babydoll's

wood fired pizza

Dinner

ANTIPASTI

Stone baked garlic & rosemary flatbread *£4*

Nocellara del Belice olives & toasted almonds *£5*

Truffle & porcini arancini *£7*

Calamari fritte, chilli, rocket & aioli *£7*

Cured meat platter (single or to share) *£7 / £12*

Fritto misto, harissa mayonnaise (to share) *£14*

PIZZA

Buffalo mozzarella, tomato, basil *£12*

Prosciutto, buffalo mozzarella, rocket, tomato *£14*

Portobello mushroom, fontina, tomato *£12*

Roasted butternut squash, dolcelatte, tomato, sage & spinach *£14*

Fiery 'nduja, fennel salami, tomato, rocket *£16*

Red onion chutney, goat's cheese, rocket, parmesan *£16*

PASTA

Penne pomodoro *£11*

Tagliatelle beef ragu *£13*

King prawn linguini *£14*

Gnocchi dolcelatte *£12*

Tomato & mozzarella gnocchi bake *£11*

MAIN

Beef tagliata – grilled sirloin steak, rocket salad, parmesan shavings & polenta chips *£20*

Goat's cheese, balsamic onions, roasted butternut squash, beetroot & basil salad *£15*

Corn-fed chicken breast, avocado, cherry tomato & toasted pine nuts salad *£15*

SIDES

Rocket, parmesan shavings, balsamic *£5*

Tomato, buffalo mozzarella, basil & pesto *£5*

Selection of Italian breads *£3*

Polenta chips *£5*

PUDDINGS

Selection of sorbets & ice cream *£5*

Chocolate brownie & ice cream *£6*

Double crust apple pie *£6*

Children's portions available.

"Babydoll was the last surviving, original Aspinall gorilla, who sadly passed away in 2018, at the grand age of 57. Having been brought up from an infant in the cottage at Howletts, she was much loved by the Aspinall family and all who looked 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 – 9pm daily. For table reservations please contact 01303 234181 Ext 281 aspinallfoundation.org/portlympne

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SPARKLING

Gancia Prosecco DOC extra dry
750ml £32.00
Gancia rosé brut
750ml £32.00

WHITE

Marchesi Ervani, pinot grigio - Italy
175ml £5.50 250ml £7.50 750ml £21.00
Verdicchio dei Castelli di Jesi, verdicchio – Italy
750ml £23.00
Joseph Mellot, sauvignon blanc – France
750ml £30.00
Stella & Mosca, vermentino – Italy
750ml £35.00

RED

Da Luca, nero d'avola – Italy
175ml £5.50 250ml £7.50 750ml £22.00
Fiorebella, corvina – Italy
750ml £30.00
Ruffino Chianti, sangiovese – Italy
750ml £35.00
Passori, merlot – Italy
750ml £37.00

ROSÉ

M' de Mutiny, grenache – France
175ml £8.50 250ml £12 750ml £36.00

APEROL SPRITZ

£8.00

LIMONCELLO

£3.70

BEER

Peroni *£4.75*
Menabrea Amber *£5.00*

CIDER

Curious Apple *£4.75*

ALE

Old Dairy *£5.50*

COFFEE & TEAS

Americano *£3.20*
Cappuccino/Mocha/Latte *£3.50*
Espresso single *£2.95*
Syrup shots *50p*
Pot of tea *£3.00*
Speciality teas *£3.00*
Hot chocolate *£3.00*

SOFT DRINKS

Aqua Panna still 750ml *£3.50*
San Pellegrino sparkling 750ml *£3.50*
San Pellegrino orange, lemon, pomegranate *£2.75*
Apple/orange juice *£2.00*
Coke/Diet Coke *£2.50*

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