

Talk to us! @Babylon_London



A KEY INGREDIENT IN OUR RECIPE FOR SUSTAINABILITY

In 2015 Babylon Restaurant was awarded 3-star champion status by the Sustainable Restaurant Association (SRA) for our commitment to sustainability across a wide range of areas. The SRA admired our commitment to seasonal food which is reflected in our menu that changes frequently, using predominantly UK produce.

Here at Babylon our chefs work with as many local suppliers as possible, preferring those whose production methods meet the 'high welfare' standard. We're also careful not to use any endangered species of fish and aim to use those approved by the Marine Stewardship Council.

WHOLE WORLD WATER

We are now part of the Whole World Water campaign, a hospitality and tourism campaign that addresses the fact that nearly 1 billion people do not have access to clean drinking water. As well as giving you the option of bottled or tap water we now offer sparkling or still filtered water which avoids the need to use fossil fuels to produce bottles. We will donate 10% of the £0.75 charge per person for unlimited filter water to the Whole World Water fund which will be used to combat environmental, health and economic issues.

www.wholeworldwater.co/

Cocktail List



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CHILLED SEAFOOD

Available from 12:00 - 15:00 Wed-Fri
And from 18:30 - 23:00 Tue-Sat

King Prawns (Mu) (E) (Cr) (F) (Sp) (Cl) £10.00
Four large king prawns served on ice with lemon and cocktail sauce

Mackerel Rillette (Mu) (F) (E) (M) (Sp) £12.95
Flaked fresh and smoked mackerel bound with a horseradish cream, natural yoghurt and butter, served with a gooseberry compote and sourdough toast

Smoked Halibut (F) £14.00
Finely sliced smoked Gigha Island Halibut with a shaved fennel and orange salad with cracked pepper and olive oil

Dressed Crab (Cr) (M) (Cl) £18.50
Served on crushed ice with Asian style coleslaw, crème fraîche, a lemon wedge and sour dough toast

Colchester Oysters (Mo) (Sp) ½ dozen £15/£28.50
Served with shallot and sherry vinegar, lemon and Tabasco sauce

Dressed Lobster (Cr) (M) (Cl) ½ £22.50/£45.00
Served with Asian style coleslaw, crème fraîche, a lemon wedge and sour dough toast

Seafood Stand £39.00/£72.00
Served on crushed ice, includes half a lobster, a whole dressed Cornish crab, king prawns, Colchester oysters, smoked trout fillet and smoked salmon
(F) (Cr) (Mo) (Sp) (Mu) (E) (Cl)

Allergens Key: Celery(C), Cereals (Cl), 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)

The bar area serves mixed nuts, consequently all drinks served from the bar potentially contain trace amounts of nuts. 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.

Champagne and Sparkling Wines

By the Glass

Prosecco di Valdobbiadene, Crede Bisol	£9.50
Beaumont 'Cuvée Brut'	£12.00
Laurent Perrier 'Brut'	£13.50
Balfour Brut Rosé	£14.00
Laurent Perrier Ultra Brut	£14.50
Ruinart Blanc de Blanc	£17.00
Laurent Perrier Rosé	£17.50

By the Bottle

Soranzo Prosecco 2012	£42.00
Prosecco di Valdobbiadene 2014, Crede Bisol	£46.00
Beaumont 'Cuvée Brut'	£55.00
Nyetimber Brut, Sussex	£60.00
Laurent Perrier 'Brut'	£75.00
Laurent Perrier 'Ultra Brut'	£85.00
Pol Roger Brut 'White Foil'	£85.00
Veuve Cliquot 'Yellow Label'	£90.00
Ruinart Blanc de Blancs	£91.00
Bollinger 'Special Cuvee'	£95.00

Pretty and Pink

Beaumont 'Cuvée Rosé'	£70.00
Balfour Brut Rosé'	£85.00
Ruinart Rosé	£95.00
Veuve Clicquot Rosé	£100.00
Laurent Perrier Rosé	£105.00
Perrier Jouet Belle-Epoque Rosé	£250.00
Krug Rosé	£400.00

