

Babylon's Sunday Lunch

2 courses for £26.00

3 courses for £29.00

STARTERS

Parma ham and fig chutney

With rocket leaves and parmesan cheese, balsamic dressing

Sweet potato and garlic soup (V)

With crispy potato and chives

Squid

Grilled baby squid with micro salad leaves, soy, lime, chilli, and coriander dressing

Tofu (V)

Soy bean curd breaded and deep fried, pickled shiitake mushrooms, cucumber spaghetti, crispy Nori seaweed and mirin dressing

Eggs Benedict

Poached hen's egg, with smoked salmon, toasted English muffin and Hollandaise sauce

Crayfish Salad (V)

With Oak leaf lettuce, shallots, capers, smoked rapeseed oil mayonnaise and sour dough bread

MAINS

Pouting

Baked fillet of Pouting with rich sherry wine, Puy lentils and parsley

Pumpkin and sage risotto (V)

Arborio rice, crème fraîche and Parmesan

TRADITIONAL ROASTS

All roasts dishes are accompanied by roast potatoes, roast gravy and seasonal vegetables to share

Roast rump of lamb

Served with mint sauce

Roasted pork belly

Served with Bramley apple sauce

Roasted ribeye of beef

Served with Yorkshire pudding and horseradish cream

Roasted chicken

Served with bread sauce and watercress

SIDE ORDERS

£3.50 each

Mixed leaf salad *house dressing*

Rocket and Parmesan salad *balsamic dressing*

Tomato salad, garlic and chive cress

Buttered French beans

Buttered new potatoes

Chunky chips

Buttered black cabbage

(V) denotes vegetarian dishes (N) denotes dishes containing nuts. Whilst we endeavour to inform guests a dish is nut free, we cannot guarantee that there are no traces as nuts are used in our kitchen. (A) denotes dishes containing alcohol.

All prices include 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%

DESSERTS

Crème Brûlée (N)

Vanilla bean and passion fruit with chocolate chip cookies

Chocolate Pot

Dark chocolate mousse with caramel ice cream

Selection of Ice Cream and Sorbet

Served with a fruit brochette

Chocolate and Chestnut Mousse

With Orange chocolate curd and chocolate shortbread

Pistachio Sponge

With citrus mousse and raspberry glaze

Selection of Seasonal Cheeses (N)

Orkney oatcakes, apple chutney, grapes, celery
(Supplement £3.00)

DESSERT WINES

Recioto Della Valpolicella, Nicolis 2006

Gls £10.00 / Btl £76.00

Pedro Ximenez Triana, Spain

Gls £5.00 / Btl £49.00

Sauternes 2008, France

Gls £6.00 / Btl £39.50

Vintage Fortified Shiraz 2005

Gls £5.50 / Btl £33.00

Tokaji Gold Label 6 Puttonyos 2006

Gls £11.50 / Btl £94.00

SHERRY

Turkey Flat Pedro Ximenez, Australia

Gls £ 9.50 / Btl £49.00

La Gitana Manzanilla NV

Gls £ 5.00 / Btl £40.00

Oloroso Abocado 'Alameda'

Gls £ 6.00 / Btl £51.00

PORT

10 years old Tawny Port, Portugal

Gls £6.00 / Btl £55.00

Late bottled Vintage 2003, Portugal

Gls £5.00 / Btl £42.00

Gumaraens Vintage Port 1996, Portugal

Btl £73.00

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