

<b>Soup of the day (vg)</b>	6.5
<b>Buffalo mozzarella, Isle of Wight heritage tomato and basil salad (v)</b>	7
<b>Smoked mackerel, beetroot, horseradish</b>	7.5
<b>Caesar salad</b>	6.5
<b>Farmhouse terrine, pickles, sourdough toast</b>	7
<b>Crispy pig cheeks, ale ketchup and pickles</b>	7
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<b>Slow roast pork belly, apple sauce</b>	16.5
<b>Roast free-range chicken pork and apricot stuffing</b>	15.5
Both served with duck fat roasted potatoes, seasonal veg, Yorkshire pudding, gravy	
<b>Cauliflower and butternut squash gratin, Jersey Royals, seasonal veg, gravy (v)</b>	12
<b>Cheeseburger, brioche, slaw, fries and pickles</b>	13
<b>Pan-fried bream with crab, crushed Jersey Royals, samphire and asparagus</b>	18
<b>BBQ braised short rib, sour cream and chive mash, kale</b>	17
<b>Roast vegetables, artichokes Provençal, herb crust (vg)</b>	12
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<b>Vegan chocolate mousse, passion fruit</b>	7
<b>Treacle tart, clotted cream</b>	6.5
<b>Baked custard and rhubarb pot</b>	7
<b>Caramelised pineapple, vanilla ice cream</b>	6

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.