I AM A CIDER DRINKER

"I'll squeeze the cider from your adam's apple."
– Moe Howard

Dunkertons Organic Cider £5.50
Herefordshire, 7.0%, 330ml

WINES BY THE GLASS WHITE

Le Coste, Trebbiano Italy, 2014	£6.50
Artemis, Chardonnay Blend South Africa, 2014	£6.50
Muscadet, Melon De Bourgogne France, 2014	£7.25
Vallado Branco, Verdelho Blend, Portugal, 2013	£8.75
Weather Station, Sauvignon Blanc South Africa, 2014	£9.25
Pinot Grigio, Italy, 2014	£10.25
Anjou, Chenin Blanc France, 2012	£10.75
Journey's End, Chardonnay South Africa, 2013	£11.50

ROSÉ

Pato Frio Cashmere, Touriga Nacional Portugal, 2014	£8.50
Whispering Angel, Grenache Blend France, 2014	£11.50

RED

Fico Grande, Sangiovese Italy, 2013	£6.50
Legato, Nero D'Avola Italy, 2013	£6.75
Mont Rochelle, Syrah South Africa, 2008	£7.50
Côte de Ventoux, Syrah Blend France, 2011	£8.50
Dinastia Vivanco Crianza, Tempranillo Rioja Spain, 2011	£9.50
Hush Heath, Pinot Noir England, 2014	£10.00
Journey's End, Cabernet Sauvignon South Africa, 2009	£11.50
Chianti Classico DOCG, Sangiovese Italy, 2009	£12.00

FOR BEER ENTHUSIASTS

*"In wine there is wisdom, in beer there is freedom,
in water there is bacteria"* – Benjamin Franklin

Asahi Japan, 5.0%, 330ml	£5.50
Peroni Italy, 5.1%, 330ml	£5.50
Estrella Spain, 5.2%, 330ml	£5.50
Meantime London Pale Ale Greenwich, 4.3%, 330ml	£5.50
Chelsea Blonde London, 4.3%, 330ml	£5.50

CHAMPAGNE COCKTAILS

*"There comes a time in every
woman's life when the only thing that
helps is a glass of champagne."*
- Betty Davis

Red Edition £12.00

Belvedere vodka infused with hibiscus, a dash of lemon juice and sugar topped up with Beaumet champagne and finished off with a lychee and apricot brandy foam.

£1 from this drink will be donated to Starlight, who grants once-in-a-lifetime wishes for seriously and terminally ill children. Thank you.

Skye High £12.00

Sipmith gin, cherry and violet liqueurs, lemon juice topped with Beaumet champagne and spruced up with a "wee dram" of Talisker Skye whisky.

Fashion Apparel £12.00

Grey Goose vodka, lemon juice, Maraschino liqueur and Aperol shaken and topped with prosecco. Served in a coupette with a lemon twist. Ooh! Suit you sir, suit you.

Saffron Crusta £12.00

Hennessey cognac, saffron gin, lemon juice, fresh orange, sugar and hopped grapefruit bitters all spritzed with a dash of Beaumet champagne and crowned with a rim of sugar.

Upgrade to First Class

Make your champagne cocktail with Laurent Perrier Brut (+£2.50)

TIKI DRINKS

*"Always do sober what you said you'd do drunk.
That will teach you to keep your mouth shut."*
- Ernest Hemingway

Slush Duppy (N) £11.00

Pampero Blanco, Wray & Nephew overproof rum, lychee juice with a dash of almond syrup, fresh kumquats and a slight spritz of absinthe mist.

Left Hand Punch £11.00

Appleton V/X rum, Maraschino liqueur, Stone's ginger, freshly squeezed grapefruit juice made long with a touch of soda. Watch out, this south paw's got you in its sights.

Dark & Dreamy £11.00

Based on Bermuda's national cocktail. We combine Red Leg spiced rum, lime juice and stem ginger syrup and churn it up with shaved ice, then we float Gosling's dark rum on top.

