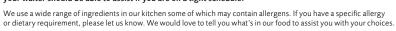
POMPEII-INSPIRED WINE	bottle	JOIN US FOR SUNDAY ROAST	
Zensa Fiano, IGP, Puglia, Italy	35.00	Prices start from	15.50
Zensa Primitivo, IGP, Puglia, Italy	35.00	Join us for a delicious, leisurely Sunday roast. All served with a choice of roasts of the day, duck fat roasted potatoes, seasonal vegetables, Yorkshire pudding and gravy. Ask your server about today's vegetarian option.	

DINNER MENU

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

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.





HOT DRINKS SOFT DRINKS

Our beans are Rainforest Alliance Certified	TM	Life Water small/large 2.2
Latte / Cappuccino / Flat white Americano	3.25 3.00	Every purchase of Life Water helps fund clean water projects across the world.
Espresso / double espresso	2.25/2.85	Fresh orange juice
Macchiato / double macchiato	2.25/2.85	Chegworth Valley organic apple juice
Hot chocolate/Mocha	3.50	0 , 0 , 1, ,
Pot of tea for one English Breakfast, Earl Grey, Ginger & Iemo Chamomille, Peppermint, Oriental Sencha,		Fentimans Ginger beer, Victorian lemonade, Mandarin and Seville Orange, Rose Lemonade

2.20/4.20

3.30

3.50

3.50

BEER & CIDER

Garden berries, Elderflower & lemon

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
Camden Hells 330ml	£4.75
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