

# ASHMOLEAN DINING ROOM

Every purchase from the Ashmolean Dining Room supports the Museum.

## SHARING PLATTER (for two)

Choose any 3 from below £12.50

- Babaganoush, lavash
- Salt cod croquettes
- Chargrilled chorizo picante
- Olives, marinated artichokes & peppers
- Tapenade, crostini
- Chicken liver & bacon pate, crostini
- Caramelised onion & anchovy tart, parmesan dip



Mezze platter (for two) £12.50

- Babaganoush, labneh, lavash, tabbouleh, falafel, olives & hummus

## SMALL DISHES

- |  | £    |
|--|------|
| English buffalo mozzarella, tomato, basil                      | 6.50 |
| Gazpacho   | 6.50 |
| Fresh pea & mint soup, truffle & chive cream                   | 6.50 |
| Frittata primavera   | 6.50 |
| Marinated aubergine, chilli & garlic                           | 6.50 |
| Chargrilled squid, rocket & parmesan, chilli & ginger dressing | 7.50 |
| Salt beef hash, spring onion, soft poached eggs                | 7.50 |

## CHARCUTERIE & CHEESE

Choose any 3 from below £15.00/each £7.00

- Cumbrian air-dried ham
- Pyrenees saucisson
- Chicken, pistachio & morel terrine
- Bresola
- All served with bread, butter & cornichons

- Isle of Mull Cheddar
- Stinking Bishop
- Quenby Stilton
- Chunky Grana Padano

All served with quince paste, bread, butter, celery & grapes

## LARGE DISHES

- |  | £     |
|--|-------|
| Spinach & ricotta crepe, Gruyere cheese                                    | 10.00 |
| Pappardelle with wild mushrooms, Pecorino cheese                           | 12.50 |
| Braised baby cuttlefish, chickpea & saffron stew                           | 16.00 |
| Whole sea bass, gremolata, roasted rose vale potatoes                      | 18.50 |
| Lamb chops, grilled peppers, anchovies, marjoram, salsa verde              | 17.50 |
| Veal Milanese, lemon & caper butter, chilli green beans                    | 17.00 |
| Smoked haddock & salmon fishcake, tartare sauce, pommes frites             | 14.50 |
| Grilled minute steak, caramelised onions, horseradish cream, pommes frites | 15.00 |

## SIDES All £3.00

- Zucchini fritti
- Rocket & parmesan salad
- Spring leaves, apple, watercress
- Pommes frites
- Wet polenta, gorgonzola, mascarpone, marjoram

## AFTERNOON TEA

Available from 3–6pm

## PUDDINGS

- Ice cream £5.00
- Apricot & almond tart £5.50
- Amedi chocolate & coffee mousse £5.50
- English strawberries & cream £5.50
- Vanilla pannacotta, summer berries £5.50
- Zabaglione, poached pears £5.50
- Fresh cherry clafoutis £5.50

## FOR TWO

Dinner only £45.00



- Chateaubriand, bearnaise & chateaubriand sauce, pommes frites, seasonal vegetables

A discretionary 10% service charge will be added for tables of 5 or more adults. Prices include VAT. Please be aware that our kitchen contains nuts and we cannot guarantee that traces of nuts will not be found within our products. Ashmolean Dining Room, Beaumont Street, Oxford OX1 2PH. Telephone 01865 553 823 www.ashmoleandiningroom.com

On reverse 'Tea Party in America' a very early work by Howard Hodgkin, completed when the artist was 16. Private collection on loan to the Ashmolean Museum.