



DESSERT

Cointreau panna cotta

Orange caramel sauce,
dark chocolate shards
£6.50

Poached pear

Raspberry coulis, ginger-spiced
cream
£6.50

Lemon tart

Crème fraiche
£6.50

Chocolate cake

Blueberry compote, vanilla
ice cream, made without flour
£6.50

Cheeseboard

Selection of English cheeses,
quince, grapes, celery, crackers
£8.50 / £12.50

DIGESTIF

Frangelico

Amaretto
Limoncello
(50ml) £5.00

Cointreau

Baileys
Grappa
Sambuca
(50ml) £5.00

Muscat de Rivesaltes Cazes, France

(75ml) £5.25

Sauternes Chateau, Laville, France

(75ml) £7.00

Open Tuesday, Wednesday, Sunday 10AM until 4:30PM

Thursday, Friday, Saturday 10AM until 10PM

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.