



Weekend Dinner

2 courses for £39.50

3 courses for £46.50

(Please note that items are subject to change without notice)

STARTERS

Courgette and Chervil Soup (V) Mascarpone, chervil, courgette fritter

Duck Egg (V) Deep fried crispy duck egg, smoked rapeseed oil mayonnaise, mixed herb and red watercress salad, fried shallot rings

Goats' Cheese (V) Warmed Ragstone goats' cheese, beetroot and apple purée, gingerbread crisp, mache garnish, shallot and grain mustard dressing

Wild Garlic and Ricotta Risotto (V) Arborio rice, crème fraîche and Parmesan, finished with wild garlic purée and ricotta cheese

Soused Herring Lightly pickled herring fillets, beetroot and apple purée, parsnip remoulade, horseradish cream

Trout Tartar Cured rainbow trout, beetroot purée, lemon purée and grilled mackerel seasoned with soy sauce and mirin

Wood Pigeon (*) Roasted breast of wild pigeon, warm leek and truffle vinaigrette, pancetta, violet potato and sour cream dressing

Black Pudding and Sweetbreads Grilled black pudding, fried lamb sweetbread nuggets, Granny Smith apple dressing with balsamic and maple syrup, baby salad leave

MAINS

Purple Broccoli (V) Mixed mushroom vinaigrette, grilled Crottin cheese and sprouting purple broccoli

Portobello Mushroom and Celeriac (V) Celeriac purée, sautéed spinach, puff pastry flute, celeriac fondants, spinach foam

Sautéed Coley Fillet Cauliflower florets, ras el hanout spice, liliput capers, golden raisins, milk and star anise foam

Rainbow Trout Confit in extra virgin rapeseed oil, English parsley risotto, braised oxtail ragout

Lamb Topside Roasted until pink; served with grilled courgettes, Swaledale goats' cheese, braised baby gem lettuce, black olive oil, balsamic lamb jus, basil

Confit Pork Belly Sautéed King oyster mushroom, haricot beans, Morteau sausage, Spring truffle vinaigrette and pear purée

Roasted Duck Breast Roasted breast, baby beetroot, pickled beetroot, baby leeks, liquorice jus and red wine foam
£1 from this dish will be donated to Virgin Unite who is raising money for the people who were affected by the Pakistan floods. Thank you for your support.

Rump of Beef Roasted until pink; soft smoked potato purée, red onion confit, garlic snails and red wine jus (**£3.00 supplement**)

DESSERTS

Chocolate and Saffron Cream Millefeuille Saffron ice cream, orange reduction

Blood Orange and Yellow Plum Salad (N) Violet jelly and almond macaroon

Rhubarb Soup With lychee sorbet, Limoncello jelly

Vanilla Cream (N) Calvados compressed apple and nougatine crisp

Vanilla and Honey Madeleines with Cognac Chantilly and hot chocolate shot

Passion Fruit Pannacotta Passion fruit soup, basil sorbet, coconut foam

Selection of Seasonal Cheeses Selection of biscuits, Muscadine raisins on the vine, plum jelly, quince and walnut jelly (N)
(£3.00 supplement)

Cheese Board for Two Selection of biscuits, Muscadine raisins on the vine, plum jelly, quince and walnut jelly (N)
(£6.00 supplement)

(V) denotes vegetarian dishes (N) denotes dishes containing nuts. Whilst we endeavor to inform guests a dish is nut free, we cannot guarantee that there are no traces as nuts are used in our kitchen.

(*) might contain pellets

All prices are inclusive of VAT at the prevailing rate and an optional 12.5% service charge will be added to your bill. In case you are wondering...our team receive 100%

Babylon at The Roof Gardens, 99 Kensington High Street, London W8 5SA

T: 0207 368 3993 F: 0207 368 3995 E: babylon@roofgardens.virgin.com W: www.roofgardens.virgin.com