

## NIBBLES

<b>Toasted flatbread</b> green chickpea guacamole (vg) 388 kcal	5.50
<b>Sourdough</b> extra virgin olive oil, balsamic (vg) 344 kcal	5.50
<b>Nocellara olives</b> (vg) 163 kcal	6.75
<b>Tomato and smoked paprika picos</b> (vg) 135 kcal	4.60

## APERITIF

<b>In Bloom</b>	12.00
TOAD (The Oxford Artisan Distillery) Ashmolean Gin, elderflower liqueur, lemon, fresh mint, light tonic	
<b>Aperol Spritz</b>	12.50
Aperol, Bottega Poeti Prosecco Brut DOC, orange slice, soda	
<b>Strawberry Bellini</b>	11.50
Bottega Poeti Prosecco Brut DOC, strawberry purée	

## SET MENU

Available Monday-Friday

<b>Two-course meal</b>	27.00	<b>Three-course meal</b>	32.00
Add a glass of 2019 Preamble No.2 Hundred Hills, Oxford, England			14.00

## STARTERS

<b>Soup of the day</b> sourdough bread (vg)	
<b>Asparagus spears</b> (v)	
Courgette ribbons, tarragon mayonnaise, toasted pumpkin seeds, shaved Gran Levanto 132 kcal	

## MAINS

<b>Gnocchi</b> (vg)	
Chive, parsley and lemon pesto, wilted baby spinach, crumbled feta, crispy capers, toasted pumpkin seeds, sun-blushed tomatoes 594 kcal	
<b>Cantaloupe melon salad</b> (v) vegan option available	
Cucumber, red onion, wild rocket, Kalamata olive, feta, fresh mint, lime and pistachio salsa, cold pressed rapeseed oil, barrel aged feta 512 kcal	

## DESSERTS

<b>Rosemary and orange blossom sponge</b> (vg)	
Elderflower icing and chocolate and blood orange ice cream 509 kcal	
<b>White chocolate and lavender cheesecake</b> (v)	
Macerated strawberries 522 kcal	

## STARTERS

<b>Soup of the day</b> sourdough bread (vg)	9.00
<b>Burrella</b> (vg)	12.50
Peas, edamame beans, pickled red onions, black garlic mayonnaise, cold-pressed rapeseed oil, black olive dust, pea shoots 403 kcal	
<b>Asparagus spears</b> (v)	10.00
Courgette ribbons, tarragon mayonnaise, toasted pumpkin seeds, shaved Gran Levanto 132 kcal	
<b>Hot smoked salmon</b>	12.50
Potato salad, spring onion, white balsamic vinegar, virgin olive oil, toasted fennel seeds, fennel cress 170 kcal	
<b>Crumbled goat's cheese</b> (v)	9.50
Cucumber ribbons, radicchio, white grape, dill, pine kernels, mint oil 374 kcal	
<b>Smoked chicken salad</b>	11.50
Baby gem, crispy pancetta, sun-blushed tomatoes, fresh herb mayonnaise, micro red vein sorrel 196 kcal	

## MAINS

<b>Pan-fried British pork chop</b>	23.50
Cherry tomato, red onion, radicchio and basil salad, salsa verde 556 kcal	
<b>Rose harissa chicken supreme</b>	24.00
British grown smoked quinoa, red onion, apricot, fresh herbs, orange zest yoghurt, rocket 554 kcal	
<b>Pan-seared sea bream</b>	26.00
Roasted Mediterranean vegetables, sun-blushed tomato pesto orzo pasta, charred tender stem, basil crisps 579 kcal	
<b>Cantaloupe melon salad</b> (v) vegan option available	18.50
Cucumber, red onion, wild rocket, Kalamata olive, feta, fresh mint, lime and pistachio salsa, cold pressed rapeseed oil, barrel-aged feta 512 kcal	
<b>Coriander, cumin and lemon-roasted courgette salad</b> (v)	21.00
Green chickpea guacamole, smoked tomato and herb salad, toasted quinoa, lemon dressing, toasted flatbread 773 kcal	

<b>Gnocchi</b> (vg)	21.00
Chive, parsley and lemon pesto, wilted baby spinach, crumbled feta, crispy capers, toasted pumpkin seeds, sun-blushed tomatoes 594 kcal	

## SIDES

<b>Fries</b> (vg) 234 kcal	5.50
<b>Mixed salad, house dressing</b> (vg) 42 kcal	5.50
<b>Wilted spinach</b> (vg) 56 kcal	5.50
<b>Charred tenderstem</b> (vg) 62 kcal	6.00

## IN BLOOM AFTERNOON TEA 32.50

Inspired by In Bloom: How Plants Changed Our World, an exhibition tracing the global journeys of familiar blooms - from Oxford to the farthest corners of the world. Our seasonal menu draws inspiration from these stories, celebrating the beauty, history and influence of plants through flavour.

Add a glass of 2019 Preamble No.2 Hundred Hills, Oxford, England	14.00
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## SANDWICHES

Pulled chicken breast, lemon and thyme mayonnaise, spinach and basil bread, baby watercress 216 kcal	
Smoked salmon, lime and dill crème fraîche, malt bread 174 kcal	
Cucumber, minted whipped cream cheese, white bread (vg) 151 kcal	
Free-range egg and tarragon mayonnaise, rocket, beetroot bread 158 kcal	

## SCONES

Lavender and orange blossom scones, English clotted cream, Tiptree strawberry jam (v) 751 kcal	
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## SWEETS

Chocolate flowerpot, ganache, edible soil, chocolate flower (v) 239 kcal	
Raspberry and Prosecco posset, freeze-dried raspberries, cornflowers (v) 157 kcal	
Lemon and almond macaron, lemon balm (v) 68 kcal	
Rosemary and orange sponge, elderflower icing, violas (vg) 96 kcal	

Vegan afternoon tea available

## CREAM TEA 12.50

Lavender and orange blossom scones, English clotted cream, Tiptree strawberry jam, your choice of tea or coffee (v) 751 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

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.

A discretionary 10% service charge will be added to your bill.



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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John Constable (1776 - 1837), Summer Sunset,  
Circa 1840 - 1850, oil on paper