

HOT AND COLD DRINKS

HOT DRINKS

OUR BEANS ARE RAINFOREST ALLIANCE CERTIFIED™

Espresso / double espresso 2.25 / 2.85

Macchiato / double macchiato 2.25 / 2.85

Americano 3.00

Latte 3.25

Cappuccino 3.25

Flat white 3.25

Cortado 2.80

Mocha 3.50

Hot chocolate 3.50

Pot of tea for one 3.35

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

SOFT DRINKS

Life Water small / large 2.20 / 4.20

EVERY PURCHASE OF LIFE WATER HELPS FUND CLEAN WATER PROJECTS ACROSS THE WORLD

Fresh orange / apple juice 4.20

Coke / Diet Coke 3.80 / 3.40

Fentimans 4.00

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

ASHMOLEAN
ROOFTOP
RESTAURANT



LUNCH MENU

SAVE 10%

Become a member today

ASHMOLEAN
CAFÉ

TOKYO SPECIALS

Shredded vegetable & sesame seed salad with tahini & mirin dressing 8.00

Cotton cheesecake 3.95 | With cherry blossom tea 5.00

Our Café on Level -1 is open every day from 10am



Every purchase supports the Ashmolean
Inspiring minds, since 1683

LUNCH

Please ask us about the allergens in our food

NIBBLES all 3.50 – any 3 for 9.00

Nocellara olives	Smoked almonds
Bread basket & balsamic dip	Chilli corn bites

STARTERS

Smoked salmon, beetroot & horseradish salad 7.50

Parma ham, peas & ricotta salad 7.50

● Rice noodles, crunchy vegetables, chilli & coriander (vg) 6.75

MAIN COURSES

● Chicken ramen, pak choi & shiitake mushrooms 16.50

Cauliflower steak, bulgur wheat & romesco sauce (vg) 14.00

Sea trout, escabeche, pickled dill cucumber 17.00

DESSERTS

Baked apricot, sake & cinnamon crème fraîche (v)
or cinnamon vegan cream (vg) 6.00

Lemon posset & macerated raspberries 6.00

● Crystallised ginger custard pudding 6.00

SIDES all 3.50

Isle of Wight heritage tomatoes / Baby gem, tarragon & radish /
Tossed green salad / Chips

(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.

● Inspired by the Tokyo exhibition

ALCOHOLIC DRINKS

WHITE WINE

Bottle / 175ml / 125ml

El Muro, Macabeo, Aragon,
Spain, 2017
23.00 / 6.90 / 5.10

La Croix Vermentino, Sauvignon
Blanc, Languedoc, France, 2017
28.00 / 8.10 / 6.20

Satellite, Sauvignon Blanc,
Marlborough, New Zealand, 2017
34.00 / 8.60 / 6.60

Domaine de la Chezatte, Sancerre,
Loire Valley, France, 2016
45.00 (bottle)

Voltolino Gavi DOCG, Cortese,
Piemonte, Italy, 2017
39.00 (bottle)

RED WINE

Bottle / 175ml / 125ml

El Muro, Tempranillo, Aragon,
Spain, 2017
23.00 / 6.90 / 5.10

Domaine St. Jacques, Organic Côtes
du Rhône, Rhône Valley
29.00 / 8.30 / 7.00

Castillo Clavijo, Rioja Alta Reserva,
Spain
31.00 / 8.50 / 7.20

Peth Wetz, Unfiltered Pinot Noir,
Rheinhessen, Germany, 2017
39.00 (bottle)

Château Lanessan, Haut-Médoc
2008, Bordeaux, France
55.00 (bottle)

ROSE WINE

Bottle / 175ml / 125ml

Côtes de Provence Rose, Domaine
Pastoure, France
34.00 / 8.50 / 6.50

Conto Vecchio, Pinot Grigio Blush,
Pavia, Italy
28.00 / 7.20 / 5.50

SPARKLING WINE

Bottle / 125ml

Torre Del Gall Brut Reserva Cava
33.00 (bottle)

Belstar Prosecco NV, Italy
27.00 / 7.00

CRAFT BEER & CIDER

Cotswold Premium Lager
330ml 5.50

Cotswold IPA
330ml 5.50

Loose Canon Abingdon Bridge Ale
500ml 6.00

Orchard Pig Reveller Cider
500ml 6.00

COCKTAILS

● Tokyo Highball 8.00

Aperol Spritz 7.50

Mimosa 7.50

Ashmolean G&T 8.00