



babydoll's

dinner menu

antipasti

- stone baked garlic & sun dried tomato ciabatta 9
- nocellara del belice olives 4
- walmsley tomatoes, buffalo mozzarella, basil pesto 9
- calamari fritte, chilli, rocket, roasted garlic aioli 9

pizza

- buffalo mozzarella, tomato, basil 13
- prosciutto, mozzarella, rocket, tomato 15
- roasted butternut squash, dolcelatte, tomato, spinach 14
- fiery 'nduja, mozzarella, fennel salami, tomato, rocket 16
- goat's cheese, mozzarella, tomato, red onion chutney, parmesan & rocket 16
- portobello mushroom & roasted pepper, mozzarella, tomato, pesto 14

pasta

- rigatoni pomodoro 12
- rigatoni arrabbiata 13
- tagliatelle beef ragu 15
- steamed mussels, white wine, chilli & garlic linguini 16

il secondi

- lemon & oregano chicken breast, buffalo mozzarella, balsamic, tomato & avocado chopped salad 15
- goats cheese, red onion chutney, roasted butternut squash, beetroot & tomato salad 15
- vegan mozzarella, red pepper pesto, roasted butternut squash, beetroot & tomato salad 14

contorno

- rocket, parmesan shavings, balsamic 5
- zucchini frites, roasted garlic aioli 5
- polenta chips & parmesan 5

dolce

- selection of gelato 6
- chocolate brownie & ice cream 7
- pear & almond tart, mascarpone 7

childrens menu

2 courses 12.5

- garlic ciabatta bread
- vegetable sticks & sour cream

- tagliatelle beef ragu
- prosciutto, mozzarella & tomato pizza

- rigatoni pomodoro
- buffalo mozzarella, tomato & basil pizza

chocolate brownie or selection of gelato



"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.



babydoll's

sparkling

prosecco, superiore le manzane docg, veneto, italy. nv 125ml 7 bottle 36

red

nero d'avola, terre siciliane, sciare di est antichi vinai, sicily, 2018
175ml 6.5 250ml 8.5 750ml 24

montepulciano d'abruzzo "riparosso" illuminati, abruzzo, italy,
750ml 32

chianti "san lorenzo" docg, fattorie melini, tuscany, italy, 2018
750ml 35

white

trebbiano d'abruzzo, campiello, abruzzo, italy,
175ml 6.5 25ml 8.50 75ml 24

soave doc antichello, verona, italy, 2019
750ml 28

pinot grigio doc "le calderare" danta sofia, veneto, italy, 2019
750ml 30

grillo sicilia, sciare di sst antichi vinai, sicily, 2018
750ml 32

rosé

bardolino doc chiaretto, santa sofia, veneto, italy, 2019
175ml: 8.5 250ml: 11 750ml 32

beer/ale/cider

peroni 4.75
menabrea amber 5
curious apple 4.75
old dairy 5.5

soft drinks

aqua panna still 750ml 3.5
san pellegrino sparkling 750ml 3.5
san pellegrino orange, lemon, pomegranate 2.75
apple/orange juice small 1.50 large 2
pepsi/pepsi max 2.5

aperol spritz 8

limoncello 3.7

bombay sapphire & tonic 6.5

pink gin & tonic 6.5

coffee & tea

americano 3.2

cappuccino/mocha/latte 3.5

espresso single 2.95

pot of tea 3

speciality tea 3

hot chocolate 3



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