

ASHMOLEAN

ROOFTOP RESTAURANT

Please ask us about the allergens in our food

ASK FOR OUR DAILY SPECIAL!

Scan the QR code to view the carbon footprint of your meal

This menu has a labelling system that shows the amount of carbon and water emissions produced by each dish



LUNCH

SERVED 11:30-15:30

NIBBLES

Sourdough ciabatta, balsamic dip (vg) 344 kcal	4.00
Mixed olives 177 kcal	4.50
Hot chilli risotto crackers 390 kcal	3.50
Wasabi peas 416 kcal	3.50

STARTERS

Soup of the day (vg)	7.50
Vegan burrata, heritage tomato, black olive tapenade, pesto, micro basil (vg) 287 kcal	12.50
Braised baby leek, crumbled feta, salsa, banana shallot, toasted pine nut, garlic crostini (v) 117 kcal	8.50
Asparagus, edamame, and mascarpone tartlet, kohlrabi and spring green slaw, garden herb dressing (v) 357 kcal	8.75
Haddock, salmon and cod fishcake, lemon and dill, pea purée, house tartar sauce 251 kcal	9.50
Lemon and thyme chicken, courgette, olive, sun-dried tomato and rocket salad, lemon vinegarette 228 kcal	9.00

SIDES

Fries (vg) 210 kcal	4.50
Wilted spinach (vg) 16 kcal	4.50
Mixed salad, cherry tomatoes, carrots, radish, cucumber (vg) 56 kcal	5.25

MAINS

Marinated and roasted mint and orange courgette, British grown smoked quinoa salad, pomegranate seeds, roasted crushed pistachios (vg) 268 kcal	17.50
Handmade asparagus and ricotta tortelloni, spinach and rocket purée, browned butter, Parmesan, toasted pumpkin seeds, basil crisp (v) 428 kcal	19.50
Oven roasted sea bream, artichoke and semi dried tomato cous cous, watercress and roasted red pepper pesto 556 kcal	22.00
Chargrilled chicken breast in grilled sourdough, smoked bacon, beef tomato, Applewood, basil mayo, fries 993 kcal	19.50
Marinated slow cooked pork belly, crisp vegetable and glass noodle salad, sesame, soy and honey dressing 717 kcal	19.50

DESSERTS

White chocolate tart, avocado and lime mousse, raspberry compôte (vg) 530 kcal	9.50
Homemade whipped coffee ice cream, coconut and chocolate Florentine (v) 382 kcal	7.50
Upside down pineapple cake, vanilla crème fraîche, pineapple and lime salsa, coriander (v) 489 kcal	8.50
Elderflower panna cotta, balsamic and black pepper marinated strawberries and brown butter crumb 453 kcal	9.50
Selection of British cheeses, Barbers' vintage Cheddar, Stilton, English brie, celery, grapes, red onion chutney, crackers (v) 537 kcal	12.50
Ashmolean Sweet Treat with a hot drink of your choice Please ask your server for today's choice	6.50

AFTERNOON TEA

SERVED 11:30-16:00

AFTERNOON TEA	28.50
Add a glass of Prosecco	6.00

SANDWICHES

Avocado, chilli and lime mousse, shallot tart (vg) 56 kcal	
Free-range egg mayonnaise mustard cress, malted grain bread (v) 153 kcal	
Crayfish, Mary Rose dressing, brioche bridge roll, chives 94 kcal	
Prosciutto, Parmesan, sun-dried tomato tapenade, rocket, basil bread 150 kcal	

SCONES

Homemade sultana scones, English clotted cream, Tiptree jam (v) 494 kcal	
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SWEETS

White chocolate tart, avocado and lime agave mousse, raspberry compôte (vg) 129 kcal	
Iced ginger loaf cake, crystallised stem ginger (vg) 156 kcal	
Artisan macaroon (v) 68 kcal	
Elderflower panna cotta, balsamic and black pepper marinated strawberries and brown butter crumb 453 kcal	

CREAM TEA

Homemade sultana scones, English clotted cream, Tiptree jam, your choice of tea or coffee (v) 494 kcal	
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VEGAN AFTERNOON TEA	28.50
Add a glass of Prosecco	6.00

SANDWICHES

Avocado, chilli and lime mousse, shallot tart 56 kcal	
Sweet potato pakora, hummus, malted grain bread 151 kcal	
Vegan cheese, tomato and red onion chutney, white bread 103 kcal	
Grilled aubergine, sun-dried tomato tapenade, spinach, basil bread 151 kcal	

SCONES

Homemade scones, Tiptree jam 386 kcal	
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SWEETS

White chocolate tart, avocado and lime agave mousse, raspberry compôte 129 kcal	
Mini lemon cheesecake 95 kcal	
Iced ginger loaf cake, crystallised stem ginger 156 kcal	
Cranberry and pumpkin seed flapjack 137 kcal	

AVAILABLE FROM 15:00

12.00

(v) vegetarian | (vg) vegan

We use a wide range of ingredients in our kitchen, some of which may contain allergens. Please let us know if you have a specific allergy or dietary requirement so we can let you know of the most appropriate food choice.

Adults need around 2000 kcal a day.



We are a family-friendly restaurant

Breastfeeding welcome | Bottle warmer available on request | Please ask us if you are short on nappies or wipes | Free tap water | Free Wi-Fi