

BEACH BLANKET BABYLON

NIBBLES

Focaccia Bread 4
Nuts & Olives 4
Roast pepper hummus, feta, sumac 6
Stracciatella cheese, heritage cherry tomatoes, olives 6

RAW BAR

Salmon Tartare, mandarin dressing, avocado 12
Sea bream carpaccio, granny smith apple, cucumber, lemon dressing, kumquat 14
Scallop Crudo, passion fruit dressing, watermelon, oscietra caviar 14
Venison carpaccio, hazelnut, pickled onions, cottage cheese 15
Beef tartare, pepper sauce, bacon jam 15

STARTERS

Crispy fried squid, sweet pepper sauce, dill mayonnaise, almonds and curry leaves 9.5
Grilled asparagus, ajo blanco, roasted almonds (vg) 10.5
Burrata, pistachio pesto, preserved lemon, mint, rocket 10.5 + anchovies 2
Caesar salad, gem lettuce, caesar dressing, croutons, anchovies, quail egg 11.5 + chicken 1.5
Melon salad, watermelon, figs (vg) 10.5 + stracciatella cheese 1.5
Barbecued Broccoli, satay sauce, lime, peanuts (vg) 11.5
Pan-fried Seabass, mango salsa, herby oil 12.5

MAINS

Pea and mint tortelloni, lemon sauce, peas and asparagus (vg) 12.5
Miso roasted aubergine, lemony couscous and almond yoghurt (vg) 13.5
Beef Burger, caramelised onions, cheddar cheese, bacon, fries 16
Linguine, Aglio olio, chilli 14.5 (vg) + prawns 17.5
Grilled chicken breast, vignarola stew, salsa verde 17.5
Grilled Monkfish with yoghurt sauce and chermoula 18.5
Lamb chops, pepper sauce, agrodolce, salsa Verde 19.5
Sirloin steak, peppercorn sauce, mix leaf salad 24.5

SIDES

Broccoli with black garlic aioli 5.5
Skinny fries 4.5
+ truffle & parmesan 1
Mix leaf salad 4.5

DESSERTS

Vegan chocolate cream, raspberry sorbet (vg) 5
Marbled chocolate brownie, vanilla ice-cream, toffee sauce 8
Raspberry cake, whipping cream, mint (gf) 6.5
Eton mess 7.5
Sorbet selection 6

Our kitchen and menus contain nuts and traces of nuts may be present in all of our dishes