



Sample TDH Menu

(Menu changes fortnightly)

2 courses £20.00

3 courses £23.00

STARTERS

Watercress Soup (V)

Whipped crème fraîche and olive oil

Red Wine Risotto (V)

Blue cheese and pickled pear

Grilled Cuttlefish Salad

Globe artichoke aioli, chilli, radish and cucumber

Smoked Salmon Cannelloni

Creamed goats' cheese, capers, gherkin and dill, avocado and lime purée

MAINS

Wild Garlic and Poached Hen's Egg (V)

Mushroom vinaigrette and spring onions

Mackerel Fillet (N)

Turnip and potato gratin, chick pea and harissa dressing

Roasted Pork Collar

Apple caramel, radicchio salad, compressed apple, red wine dressing

Slow Cooked Heel of Beef

Creamed cauliflower and pearl barley

DESSERTS

Lemon Meringue Pie (N)

Blueberries and fromage frais sorbet

Basil Crème Brulée (N)

Strawberry sorbet

Raspberry Cannelloni

Filled with vanilla mousse and white chocolate sorbet, yuzu foam

Selection of Seasonal Cheeses

Orkney oatcakes, apple chutney, grapes, celery

Supplement £3.00

(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.

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%

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