



# babydoll's

## lunch menu

### 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 peppers, mozzarella, tomato, basil 14

### pasta

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

### il secondi

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

### dolce

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

### childrens menu

- vegetable sticks & sour cream 4
- tagliatelle beef ragu 8
- rigatoni pomodoro 8
- buffalo mozzarella, tomato & basil pizza 8
- prosciutto, mozzarella, tomato pizza 8
- chocolate brownie or selection of gelato 4



"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](http://aspinallfoundation.org/portlympne).

a discretionary charge of 10% will automatically be added to your bill. vat is charged at the prevailing rate



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## sparkling

prosecco, superiore le manzane docg, veneto, italy. nv

125ml 7.00 750ml 36.00

### red

malbec igt, ornella bellia, veneto, italy,

175ml 6.5 250ml 8.5 750ml 24

nero d'avola, terre siciliane, sciare di est antichi vinai,

sicily, 2018 750ml 28

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 chiarretto, 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 1.5 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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