



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

PIZZA

- Buffalo mozzarella, tomato, basil £12
Prosciutto, buffalo mozzarella, rocket, tomato £14
Portobello mushroom, fontina, tomato £12
Roasted butternut squash, dolcelatte, tomato, spinach £14
Fiery 'nduja, fennel salami, tomato, rocket £16
Red onion chutney, goat's cheese, rocket, parmesan £16
Vegan mozzarella, tomato, basil £12

PASTA

- Rigatoni pomodoro £11
Rigatoni arrabbiata £12
Tagliatelle beef ragu £13
King prawn linguini £14
Tomato & mozzarella gnocchi bake £11

MAIN

- Beef tagliata – grilled sirloin steak, rocket salad, parmesan shavings & polenta chips £18
Goat's cheese, balsamic onions, roasted butternut squash, beetroot, tomato & basil salad £15
Chicken breast, avocado, cherry tomato, toasted pine nuts & balsamic salad £15
Vegan mozzarella, tomato, pesto, balsamic, basil & rocket salad £12

SIDE

- Rocket, parmesan shavings, balsamic £5
Tomato, buffalo mozzarella, basil & pesto £5
Selection of Italian breads £3
Polenta chips £5

PUDDING

- Selection of sorbets £5
Selection of ice creams £5
Chocolate brownie & ice cream £6
Bourdaloue pear tart £6
Salted caramel & praline tart £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 at Howletts, she was much loved by the Aspinall family and all who looked after her."

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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Drinks

SPARKLING

Thomson & Scott Prosecco

200ml £10 750ml £32.00

WHITE

Marchesi ervani pinot grigio - Italy

175ml £5.50 250ml £7.50 750ml £21.00

Verdicchio dei castelli di jesi - 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

Chianti ruffino, sangiovese - Italy

750ml £35.00

Passori, rosso veneto merlot - Italy

750ml £37.00

ROSÉ

Château La Gordonne, Côtes de Provence Rosé

175ml £8.50 250ml £12.00 750ml £36.00

Aperol spritz £8.00

Limoncello £3.70

Bombay & tonic £6.50

Thomson & Scott Sparkler rosé

£7.00

BEER

Peroni £4.75

Menabrea amber £5.00

CIDER

Curious apple £4.75

ALE

Old dairy £5.50

COFFEE & TEA

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

Small £1.50 Large £2.00

Pepsi/Pepsi Max £2.50

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