



babydoll's

wood fired pizza

Dinner

NIBBLES

Nocellara del Belice olives £3

Selection of Italian breads £3

ANTIPASTI

Stone baked garlic and rosemary flatbread £4

Nocellara del Belice olives and toasted almonds £5

Zucchini fritte £4

Calamari fritte, chilli, rocket & aioli £7

Cured meat platter £7 / £12 (for 2)

PIZZA

Buffalo mozzarella, tomato, basil £12

Prosciutto, buffalo mozzarella, rocket, tomato £14

Portobello mushroom, fontina, tomato £12

Spinach, feta, roast pepper & tomato £13

Fieri nduja, fennel salami, tomato, rocket £16

Goat's cheese, red onion chutney, rocket, parmesan £16

PASTA

Penne pomodoro £11

Penne arrabiata £11

Tagliatelle beef ragu £13

King prawn linguini £14

SALADS

Goat's cheese, balsamic onions, roast peppers, heritage tomatoes,
beetroot, mixed leaves, basil leaves, toasted pine nuts and pesto £15

Corn-fed chicken breast, avocado, cherry tomato, mixed leaves and toasted pine nuts £15

SIDES

Rocket, parmesan shavings, balsamic £5

Tomato, buffalo mozzarella, basil & pesto £5

PUDDINGS

Selection of sorbets & ice cream £5

Chocolate and praline torte £6

Fig and pistachio frangipane tart £6

Chocolate brownie & ice cream £6

Children's portions available.

"At the grand old age of 55, Babydoll is the last surviving original Howletts gorilla.

Having been brought up from an infant in the cottage at Howletts, she is much loved by the Aspinall family and all who look after her."

All our seasonal vegetables and herbs are sourced directly from our own kitchen garden.

Gluten friendly pizzas available. Please inform us of any allergies as dishes may contain nuts / shellfish.

Opening hours 12pm – 10pm daily. For table reservations please contact 01303 234181 Ext 281 aspinallfoundation.org/port-lympne



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SPARKLING

Prosecco DOC Brut I Castelli - Italy

125ml £6.00 750ml £27.00

Spumante Cuvé Brut Rosé Casa Gheller - Italy

750ml £27.00

WHITE WINE

Verdicchio dei Castelli di Jesi - Italy

175ml £5.50 250ml £6.70 750ml £22.00

I Castelli Pinot Grigio - Italy

750ml £20.00

Trebbiano D'Abruzzo Casal Bordino - Italy

750ml £20.00

Gavi DOCG - Italy

750ml £24.00

RED WINE

I Castelli Merlot IGT Veneto - Italy

175ml £5.50 250ml £6.70 750ml £22.00

Montepulciano D'Abruzzo

DOC Casal Bordino - Italy

750ml £18.00

Primitivo Salento IGT 'Don Cosimo' - Italy

750ml £24.00

ROSÉ

M de Minuty - Côtes de Provence

175ml £8.50 250ml £12 750ml £36.00

APEROL SPRITZ

£8.00

BEER

Peroni £4.75

ALE

Whitstable Bay

Pale Ale £4.75

CIDER

£4.75

COFFEE AND TEAS

Americano/Latte £3.00

Cappuccino/Mocha £3.20

Espresso single/double £2.60, £2.80

Syrup shots 50p

Pot of tea £2.50

Speciality teas £2.70

Hot chocolate £3.00

SOFT DRINKS

Aqua Panna still 750ml £3.50

San Pellegrino sparkling 750ml £3.50

San Pellegrino orange, lemon,
pomegranate, grapefruit £2.50

Apple/orange juice £1.75

Coke/Diet Coke £2.50

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