crispy roast potatoes, Grana Padano  
£12.00

**Braised lamb**  
Autumn vegetables, red wine jus,  
gremolata sauce  
£19.00

**Butternut squash and goat's  
cheese curd salad**  
Red chard, crunchy sunflower  
and pumpkin seeds  
£13.00

## SIDES

**Chips (v)**  
£4.00

**French beans, mustard and  
parsley butter**  
£4.00

**Buttered new potatoes (v)**  
£4.00

**Baby gem lettuce and fennel,  
French dressing**  
£4.00

## BOOK ONLINE

[www.ashmoleanrooftop.com](http://www.ashmoleanrooftop.com)

## AFTERNOON TEA

Served everyday from 3PM-4:30PM

## SUNDAY ROAST

Every Sunday from 12PM-3PM

**\*Ashmolean Dry Gin is made by the Oxford Artisan Distillery (TOAD) and can be purchased in the Ashmolean Museum Shop  
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.



Jacques de Gheyn II (1565–1629) A Witches' Kitchen

Pen in brown ink with grey-brown wash on paper. Bequeathed by Francis Douce, 1834. WA1863.169 © Ashmolean Museum, University of Oxford