

# ASHMOLEAN DRY GIN

Ashmolean Gin is inspired by the Museum's collections from around the world, and flavoured with 17 botanicals including exotic jara lemon, rose, jasmine, and spices from the Middle East and Asia.

Full tasting and juniper-led, with an intriguing note of cardamom and myrrh, it finishes with a clean and lingering taste of orris and lemongrass.

Created from grain to glass, by the Oxford Artisan Distillery.

**If you look under 25 you may be asked to prove that you are aged 18 or over when you buy alcohol.**



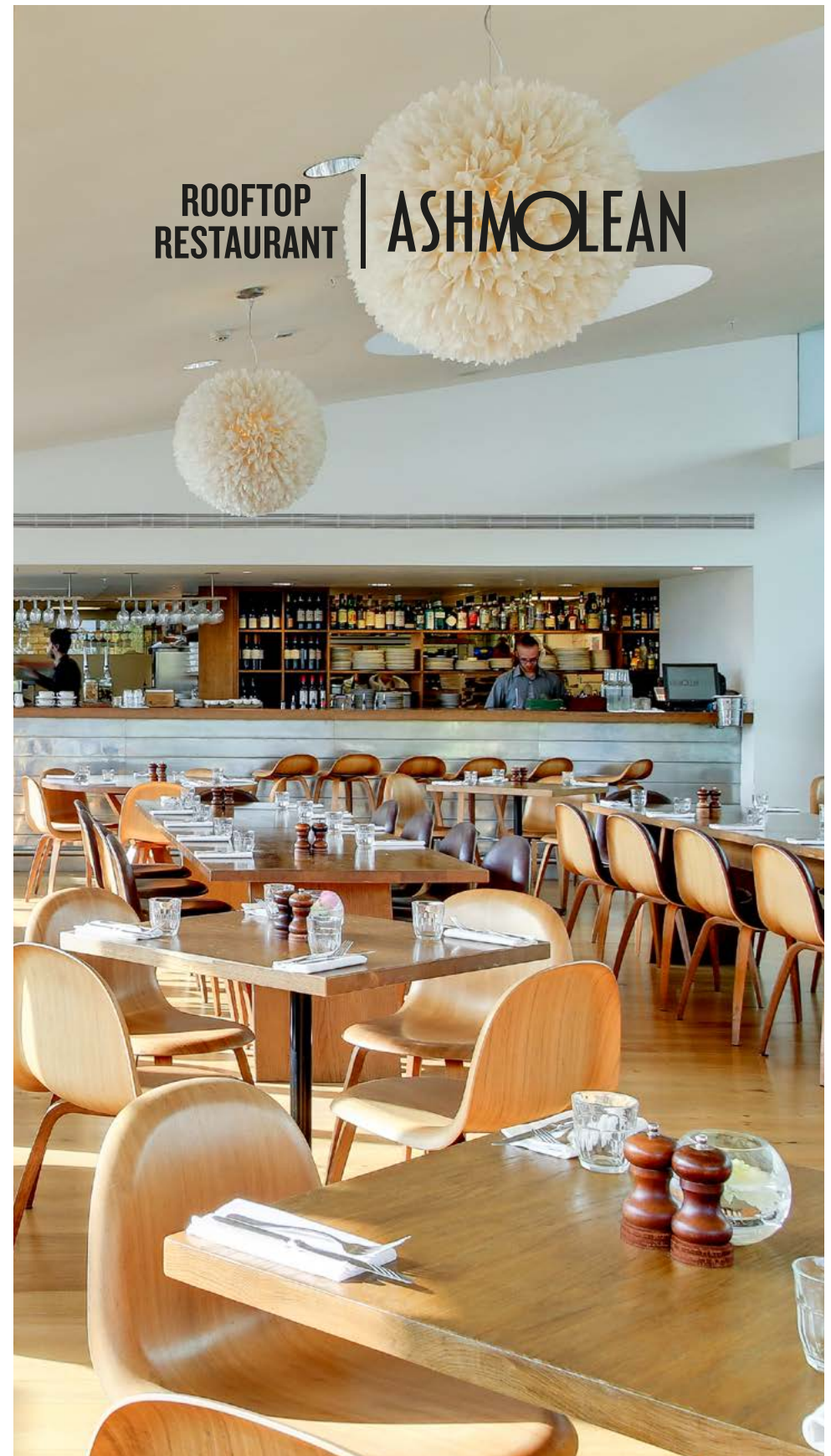
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The Spirit of  
**TOAD**  
THE OXFORD ARTISAN DISTILLERY

**MADE IN OXFORD**  
THE OXFORD ARTISAN DISTILLERY

70cl  
**£39.50**  
Single bottle price

Price includes presentation box



## LUNCH MENU

Our set menu offers exceptional value at £16.00 for two courses and £21.50 for three.  
Please choose any of the dishes in pink.

