



Sample Set Lunch Menu

2 courses £24.00

3 courses £28.00

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

STARTERS

Asparagus, Poached Egg and Pea Bhaji (E) (SP)

English Asparagus, lightly spiced pea bhaji and a Poached Legbar egg, finished with cider vinegar and extra virgin rapeseed oil vinaigrette

Pea Soup (M) (C)

A smooth pea velouté, topped with a smoked parmesan cheese foam and dusted with a pea and horseradish powder

Crispy Fried Dingley Dell Pork Belly (N) (F) (S)

Cooked in a master stock then fried, served with, peppered pineapple and chilli caramel salsa

Mi Cuit Salmon (F) (Sp)

Cured Scottish salmon with a tomato gazpacho and coriander purée

MAINS

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

Slow Roasted Pork Collar (M) (C) (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

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

Roasted Chicken Breast (M) (CI) (Ss) (N) (Sp)

Served on a warm fregola pasta with toasted almonds, baby kale, red onion, dried apricots, with a toasted sesame oil vinaigrette, with butter milk and cottage cheese

SIDE ORDERS

Asian Slaw *red cabbage, savoy cabbage, red onion and golden raisins* (V) £3.50

Mixed Salad *house dressing* (Sp) £3.50

Triple Cooked Chunky Chips (Sp) £3.95

Pickled Vegetables *with white balsamic syrup and parsley* (Sp) (V) (C) £4.00

Purple Sprouting Broccoli *with lemon oil and Parmesan* (M) £4.00

DESSERTS

Loose Salted Flapjack (CI) (M) (E)

With caramelized banana and brown butter ice cream

Roast Apricots (M) (E)

With white chocolate ice cream and toasted thyme meringue with apricot and verjus purée

Selection of Ice Cream and Sorbet (M) (E)

Served with fruit

Selection of Seasonal Cheeses (N) (M) (Sp) (CI)

Served with crackers, grapes, celery, seasonal chutney and Roof Garden's fruit bread

(Supplement £3.00)

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)

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 assure that we're committed to being sustainable. Kindly note the menu above is subject to change.



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