

MOTHER'S DAY MENU

ROOFTOP
RESTAURANT

ASHMOLEAN

Spoil your mum with a complimentary glass of Prosecco

STARTERS

Roasted tomato, red pepper and basil soup (v)	£6.50
Served with fresh bread and butter	
Smoked mackerel	£8.50
Fennel, watercress and horseradish crème fraiche	
Beetroot and ricotta salad (v)	£7.50 / £11.00
Orange and red chicory salad, hazelnuts, ricotta cheese	
Mixed charcuterie board	£9.00
Cornichons, olives, padron peppers	

MAINS

Dry-aged Longhorn beef	£17.00
Yorkshire pudding, duck fat roast potatoes, root vegetables, seasonal greens, gravy	
Slow-cooked honey mustard glazed gammon shank	£26.00 (for two)
Braised cabbage, mashed potato, seasonal greens, gravy	
Fillet of salmon	£18.00
Crushed potatoes, purple sprouting broccoli, fennel and herb butter	
Spring vegetable risotto (v)	£13.50
Grana Padano, basil pesto	

DESSERTS

Orange posset (v)	£6.50
Pistachios, ginger shortbread	
Grilled pineapple (v)	£6.50
Chilli and lime syrup, vanilla ice cream	
Sticky toffee pudding (v)	£6.50
Vanilla ice cream	
Cheese board	£8.50 / £12.50
Selection of English cheeses, quince, grapes, celery, crackers	

SIDES (all £4.00)

**Chips (v), Cauliflower cheese (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.