



babydoll's

sample dinner menu

antipasti

- mixed olives 4
- stonebaked garlic and sun-dried tomato ciabatta (v) 7
- calamari fritti, chilli, rocket and roasted garlic aioli 9
- charcuterie selection, fennel salami, bresaola, prosciutto 9
- pea, ricotta and goat's cheese arancini, balsamic glaze (v) 9

pizza

- buffalo mozzarella, tomato, basil (v) (ve) 14
- prosciutto, buffalo mozzarella, rocket, tomato 16
- fiery 'nduja, fennel salami, tomato, rocket 16
- goat's cheese, red onion chutney, parmesan and rocket (v) 16
- portobello mushroom and roasted pepper, basil, tomato, mozzarella, pesto (v) 15

all of our pizzas can be made with a gluten free base and topped with vegan cheese

pasta

- rigatoni napoletana (v) 12
- spaghetti bolognese 15
- king prawns, mussels, white wine, tomato, chilli and garlic spaghetti 17
- pumpkin and sage tortellini, tomato sauce, aubergine caponata (v) 15

all of our pasta dishes can be made with a gluten free penne

il secondi

- lemon and oregano chicken breast, mozzarella, balsamic dressing, tomato and avocado chopped salad 16
- goat's cheese, balsamic dressing, red onion chutney, roasted butternut squash, beetroot and tomato salad (v) 14
- vegan mozzarella, red pepper pesto, roasted butternut squash, heritage beetroots, capers, mint, red onion salad, balsamic dressing (v) (ve) 14

contorno

- rocket and parmesan salad, balsamic (v) 5
- zucchini fritti, roasted garlic aioli (v) 5
- polenta chips and parmesan (v) 5
- garlic and sun-dried tomato ciabatta (v) 7

dolce

- selection of gelato (v) (ve) 6
- chocolate and cherry torte, vanilla ice cream 8
- panna cotta, berry compote, almond biscotti 7
- chocolate brownie, honeycomb ice cream 7
- affogato 7

(v) vegetarian | (ve) vegan





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sparkling

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

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
750ml 28

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

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

white

trebbiano d'abruzzo, campiello, abruzzo, italy
175ml 6.5 250ml 8.5 750ml 24

soave doc antichello, verona, italy
750ml 28

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

grillo sicilia, sciare di est antichi vinai, sicily
750ml 32

rosé

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

beer/ale/cider

peroni 4.85
menabrea amber 5
curious apple 4.75
old dairy 5.5

soft drinks

acqua panna still 750ml 3.5
san pellegrino sparkling 750ml 3.5
san pellegrino orange, lemon, pomegranate 2.75
frobisher's orange or apple juice 250ml | 3.5
frobisher's apple and raspberry 275ml | 3.95
frobisher's passion fruit and orange fusion 275ml | 3.95

aperol spritz 8

limoncello 3.7

bombay sapphire 4.1

pink gin 4.5

coffee & tea

americano 3.2

cappuccino/mocha/latte 3.5

espresso single 3

pot of tea 3

speciality tea 3

hot chocolate 3.5



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.

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.