



BABYDOLL'S

Dinner Menu

Antipasti and Primi

- Rosemary, tomato and olive focaccia, olive oil and balsamic **V** (G, S) 7
- Prosciutto, radicchio and mint salad, pecorino, balsamic dressing (D, S) 11
- King prawns and nduja butter, rocket leaves and toasted sourdough (CR, D, G) 13
- Bruschetta with summer tomatoes and basil pesto **V** **VG** (G) 10
- Burrata, pappa al pomodoro and basil **V** (D, G) 13

Wood-Fired Pizza

- Buffalo mozzarella, tomato, parmesan and basil **V** (D, G) 17
- Roasted aubergine and courgette, pine nuts, kalamata olives, tomato, mozzarella and basil pesto **V** (D, G) 18
- Goats cheese, parmesan, mozzarella, tomato, red onion jam **V** (D, G) 19
- Anchovy, capers, stracciatella, tomatoes with basil (D, F, G) 19
- Piccante salami, tarragon, tomato, mozzarella, hot honey (D, G) 19
- Prosciutto, mozzarella, rocket, stracciatella (D, G) 19

Additional toppings 2.5

All of our pizzas can be made with a gluten free base and topped with vegan cheese

Pasta and Secondi

- Rigatoni, parmesan, asparagus, basil pesto cream **V** (D, G) 18
- Tagliatelle, nduja and ricotta cream, chilli and garlic pangrattato (D, G) 18
- Tagliatelle ragu with aged parmesan (D, G, S) 19
- King prawn spaghetti, cherry tomatoes, chilli and basil (CR, G) 24
- Grilled sea bass fillet, chickpea, chorizo, tomato and spring onion ragu, with saffron aioli (E, F) 24
- Grilled chicken breast, basil, aioli, mozzarella and tomato Caprese salad (D, E, S) 24
- Parmesan and saffron arancini, aioli, basil, mozzarella and tomato Caprese salad **V** (C, D, E, G, S) 20

All of our pasta dishes can be served with gluten free penne

Contorni

- Fries **V** **VG** 5
- Parmesan fries **V** (D) 7
- Rocket and parmesan salad with balsamic **V** (D, S) 6
- Wood-fire baked ciabatta, sun dried tomato and garlic butter **V** (D, G) 9

Dolci

- Tiramisu **V** (D, E, G) 9
- Affogato, espresso with vanilla ice cream **V** **VG** (SY) 7
- Chocolate semifreddo with raspberries and pistachio **V** (D, N) 9
- Lemon polenta cake with strawberry and basil compôte (D, E, N) 9
- Ice cream and sorbet selection (3 scoops) 9
- Ice cream: vanilla **V** **VG** (SY)
- strawberry **V** (D)
- chocolate **V** (D, SY)
- Sorbet: lemon, raspberry **V** **VG**

ALLERGENS: **V** VEGETARIAN **VG** VEGAN

Some of our dishes are vegetarian/vegan or contain the following allergens:

C - CELERY, CR - CRUSTACEAN, E - EGGS, D - DAIRY, F - FISH, G - GLUTEN,
L - LUPIN, M - MUSTARD, MO - MOLLUSCS, N - NUTS, P - PEANUTS,
S - SULPHITES, SS - SESAME, SY - SOY

Some dishes may contain traces of allergens, if you require further information please ask a member of the team. Please be sure to let us know of any allergies or dietary requirements at the time of ordering. A discretionary charge of 10% will automatically be added to your bill. All prices are in pounds sterling and are inclusive of VAT charged at the prevailing rate.



BABYDOLL'S Drinks Menu

Sparkling

Gusbourne Brut Reserve 2021

750ml | 70

Prosecco Collezione 96 Extra Dry, Italy

125ml 8.5 | 750ml 39

Red

Rosso d'Italia, Sollazo 2024, Italy

Easy drinking, raspberry

125ml 8.5 | 175ml 10.5 | 750ml 30

Merlot Sacchetto 2022, Italy

Blueberry, cool merlot style

750ml | 35

Montepulciano d'Abruzzo, Bove 2021, Italy

Red cherry, dusty

750ml | 41

Valpolicella 'Rio Albo', Ca'Rugate 2024, Italy

Red fruits, light bodied, silky

750ml | 49

White

Bianco d'Italia, Gran Fondo 2023, Italy

Pear, fruity, rounded

125ml 8.5 | 175ml 10.5 | 750ml 30

Pinot Grigio, 'Elfo', Sacchetto 2023, Italy

Pear, apple, easy

750ml | 37

Malvasia Sauvignon, San Marzano 2023, Italy

Orange blossom, white pepper, fruity

750ml | 39

Gavi di Gavi, San Silvestro 2023, Italy

Crystalline lemon, refreshing

750ml | 48

Rose

Pinot Grigio Blush, Sacchetto 2023, Italy

Fruity, easy, red fruits

125ml 8.5 | 175ml 10.5 | 750ml 38

Soft Drinks

Coca-Cola or Diet Coke | 3.95

San Pellegrino Orange, Lemon, Pomegranate | 3.5

Fever-Tree Lemonade or Tonic | 3.3

Acqua Panna Still or Sparkling Water

750ml | 4.7

Apple Juice or Orange Juice

Small 3 | Large 3.5

Hot Drinks

Americano | 4.25

Espresso | 4.05

Mocha | 5.2

Hot Chocolate | 4.95

Cappuccino, Latte | 4.75

English Breakfast Tea, Speciality Tea | 3.75

Beer

Peroni | 5.95

Curious Lager | 6

Peroni 0% | 5.2

Curious Apple | 6.1

Cocktails & Liqueurs

Aperol Spritz | 13

Limoncello Spritz | 13

Pink Gin Spritz | 13

Hugo Spritz | 13

Classic Mojito | 14

Limoncello | 4.6

Bombay Sapphire | 5.9

Pink Gin | 5.75

Vodka | 5.75

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All our produce is sustainably sourced and local where possible. Please let us know if you have any special dietary requirements as dishes may contain nuts / shellfish.

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