|   |              |
|---|--------------|
| Bread board, olive oil, balsamic  | 4.00         |
| Mixed olives  | 3.50         |
| Salted broad beans  | 3.50         |
| Soup of the day   | 6.00         |
| <b>Bresaola, rocket, Parmesan</b>                                       | <b>7.00</b>  |
| <b>Heritage tomatoes, basil and black olive crostini</b>                | <b>6.75</b>  |
| Smoked mackerel, fennel, watercress, horseradish and dill crème fraiche | 7.00         |
| Ham hock terrine, pickles, toast  | 7.00         |
| Caesar salad small / large  | 6.50 / 10.00 |
| Add chicken   | 4.00         |
| Faro, sweet peppers, feta salad small / large                           | 6.50 / 10.00 |
| Add chicken   | 4.00         |
| <b>Risotto primavera, mascarpone, pesto</b>                             | <b>12.00</b> |
| <b>Thyme roasted chicken, salsa verde, charred tenderstem broccoli</b>  | <b>14.50</b> |
| Kerry Hill rump of lamb, caponata salad, garlic and rosemary potato     | 17.00        |
| Market fish   | Market price |
| Fries   | 4.00         |
| Garden salad  | 4.00         |
| Tarragon buttered greens  | 4.00         |
| Crushed new potatoes  | 4.00         |
| Chocolate olive oil pot, biscotti                                       | 6.75         |
| <b>Panna cotta, raspberries</b>   | <b>6.50</b>  |
| Summer pudding, clotted cream   | 6.50         |
| <b>Affogato</b>   | <b>4.00</b>  |

## CAKES

|                   |      |                  |      |
|-------------------|------|------------------|------|
| Lemon drizzle     | 3.50 | Carrot           | 4.50 |
| Orange and almond | 3.50 | Double chocolate | 4.50 |

## JOIN US FOR SUNDAY ROAST

Prices start from 15.50

Join us for a delicious, leisurely Sunday roast.

All served with a choice of roasts of the day, duck fat roasted potatoes, seasonal vegetables, Yorkshire pudding and gravy. Ask your server about today's vegetarian option.

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.



## HOT DRINKS

Our 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        |
| Orchard Pig Reveller 500ml            | 5.50        |
| Beck's Blue Alcohol Free Lager 275ml  | 4.00        |
| Lisa Lager pint / half pint           | 5.50 / 2.95 |

## SPARKLING WINE

|  |                |
|--|----------------|
|  | 125ml / bottle |
| Belstar Prosecco NV, Italy                         | 7.00 / 32.00   |
| Champagne de Castellane Brut NV, Champagne, France | 85.00          |

## WHITE WINE

|  |                        |
|--|------------------------|
|  | 125ml / 175ml / bottle |
| IL Banchetto Bianco, Puglia, Italy                           | 5.00 / 6.00 / 21.00    |
| Lamberti Ca'Preella, Soave, Veneto, Italy                    | 5.75 / 7.00 / 24.00    |
| Cap Cette, Picpoul de Pinet, France                          | 6.00 / 7.50 / 29.00    |
| Alois Lageder Riff, Pinot Grigio, Trentino-Alto Adige, Italy | 6.75 / 7.75 / 31.00    |
| Voltolino, Gavi DOCG, Italy                                  | 7.00 / 8.25 / 34.00    |
| Spy Valley, Sauvignon Blanc, Marlborough, New Zealand        | 8.00 / 9.50 / 37.00    |
| La Chablisienne, Chablis Le Finage, Burgundy, France         | 60.00                  |

## ROSÉ WINE

|  |                        |
|--|------------------------|
|  | 125ml / 175ml / bottle |
| Conto Vecchio, Pinot Grigio Blush, Pavia, Italy  | 5.00 / 6.00 / 23.00    |
| Cotes de Provence Rose, Domaine Pastoure, France | 6.50 / 7.50 / 34.00    |

## RED WINE

|   |                        |
|---|------------------------|
|   | 125ml / 175ml / bottle |
| IL Banchetto Rosso, Puglia, Italy                   | 5.00 / 6.00 / 21.00    |
| Fico Grande, Sangiovese, Emilia Romagna, Italy      | 6.00 / 7.00 / 25.00    |
| Castillo Clavijo, Rioja Alta Reserva, Spain         | 7.00 / 8.50 / 33.00    |
| Oscuro, Malbec, Mendoza, Argentina                  | 6.75 / 7.75 / 32.00    |
| Valiano, Chianti Classico, Italy                    | 8.00 / 10.00 / 40.00   |
| Chateau Lanessan, Haut-Medoc 2008, Bordeaux, France | 70.00                  |

## POMPEII-INSPIRED WINE

|                                     |        |
|-------------------------------------|--------|
|                                     | bottle |
| Zensa Fiano, IGP, Puglia, Italy     | 35.00  |
| Zensa Primitivo, IGP, Puglia, Italy | 35.00  |