



## Sample Saturday Lunch Menu

2 courses £25.00

3 courses £29.00

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

### STARTERS

**Creedy Carver Duck and Cointreau Salami (Sp)**

With honeymoon Charentais melon, orange gel and coriander

**Mushroom and Smoked Pancetta Velouté (M) (C) (Sp)**

Topped with smoked Parmesan cheese foam

**Mi Cuit Salmon (F) (Sp)**

Cured Scottish salmon with a beetroot gazpacho, apple gel and apple batton

**Cheese and Onion Risotto (Sp) (V) (C) (CI) (M)**

Arborio rice cooked with crème fraîche, hard cheese in the style of Parmesan, treacle roasted button onions, fried shallots, crispy diced onion and garlic chives cress

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

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

### MAINS

**Pan Roasted Lamb Pencil Fillets (M) (Mu) (Sp)**

Served with chargrilled Halloumi, grilled aubergine, smoked aubergine purée, parsley and mint salsa

**Spinach and Roasted Squash Tart (CI) (M) (Sp) (Ss) (S) (E) (V) (Mu)**

Roasted crown prince squash, served on crisp pastry, with wilted spinach, seed granola, Ricotta fritter, treacle roast onions and tarragon mustard sauce

**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

**Pork Belly (M) (Sp) (C)**

Dry aged Dingley Dell pork belly, burnt braeburn apple purée, white haricot and French beans, pork jus

**Roasted Chicken Breast (M) (Sp) (CI) (F) (C)**

With rosemary and Parmesan polenta, anchovy and tarragon infused broccoli jus gras and toasted bread crumb

### 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

Heirloom Tomato Salad *with house vinaigrette and garlic chive cress (Sp)*

£4.00

Wilted Curly Kale *with chilli, sesame, garlic and ginger (M) (Ss)*

£4.50

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.



**Babylon at The Roof Gardens, 99 Kensington High Street, London W8 5SA**

**T: 0207 368 3993 F: 0207 938 2774 E: [babylon@roofgardens.virgin.com](mailto:babylon@roofgardens.virgin.com) W: [www.roofgardens.virgin.com](http://www.roofgardens.virgin.com)**



## Sample Saturday Lunch Menu

2 courses £25.00

3 courses £29.00

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

---

### DESSERTS

**Banana Sponge** (CI) (M) (E) (N)

With peanut butter ice cream and warm rum caramel sauce with orange

**Bee Pollen Mousse** (M) (E) (CI)

With figs in rosemary, honeycomb and sourdough ice cream

**Chocolate Pavé** (M) (N) (E) (CI)

With hibiscus purée and yoghurt ice cream

**Coconut Panna Cotta** (M) (CI)

With roasted pineapple and passion fruit

**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.



---

**Babylon at The Roof Gardens, 99 Kensington High Street, London W8 5SA**

**T: 0207 368 3993 F: 0207 938 2774 E: [babylon@roofgardens.virgin.com](mailto:babylon@roofgardens.virgin.com) W: [www.roofgardens.virgin.com](http://www.roofgardens.virgin.com)**