

ASHMOLEAN DINING ROOM

Every purchase from the Ashmolean Dining Room supports the Museum

SMALL DISHES

Red radish, olive tapenade	2.75
Herbed piedmont Robiola, garlic crostini	3.50
Babaganoush, lavash	2.50
Half dozen quail's eggs, roasted cumin salt	2.50
Salted cod croquettes, saffron aioli	3.50
Spanish chorizo picante, chargrilled	3.25

Ribollita	6.00/9.50
Orange, chicory, feta and toasted walnuts	6.50/9.50
Mojama, piquillo peppers, caper berries, soft poached eggs	6.25/11.00
Leek vinaigrette, goats cheese crostini	6.50
Pumpkin ravioli, sage and pumpkin seed butter	6.00/10.00
Jerusalem artichoke risotto	6.50/9.50
Poached eggs, braised shallots, pancetta, burgundy sauce	7.00
Steak tartare	8.00

CHEFS SANDWICHES

A choice of two chefs sandwiches are available during the day	6.50
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CHARCUTERIE

Richard Woodall's Cumbrian air dried ham	7.00
Pork rilette	6.50
Wild game terrine,	6.50
Smoked venison (Fallow deer loin) from Denham estate	7.00
Classic French saucisson	6.00
Selection of charcuterie	10.00
All charcuterie comes with cornichons, toasted sour dough	

LARGE DISHES

Pumpkin & Chickpea tagine	14.50
Two onion tart, lemon Swiss chard	12.00
Chargrilled sea bass, fennel, gremolata, buttered chard, Boulanger potatoes	16.50
Cornish fish stew, boiled potatoes, toasted bread	17.50
Confit duck cassoulet, Toulouse sausage, pork rind	16.50
Pot roasted partridge, cotechino sausage, wet polenta, cavolo nero	17.50
Roast suckling pig, salsa verde, for two	17.50 25.00

SIDES

Zucchini fritti	2.50	Roasted roots	2.50
Polenta chips	2.50	Wilted chard	2.50

CHEESE

Montgomery cheddar, quince paste	6.50
Two hoots cheese, pears with marinated Muscat grapes, celery	6.50
English Goats cheese (Chesham), pumpkin jam	6.50
Buffalo mozzarella, golden & red baby beetroot, capers & anchovies	6.50

Share any two for 10.00

DESSERT

Tart tatin with Calvados crème fraîche for two	8.50
Baked egg custard tart	4.50
Treacle sponge, Jersey clotted cream	4.50
Chocolate mousse, salty caramel	4.50
Rum Baba with autumn fruits	4.50
Selection of ice creams	4.50

ASHMOLEAN AFTERNOON TEA

3pm—6pm

A selection of sandwiches

Scones, Jersey clotted cream, strawberry jam

Cakes from the cake trolley

For two 25.00

SUNDAY ROASTS

Sharing roasts with all the trimmings are available for two or more.

Ask your waiter for the roasts of the day

Bookings are required for four or more.

A discretionary 10% service charge will be added for tables of 5 or more adults. Prices include VAT. Ashmolean Dining Room, Beaumont Street, Oxford, OX1 2PH, Tel: 01865 553 823 www.ashmoleandiningroom.com

On reverse 'Tea Party in America' an early work by Howard Hodgkin (1948) Private collection on loan to the Ashmolean Museum