

Babington House, Sample Restaurant Menu

Starters

Today's soup (plant-based)
Burnt garden leeks, sauce gribiche, urfa (vegetarian)
Burrata, sweet potato, chilli (vegetarian)
Tuna tartare, avocado, lavash
Cornish squid, nduja, focaccia crostini
Fennel sausage ragu, carrot gnocchi, pecorino

Plant based

Roasted broccoli, white bean dip, harissa
Tear and share wood fired flatbread, hummus
Crispy mushrooms, soy, ginger

Salads

Glazed carrot, freekeh, pomegranate salsa (plant-based) (option to add feta)
Hot smoked trout, garden beetroots, fennel, horseradish
coronation chicken, gem, cucumber, mango salsa

Mains

Charred aubergine, miso, crispy onion, lime (plant-based)
Pumpkin agnolotti, westcombe ricotta, balsamic, pine nuts (vegetarian)
Chalk stream trout, garden courgettes, datterini, aioli
Black bream, tomatoes, olives, capers
Chicken milanese, celeriac remoulade, truffle
Calves liver, tenderstem broccoli, pancetta
Black angus sirloin 28 day dry aged, fries, bearnaise (option to add peppercorn)

Sides

Chilli greens
Bitter leaf salad
Fries
New potatoes

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