SHARING BOARDS
PLEASE ASK US ABOUT THE ALLERGENS IN OUR FOOD

VEGAN
Mixed olives, cornichons, vegan cheese, stuffed vine leaves, semi-dried tomato, sweet potato pakora, roasted red pepper hummus, olive ciabatta, olive oil & balsamic dip (vg) 976 kcal – 20.00

MEAT
Mixed olives, cornichons, Taleggio cheese, Prosciutto crudo, Salchichon salami, Ventricina salami, olive ciabatta, olive oil & balsamic dip 1355 kcal – 20.00

SIDES
Fries (vg) 210 kcal – 4.00
Mixed salad, cherry tomatoes, carrots, radish, cucumber (vg) 56 kcal – 4.25
Wilted spinach (vg) 22 kcal – 4.25
Parmesan-dusted fries, truffle mayo (v) 583 kcal – 6.00

WINES
Belstar Cuvée Rosé NV, Italy – 45.00 (bottle)
A unique sparkle created by one of Prosecco’s top producers, the Cuvée Rosé is a blend of Merlot, Pinot Noir and Sauvignon Blanc, making it the perfect pairing for our charcuterie board.

Voltolino Gavi DOCG, Cortese, Piemonte, Italy – 42.00 (bottle)
This crisp dry white is all about fresh green apple, lemon and lime flavours, with a hint of stone fruit on the aftertaste, a perfect pairing for our vegan charcuterie board.

FULL DRINKS LIST ON REVERSE
(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.

Every purchase supports the Ashmolean
Inspiring minds, since 1683
DRINKS

SPARKLING WINE
750 ml bottle / 125 ml glass (vintages may vary)
Belstar Prosecco NV, Italy – 33.00 / 8.00
Torre Del Gall Brut Reserva Cava, Spain – 37.00 (bottle)

WHITE WINE
750 ml bottle / 175 ml glass / 125 ml glass (vintages may vary)
Maison Belenger IGP, Côtes de Gascogne, France – 25.00 / 7.90 / 6.30
La Croix Vermentino, Sauvignon Blanc, Languedoc, France – 29.00 / 8.40 / 6.60
Le Versant Chardonnay IGP d’Oc, Languedoc-Roussillon, France – 32.00 / 8.90 / 7.10
Domaine Félines Jourdan ‘Félines’ Picpoul de Pinet, France – 35.00 / 9.20 / 7.20

RED WINE
750 ml bottle / 175 ml glass / 125 ml glass (vintages may vary)
Tremito Nero d’ Avola Sicilia DOC, Italy – 25.00 / 7.90 / 6.30
Kleine Rust Fairtrade Pinotage Shiraz, South Africa, 2020 – 32.00 / 8.90 / 7.10
Domaine St. Jacques, Organic Côtes du Rhône, Rhône Valley, France – 38.00 / 9.60 / 7.50
Villa Belvedere Valpolicella Ripasso, Italy – 41.00 (bottle)
Peth Wetz, Unfiltered Pinot Noir, Rheinhessen, Germany – 45.00 (bottle)

ROSÉ WINE
750 ml bottle / 175 ml glass / 125 ml glass (vintages may vary)
Côtes de Provence Rosé, Domaine Pastoure, France – 36.00 / 8.70 / 6.90

CRAFT BEER & CIDER
Hawkstone Lager / IPA, Cotswolds 330ml – 6.00
Ashmolean IPA, Hook Norton 500ml – 5.90
Loose Cannon Abingdon Bridge Ale 500ml – 6.50
Hawkstone Cider, Cotswolds 500ml – 6.50

COCKTAILS
The Labyrinth Highball – 8.00
Ashmolean G&T – 8.50
Aperol Spritz – 8.00
Mimosa – 8.00
Kir Royale – 8.00

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 & Seville orange, Rose lemonade