

Sample á la carte menu

(Please note that items are subject to change without notice)

STARTERS

Pea Soup (M) (C) A smooth pea velouté, topped with a smoked parmesan cheese foam and dusted with a pea and horseradish powder	£9.00
Feta Cheese Mousse (M) (Sp) (V) A lightly whipped feta cheese mousse with red pepper syrup, vegetable crisps and baby vegetables	£9.50
English Tomato and Burrata Salad (M) (F) (Sp) (CI) (E) (V) English heritage tomatoes with Burrata cheese, black olive tapenade, tomato coral, balsamic jelly and basil	£10.00
Golden Egg (M) (E) (Sp) (CI) Golden chicken liver parfait, crispy fried Norfolk quail's eggs, Norfolk Black chicken pressé, and Cabernet Sauvignon vinegar crème fraîche	£11.00
Treacle Cured Loch Duart Salmon (F) (N) (S) (Sp) With almond and soya milk purée, pickled radish salad, enoki mushroom, lambs lettuce and avocado	£11.50
Wood Pigeon Salad (*) (Sp) (N) (L) (C) (M) (Mu) (CI) Chicory, pickled pear, toasted pistachio nuts and pigeon palmier	£12.00
Summer Truffle Risotto (C) (M) (Sp) (V) Carnaroli rice cooked with crème fraîche, hard cheese in the style of Parmesan and finished with summer truffle and truffle oil	£12.50
Sautéed Scottish Scallops (Mo) (M) With Jersey Royal potato mousse, wild garlic and extra virgin lemon rapeseed oil	£12.95

MAINS

Saffron and Red Pepper Risotto (V) (M) (C) (Sp) Carnaroli rice cooked with crème fraîche, hard cheese in the style of Parmesan, smoked paprika, saffron & cumin, roasted Piquillo pepper and fresh goats' curd, and basil	£18.00
Pan-Fried Hake Fillet (F) (M) (Mu) (E) (Sp) (C) Served with warm cucumber and fennel salad, tartar style sauce and extra virgin lemon rapeseed oil	£20.00
Beetroot and Haloumi Kofta (M) (E) (Sp) (Ss) (V) Served with broad bean and mint hummus, black tahini, shaved beetroot and mustard leaf salad and pomegranate molasses	£18.00
Slow Cooked Blythburgh Free Range Pork Collar (C) (M) (Sp) Confit pork collar served with English asparagus, Jersey Royal potatoes, haricot blanc, peas, broad beans, spring onions and a warm chicken and tarragon broth, braised pigs trotter and crispy pigs ear <i>£1 from this dish will be donated to Starlight, who grants once-in-a-lifetime wishes for seriously and terminally ill children. Thank you!</i>	£24.00
Roasted Norfolk Quail (M) (C) (Sp) (CI) (Mu) (E) Creamy Ardrahan cheese mash, black pudding cream, leeks, leek ash, wild garlic, asparagus and apple cider glaze	£25.00
Cornish Crab Pasta (Cr) (Sp) (CI) (M) (S) (E) (C) Handpicked Cornish brown and white crab meat, with tagliolini pasta, tomato lime and chilli sauce and white tomato foam	£25.00
Cornish Lamb Belly (M) (Sp) (C) Slowly braised in Madeira wine, rosemary and garlic polenta, peas and broad beans, baby turnip, English asparagus and Madeira jus	£28.00
Roasted Buccleuch Estate Beef Fillet (M) (Sp) Served with a Cashel Blue cheese, pickled silverskin onions and red mustard leaf salad, honey and summer truffle dressing and triple cooked chips	£33.00

SELECTION OF SIDE ORDERS

each £3.50-£4.00

Allergens Key: Celery(C), Cereals (CI), Crustacea (Cr), Eggs (E), Fish (F), Lupin (L), Milk (M), Molluscs (Mo), Mustard (Mu), Nuts (N), Peanuts (P), Sesame (Ss), Soya (S), Sulphur (Sp), Vegetarian (V), (*) denotes dish may contain shots

Whilst we endeavor to inform guests a dish is nut free, we cannot guarantee that there are no traces as nuts are used in our kitchen. All prices are inclusive of VAT at the prevailing rate and an optional 12.5% service charge will be added to your bill. In case you are wondering...our team receive 100%! We're members of the Sustainable Restaurant Association meaning you can rest assured that we're committed to being sustainable. Kindly note the menu above is subject to change.





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DESSERTS

Roast Apricots (M) (E) With white chocolate ice cream and toasted thyme meringue with apricot and verjus purée	£8.50
Coconut Panna Cotta (M) (CI) With roasted pineapple and passion fruit	£8.50
Lemonade Parfait (M) (E) (Sp) (N) Served with a gin & lemon macaroon with honey jelly and lemon verbena	£9.00
Chocolate Pavé (M) (N) (E) (CI) With hibiscus purée and yoghurt ice cream	£9.00
Bitter Gru de Cocoa Tart (N) (CI) (M) (E) With William Pear purée, sticky date gel and malt ice cream	£9.00
Selection of Seasonal Cheeses (N) (M) (Sp) (CI) Served with crackers, grapes, celery, seasonal chutney and Roof Garden's fruit bread	£10.95

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