Babington House House menus

Breakfast available Monday to Sunday, 7am-11.30am

If you prefer a light breakfast or like to start the day with something cooked, our menu has options for everyone. Plus, check out the dishes specifically created for each House.

 $All\ day$ available Monday to Saturday, 12pm to 11pm and Sunday 12.30pm to 11pm The menu includes seasonal British dishes and House Classics with ingredients sourced from local suppliers.

Desserts available Monday to Saturday, 12pm to 11pm and Sunday 12.30pm to 11pm Complete your dining experience with a sweet treat or something savoury, including classics with a House twist.

Kids available Monday to Saturday, 12pm to 11pm and Sunday 12.30pm to 11pm We have a variety of smaller plates for your little ones, featuring all their favourites.

Babington House, sample menu

Smalls

Truffle arancini (vegetarian) (254 calories)
Sausage roll (254 calories)
Scotch egg (265 calories)
Baked Camembert, truffle honey, sourdough (vegetarian) (980 calories)

Plant based

Charred leeks, romesco, pine nuts (679 calories)
Wood fired flatbread, caramelised onion hummus, marinated chickpeas (689 calories)
Crispy broccoli, katsu curry, seaweed (880 calories)

Salads

Burnt aubergine, cucumber, baby gem, green beans, pomegranate (plant based) (698 calories)

Hot smoked trout, herby tabbouleh, cucumber labneh (892 calories)

Chicken caesar, crispy bacon, parmesan, anchovies, croutons (789 calories)

Mains

Smash Neat burger, stack sauce, cheese, onion, fries (plant based) (826 calories)
Chalk stream trout, tomato, white beans, spinach (535 calories)
Babington double cheeseburger, onions, secret sauce, cheddar, fries (1435 calories)
Grilled chicken, gem, radish, lemon (665 calories)
28 Day dry aged ribeye, fries, bearnaise (989 calories)

Pizza

Romesco, aubergine, smoked applewood (plant based) (1134 calories)
Buffalo mozzarella, tomato, basil (vegetarian) (1268 calories)
Truffle, mushroom, gorgonzola, rosemary (vegetarian) (1760 calories)
Spicy salami, onion, chilli (1210 calories)

Sides

Chilli greens (135 calories)

Mixed leaves, parmesan, balsamic (135 calories)

Fries (603 calories)

Please let us know if you have any allergies or dietary requirements, our dishes are made here and may contain trace ingredients.

Babington House, sample wine list

Sparkling and champagne

Prosecco Treviso, DOC, Luna Argenta, Brut, NV (available by glass)

Thienot, Brut, NV (available by glass)

Thienot Rose, Brut, NV

Laurent-Perrier 'La Cuvee' Brut NV (available by glass)

Laurent-Perrier Cuvee Rose, Brut NV (available by glass)

Laurent-Perrier 'Heritage' Brut NV

Ruinart, Brut NV (available by glass)

Ruinart, Blanc de Blancs, Brut NV

Dom Perignon, Brut

White

Maison Vincent, Languedoc, France (available by carafe and glass)

Pinot Bianco, Quercus, Goriška Brda, Slovenia

Pinot Grigio, Delle Dolomiti, Trovati, Veneto, Italy (available by carafe and glass)

Torrontes Riesling, Amalaya, Salta, Argentina

Verdejo, Rueda, Jose Pariente, Spain

Gavi Di Gavi, Broglia, Piemonte, Italy (available by carafe and glass)

Chablis 'Boissonneuse', Burgundy, France

Sauvignon Blanc, Castel Firmian, Trentino, Italy (available by carafe and glass)

Albarino Rias Baixas, Serra Estrella, Galicia, Spain

Soave Classico, Pieropan, Veneto, Italy

Sancerre, 'La Croix Du Roy', Lucien Crochet, Loire, France

Viognier, 'Iles Blanches', Chartreux, Rhone, France (available by carafe and glass)

Chardonnay, Reserve, Bousquet, Mendoza, Argentina (available by carafe and glass)

Alba' Malvazija, Matosevic, Istria, Croatia

Meursault Vieilles Vignes, Belicart, Burgundy, France

Chassagne Montrachet Masures, Gagnard, Burgundy, France

Puligny Montrachet, Henri Boillot, Burgundy, France

Red

Maison Vincent Languedoc, France (available by carafe and glass)

Primitivo, Visconti Rocca, Puglia, Italy

Merlot, Chateau Terrefort-Lescalle, Bordeaux, France (available by carafe and glass)

Douro, Quinta Da Cassa, Portugal

Pinot Noir, Cycles Gladiator, California (available by carafe and glass)

Aglianico Del Vulture, Pipoli, Basilicata, Italy

Pinot Noir 'Crimson', Ata Rangi, Central Otago, New Zealand

Nuits St Georges, Domaine Forey, Burgundy, France

Cotes Du Rhone Syrah, Chartreux, Rhone, France (available by carafe and glass)

Rioja Crianza, Bedegas Altanza, Spain (available by carafe and glass)

Barbera D'alba 'Romualdo', Prunotto, Piemonte, Italy

Gevrey Chambertin 'Les Crais', Jean-Michel Guillon, France

Montepulciano D'abruzzo, Itinera, Italy (available by carafe and glass)

Malbec Reserve, Domaine Bosquet, Argentina (available by carafe and glass)

Chianti Rufina, Selvapiana, Tuscany, Italy

Chateauneuf Du Pape, Beaurenard, Rhone, France

Barolo, Massolino, Piemonte, Italy

Ridge 'Lytton Springs', Dry Creek Valley, California

Rose

Maison Vincent, Languedoc, France (available by carafe and glass)

Lady A, Provence IGP, France (available by carafe and glass)

Domaine de Valdition, 'Vallon des Anges', Aix en Provence, France (available by carafe and glass)

Rock Angel, Provence, France

Chateau d'Esclans, Provence, France