The Long Wray Home £11.00

A blend of banana infused Wray & Nephew and Appleton V/X Jamaican rums mixed with coconut water, a touch of lime and honey. You'll be taking the long way home and we don't mean the circle line.

ICED UP

"Here's to alcohol, the cause of — and solution to —
all life's problems."
- Homer Simpson

Babylon Sling	£11.00
Tanqueray gin, apricot liqueur, Cherry Heering, homemade grenadine, lemon and pineapple juice with a touch of soda. Good slings come to those who wait.	
Sherbet Slapple (E)	£11.00
Sloe gin, apple liqueur, lemon juice, sugar and black walnut bitters shaken hard with egg white and then spritzed up with a dash of soda.	
Cherry Red Rye-ding Hood	£11.00
Bulleit rye whiskey, Cherry Herring, cherry jam, apple juice, lemon juice all churned up with shaved ice in a jam-jar. All the better to drink it with.	
Ginger Pigeon	£11.00
Ocho Blanco tequila, lime juice, agave nectar and fresh ginger root topped with Ting grapefruit soda and served with a salt rim. Perfect after a long day's work in the Mexican sun.	
House of Cardamoms	£11.00
Combining the medicinal properties of cardamom with the medicinal properties of alcohol. Ketel One vodka, raspberry liqueur, pear purée, fresh raspberries, apple juice and cardamom.	

Bottle Aged Cocktail

We take our favourite sophisticated and elegant aperitifs. Preassemble them in a bottle and rest them for a couple of months. This allows the flavours to marry and their true subtlety to shine.

Negroni	£11.00
Tanqueray gin, sweet vermouth, Campari	
Martinez	£11.00
Tanqueray gin, sweet and dry vermouths, Maraschino	
Manhattan	£11.00
Bulleit rye, sweet vermouth, Maraschino	
Hacienda	£11.50
Don Julio reposado, vermouth, Benedictine, Maraschino	
Coquetier (Sazerac style)	£12.50
Bulleit rye, fig brandy, absinthe, sugar and Creole bitters.	

SERVED UP STRAIGHT

"I never go jogging,
It makes me spill my Martini."
- George Burns

Gin & Rhubarb Sour (E)	£11.50
A perfectly balanced, classic gin sour with a subtle rhubarb undertone. Rhubarb infused Sipsmith gin, fresh lemon juice and sugar all shaken together with egg white. Served with a dandelion and burdock sherbet rim.	
Folie à Deux (E)	£11.50
French for "a couples madness", this is one concoction you'd be crazy not to try. Quiquiriqui mescal and apricot liqueur are shaken with pineapple juice, egg white and paprika bitters.	
Kind of a Big Dill	£11.50
A refreshingly herby aperitif. Dill infused Tanqueray gin, apple liqueur and fresh lemon juice perked up with a small dash of absinthe.	
Golden Glory Fizz (E)	£12.00
Johnnie Walker Gold whisky, apricot liqueur, lemon juice and egg white all shaken up until creamy and the topped with ginger beer. A proper way to start your day.	
Gimlet #Ten	£12.00
A citrusy twist on the classic Gimlet cocktail. Tanqueray no. 10 stirred down with homemade citrus peel cordial. Very tempting indeed hashtag ten.	

ALCOHOL NOT INCLUDED

"There is nothing wrong with sobriety
...in moderation."
- John Ciardi

Strawberry Salad	£6.00
Fresh strawberry purée with a mix of guava, pineapple and apple juices shaken hard and served long over ice and not a lettuce in sight.	
Coco-nutty (N)	£6.00
We don't know about you but we're nutty for coconuts, the best of nut that isn't a nut. Coconut water, lime juice and almond syrup all shaken up and served long over ice.	
Passion Fruit & Apple Mo	£6.00
Passion fruit puree, mint, lime, sugar and non-alcoholic apple flavoured rum, or apple juice in common parlance. Served with the same passion as its Cuban rum cousin.	
Lofty Softy	£6.00
Want to feel sophisticated but don't want the booze? A tangy mix of pineapple juice, lemon juice and raspberries shaken up until nice and fluffy. Served martini style.	