

Babylon Sunday Lunch

2 courses for £32.00

3 courses for £35.00

STARTERS

Paris and Cep Mushroom Soup (M) (C) (E) (Cl) (Sp)

A smooth creamy velouté, whipped malted crème fraîche and garlic brioche

Melusine Goat's Cheese Mousse (Sp) (M) (N)

Goat's cheese mousse with red beetroot, frisée salad, golden raisin, walnuts and walnut dressing

Salmon Mi Cuit (F) (M) (Sp)

Lightly cured and poached salmon, shaved fennel, dill & Pernod salad, charred ruby grapefruit, grapefruit jelly and avocado emulsion

Cheese and Onion Risotto (M) (C) (Sp) (Cl) (V)

Carnaroli rice cooked with crème fraîche, Lincolnshire Poacher Cheddar, hard cheese in the style of Parmesan, charred spring onions and crispy fried onion

Ham Hock and Peppercorn (Mu) (Sp) (Cl) (C) (E)

Pressed dingley dell ham, green pepper corns, celeriac remoulade and red mustard frills

MAINS

Confit Hake (F) (Sp) (C) (E) (Mu) (M)

A fillet of hake, slow cooked in extra virgin rapeseed oil, sautéed baby spinach, roasted Jerusalem artichoke, a tartare style sauce and artichoke crisps

Roasted Butternut Squash (M) (C) (Cl)

Pearl barley with mint & parsley, sweet potato, pomegranate, chilli, maple syrup and feta dressing

TRADITIONAL ROASTS

All roast dishes are accompanied by roast potatoes, roast gravy and seasonal vegetables to share (Cl) (M) (Sp) (C)

Oven Roasted Lamb Rump (Sp) (C) (Cl)

With herb crumb and mint sauce

Selection Roast Middle White Pork (Sp) (C)

Served with Bramley apple sauce

Roasted Dedham Vale Beef Rump (M) (E) (Cl) (C)

Served with Yorkshire pudding and horseradish cream

Roasted Free Range Chicken (Sp) (M) (C) (S)

Seasoned with paprika, garlic and mixed herbs

SIDE ORDERS

Carrot, Radish, Cucumber Shallot and Coriander Slaw (Sp)

£4.00

Baby Leaf Salad house dressing (Sp) (N)

£4.00

Triple Cooked Chunky Chips (Sp) (C)

£4.50

Roasted Red Onions with balsamic glaze & thyme (Sp)

£4.00

Buttered New Potatoes with cracked black pepper

£4.00

Harissa Greens with French beans, broccoli, savoy cabbage & peas (M)

£5.00

Allergens Key: Celery(C), Cereals with gluten (Cl), Crustacean (Cr), Eggs (E), Fish (F), Lupin (L), Milk (M), Molluscs (Mo), Mustard (Mu), Nuts (N), Peanuts (P), Sesame (Ss), Soya (S), Sulphur Dioxide (Sp)

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%! As a three star Food Made Good restaurant you can rest assured that we're committed to being sustainable. Please ask if you'd like to see our allergy book. Please note (V) denotes vegetarian.

DESSERTS

Lemon Tart (M) (E) (CI) (Sp)

With poppy seed ice cream, juniper meringue and gin & tonic jelly.

Apple and Brandy Mousse (M) (E) (CI) (Sp)

With apple sorbet

Orange Mousse (M) (E) (N) (CI)

With hazelnut financier and praline ice cream

Chocolate and Chestnut Crèmeux (M) (E) (CI) (N) (Sp)

With poached pear and white chocolate ice cream

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

Served with fruit

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

Served with rosemary oat cakes, seasonal chutney, grapes and celery
(Supplement £3.00)

DESSERT WINES

Tokaji Gold Label 6 Puttonyos 2011

Gls £12.00 / Btl £109.00

Château Coutet 2006

Gls £9.00 / Btl £119.00

Recioto Della Valpolicella, Nicolis 2011

Gls £7.50 / Btl £69.50

Coteaux Du Layon Beaulieu 'La Soucherie' 2007

Gls £7.00 / Btl £58.00

Tokaji Late Harvest 2014

Gls £6.00 / Btl £44.00

SHERRY

Apostoles Palo Cortado 30 years old, Spain

Gls £10.00 / Btl £72.50

Pedro Ximenez Dulce, Spain

Gls £6.50 / Btl £68.50

La Guita En Rama, Spain

Gls £5.50 / Btl £35.00

PORT

Kopke 30 Years Old White Port, Portugal

Gls £15.00 / Btl £111.00

Kopke Colheita 1984, Portugal

Gls £12.50 / Btl £90.00

10 years old Tawny Port, Portugal

Gls £8.00 / Btl £67.00

Churchill's Estates Crusted Port 2005, Portugal

Gls £6.50 / Btl £74.00

Late Bottled Vintage Single Quinta 2008, Portugal

Gls £6.00 / Btl £70.50

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Talk to us! @Babylon_London

A KEY INGREDIENT IN OUR RECIPE FOR SUSTAINABILITY

In 2016 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 £1.00 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/*

