

NIBBLES

Sourdough extra virgin olive oil, balsamic (vg) 344 kcal	5.50
Nocellara olives (vg) 163 kcal	6.75
Tomato and smoked paprika picos (vg) 135 kcal	4.60

APERITIF

Blood orange spritz Aperol, Prosecco, blood orange, cinnamon	12.50
Ashmolean G&T TOAD (The Oxford Artisan Distillery) Ashmolean Gin, elderflower, orange, rosemary	11.50

FESTIVE DRINKS SPECIALS

Mulled wine A festive, spiced red wine with notes of orange and cinnamon	6.50
Mulled apple juice Warm mulled apple juice with hints of festive spices and orange	5.50
Spiced blueberry bellini Bottega Poeti Prosecco Brut DOC, blueberry, and cinnamon	10.50

FESTIVE SET LUNCH MENU

Two-course meal	32.00	Three-course meal	37.00
Enjoy two or three courses of festive favourites, from comforting roasts to indulgent desserts. A joyful feast to share this season.			

SIDES

Fries (vg) 234 kcal	5.50
Mixed salad, house dressing (vg) 42 kcal	5.50
Maple-roasted carrots (vg) 225 kcal	4.50
Roast potatoes (vg) 270 kcal	5.00

STARTERS

❁ Soup of the day (vg) Sourdough bread	9.00
❁ Stilton and chestnut mushroom quiche (v) Sticky fig relish, pear and rocket salad, honey and mustard dressing 432 kcal	9.50
Maple buckwheat salad (vg) Braised squash, swede purée, balsamic roasted red onion, maple dressing 384 kcal	9.50
❁ Smoked mackerel pâté Beetroot purée, cornichons, sourdough bread 487 kcal	9.50
Pork, apple and sage terrine Wrapped in smoked bacon, cider vinegar fennel slaw, tomato chutney 264 kcal	10.00

MAINS

❁ Hand-carved roasted turkey breast Pigs in blankets, pork and date stuffing, roasting jus, served with carrots, parsnips, Brussels sprouts, roast potatoes, cranberry sauce 820 kcal	24.00
❁ Slow-braised venison Winter vegetable and juniper berry casserole, served with carrots, parsnips, Brussels sprouts, roast potatoes, cranberry sauce 499 kcal	25.00
❁ Walnut, cashew, cranberry, beetroot, carrot and butternut roast (vg) Thyme-infused jus, served with carrots, parsnips, Brussels sprouts, roast potatoes, cranberry sauce 634 kcal	23.00
Cassoulet With braised chicken thigh, flageolet and cannellini beans, tomato, olive, capers, gremolata 692 kcal	21.00
Sea bass with saffron leeks Pan-fried, sustainably caught sea bass, buttered lemon and dill celeriac, lemon 208 kcal	24.00
Mushroom and chestnut gnocchi (v) Chestnut mushroom, toasted chestnuts, spinach cream sauce, Parmesan biscuit, pumpkin seeds 921 kcal	20.00



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.

Every purchase supports the Ashmolean
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FESTIVE AFTERNOON TEA 32.50

Includes a pot of the finest loose-leaf tea. Please refer to our drinks menu for the full tea list.

Add a glass of English sparkling wine 14.00
2019 Preamble No.2 Hundred Hills, Oxford, England

SANDWICHES

Cucumber and dill cream cheese (vg) 146 kcal
Brie and cranberry shallot shell, shallot purée (v) 97 kcal
Roast turkey, sage emulsion, cranberry sauce, rocket 176 kcal
Smoked salmon, dill and horseradish crème fraîche 95 kcal

SCONES

Cranberry and mixed spice homemade scones, English clotted cream, Tiptree jam (v) 494 kcal

SWEETS

Mini Baileys mousse, Tia Maria syrup (vg) 175 kcal
Gingerbread biscuit (vg) 123 kcal
Mince Pie (v) 100 kcal
Mini vanilla cheesecake, candied clementine segment (vg) 120 kcal

Vegan afternoon tea available

CREAM TEA 12.50

Cranberry and mixed spice homemade scones, English clotted cream, Tiptree jam (v), your choice of tea or coffee 494 kcal

Afternoon tea is served 11:30–16:30 | Cream tea is served 15:00–16:30

Please ask us about the allergens in our food

(v) vegetarian | (vg) vegan

❁ Part of the Festive Set Lunch Menu

We use a wide range of ingredients in our kitchen, some which may contain allergens. If you have a specific allergy or dietary requirement, please ask to speak with one of our trained allergen champions who will be happy to assist.

Adults need around 2000 kcal a day.
A discretionary 10% service charge will be added to your bill.



