

# HOT AND COLD DRINKS

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## 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

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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

Crab, avocado, tomato, cucumber salad, lime & chilli dressing 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

Belgian chocolate fudge cake with 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

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(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

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## 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