

## POMPEII-INSPIRED WINE

	bottle
<b>Zensa Fiano, IGP, Puglia, Italy</b>	35.00
<b>Zensa Primitivo, IGP, Puglia, Italy</b>	35.00

## 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.

## DINNER MENU

<b>Bread board with olive oil and balsamic</b>	4.00
<b>Mixed olives</b>	3.50
<b>Salted broad beans</b>	3.50
<b>Soup of the day</b>	6.00
<b>Bresaola, rocket, Parmesan</b>	7.00
<b>Heritage tomatoes, aged balsamic, tapenade croute (vg)</b>	6.75
<b>Ham hock terrine, pickles, toast</b>	7.00
<b>Smoked mackerel, fennel, watercress, dill horseradish crème fraiche</b>	7.00
<b>Market fish</b>	Market price
<b>Kerry Hill rump of lamb, braised fennel, white beans, nduja</b>	17.00
<b>Thyme roasted chicken, crushed new potatoes, salsa Verde, charred tender stem broccoli</b>	14.50
<b>Summer vegetable risotto, mascarpone, pesto (v)</b>	12.00
<b>Picanha steak, cafe de Paris, garden salad, fries</b>	24.00
<b>Fries</b>	4.00
<b>English garden salad</b>	4.00
<b>Tarragon buttered greens</b>	4.00
<b>Crushed new potatoes</b>	4.00
<b>Chocolate olive oil pot biscotti (vg)</b>	6.75
<b>Panna cotta with raspberries</b>	6.50
<b>Summer pudding, clotted cream</b>	6.50
<b>Affogato</b>	4.00
<b>Cheese board, celery, grapes, crackers, apple jelly</b>	8.50 / 12.50

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™

<b>Latte / Cappuccino / Flat white</b>	3.25
<b>Americano</b>	3.00
<b>Espresso / double espresso</b>	2.25 / 2.85
<b>Macchiato / double macchiato</b>	2.25 / 2.85
<b>Hot chocolate / Mocha</b>	3.50
<b>Pot of tea for one</b>	3.35

English Breakfast, Earl Grey, Ginger & lemon, Chamomille, Peppermint, Oriental Sencha, Garden berries, Elderflower & lemon

## SOFT DRINKS

<b>Life Water small / large</b>	2.20 / 4.20
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Every purchase of Life Water helps fund clean water projects across the world.

<b>Fresh orange juice</b>	3.30
<b>Chegworth Valley organic apple juice</b>	3.50
<b>Fentimans</b>	3.50

Ginger beer, Victorian lemonade, Mandarin and Seville Orange, Rose Lemonade

## BEER & CIDER

<b>Cotswold Premium Lager 330ml</b>	4.75
<b>Cotswold IPA 330ml</b>	4.75
<b>Loose Canon Abingdon Bridge Ale 500ml</b>	5.50
<b>Orchard Pig Reveller 500ml</b>	5.50
<b>Camden Hells 330ml</b>	£4.75
<b>Beck's Blue Alcohol Free Lager 275ml</b>	4.00
<b>Lisa Lager pint / half pint</b>	5.50 / 2.95

## SPARKLING WINE

	125ml / bottle
<b>Belstar Prosecco NV, Italy</b>	7.00 / 32.00
<b>Champagne de Castellane Brut NV, Champagne, France</b>	85.00

## WHITE WINE

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

## ROSÉ WINE

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

## RED WINE

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