



APERITIF

Mixed olives or salted broad beans
£3.00

Mixed bread board, olive oil and balsamic syrup (v)
£4.00

Bellini
Prosecco, seasonal purée
£6.50

Aperol spritz
Aperol, Prosecco, soda
£7.00

Cucumber rosemary gin and tonic
Rosemary-infused Hendrick's gin, cucumber, tonic
£8.50

Kir Royale
Devaux Champagne, Crème de Cassis
£10.50

STARTERS

Soup of the day (v)
Served with fresh bread
£6.50

Charred herring
£7.50
Candied beetroot, lamb lettuce, dill, tangerine oil

Chicken croquettes
Gem lettuce, Caesar dressing
£8.00

Ham hock terrine
Piccalilli, cornichons, bitter leaves salad
£7.50

Mooli salad (v)
Jersey potatoes, pickled red onion, herbed dressing
£6.50

MAINS

Guinea fowl
Cajun-spiced sweet potato, corn salad and barbecue mayonnaise dressing
£17.00

Potato gnocchi (v)
Grana Padano and black truffle fondue sauce, baby spinach
£14.50

Black squid crusted cod
Clam chowder, samphire and herb oil
£19.50

Daily special
Chef's special of the day
Market price

Mustard-marinated lamb rump
Pea purée, caramelised silver onion, spring greens, red wine jus
£20.00

Cauliflower rice and red quinoa salad (v)
Pomegranates, peas, radicchio, crispy onion, herbed dressing
£13.50

ANTIPASTI

Saucisson
£7.50

Baby squid
Red pepper, onions, sweet citrus marinade
£8.50

Antipasti board
Saucisson, maple-glazed sausages, cornbread, sun-dried tomatoes, potato salad, pickles, Nocellara olives
£18.00

Selection of cheeses also available, please see the dessert menu

SIDES

Chips (v)
Buttered new potatoes (v)
Collard greens, shredded ham hock
Mixed leaves and radish salad
£4.00 each

AMERICA'S COOL MODERNISM SET MENU

2 COURSES £18.00
3 COURSES £23.00

Chicken croquettes or Soup of the day

Guinea fowl or Cauliflower rice and red quinoa salad

New York baked cheesecake or Glazed apricots

12:00PM – 3:00PM
Tuesday to Friday
5:30PM-7:30PM
Thursday, Friday and Saturday

This is a pre-theatre offer and the table will be required at 7:30PM

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.

BOOK ONLINE

www.ashmoleanrooftop.com

AFTERNOON TEA

Served everyday from 3PM-4:30PM

SUNDAY ROAST

Every Sunday from 12PM-3PM, £15.50

