LUNCH (12PM-5PM)

(V) - VEGETARIAN

STARTER

DIAMININ						
Courgette & Halloumi (V) Pan Seared Halloumi with Courge	atta & Olivrag	9	Seared Scallops with	Pea Puree		11
Soup Of The Day Served with Toast and Butter	ene & Olives	7	Mix Plate (V) Hummus, Tomato, Sr Sourdough Bread	nash Avocado	o, Olives With Grilled	8.5
Gambas Pil Pil Pan Seared Prawns with Garlic B	utter & Fresh Chilli	10	Calamari Served with Squid In	k & Homema	de Tartare Sauce	10
Bruschetta (V) With Tomato, Basil, Olive Oil, Onic	on & Garlic	7	Honey Thyme Baked	Feta Sourdo	ough	9.5
MAIN						
Wild Mushroom Risotto (V) Add - Chicken	3.5	17	Beetroot & Goat Chee With Honey & Walnu		alad (V)	17
Fish & Chips Traditional Battered Cod served w Chunky Chips & Tartare Sauce	with Mushy Peas,	18	Vegan Plate (VEGAN Smashed Avocado on Hummus, Basil & Por	Sourdough, I	Mixed Baby Tomatoes, plasses	13.8
Crispy Chicken Burger Lightly Breaded Chicken Breast, Gherkin, Lettuce, Chunky Chips,		16	Pancakes (V) Fresh Berries, Creme & Walnuts	e Fraiche or N	utella, Maple Syrup	14
Homemade Coleslaw Add - Avocado / Jalapeno	1.5		Pan Seared Seabass Roasted New Potatoe	s, Green Bear	ns & Butter Caper Sauce	18
Babylon Beef Burger Tomato, Red Onion, Gherkin, Lett	uce, Chunky Chips &	17	Seafood Risotto Mixed Seafood & Fre	sh Chilli		19
Babylon Burger Sauce Add – Mature cheddar Cheese – Bacon – Blue Cheese	ຂ 3 ຂ		Asparagus Caesar Sa Croutons, Boiled Egg Add - Chicken / Baco	s, Cherry Ton		16
– Caramelised red onions Halloumi Salad (V) Baked Aubergine & Chickpeas wit	2 th Tzatziki	17	Halloumi Burger (V) Hummus, Roasted Pe & Chunky Chips	epper, Rocket,	Sweet Chilli Sauce	16
Smashed Avocado (V) Two Poached Eggs with Tomatoes	s on Sourdough	14.5	Grilled Chicken Salad Puy Lentil, Chickpea			16
Add - Sujuk (spicy chorizo) - Feta Cheese - Smoked Salmon - Bacon	3 3 3 3 3		Sandwiches - Mozzarella, Tomato - Ham & Cheddar Ch - Cream cheese & Sa - Cheddar Cheese & G	eese Imon Bagel	& Avocado	10.8
SIDES Mixed Salad 5	Rosemary New Potatoes	5	Sauteed Spinach	5	Avocado	4
Broccoli 5 Tarragon Green Beans 5	Chunky Chips	5	Asparagus	5	Feta Cheese	5

FRESH JUIC

Orange Juice Apple Juice Orange & Apple Orange & Ginger Apple & Ginger Orange, Apple & G

SMOOTHIES

Berry Go Round Strawberries, Ra Blackberries Melon Refresher Melon, Strawberr

Strawberry Split Strawberry, Bana

Broccoli & The Be Broccoli, Mango, Pineapple, Spina

Detox Zing Blueberry, Carro Banana & Courge

ORGANIC LA

Golden Latte - Turmeric, Hone

Red Velvet Latte - Beetroot & Hon

Matcha Latte - Matcha & Hone

SOFT DRINK

Coke Diet Coke Sprite

WATER (750r

Still (Sharing E Sparkling (Sharing E

Please always inform your server of any allergies before placing your order, as not all ingredients can be listed. Detailed allergen information is available upon request. We cannot guarantee the total absence of allergens in our dishes.

DRINKS

CE		BEER		
Ginger	6.5 6.5 7 7 7 7.2	Wimbledon Brewery Gold Lager Pale Ale Peroni	4.8% 6.2% 5.1%	5.3 5.3 5
		COFFEE/ CHOCO	DLAT	E
S Laspberries rry & Mang nana east o, Banana, ach & Cucu	7 30 7 7	Double Espresso Americano Macchiato Flat White Latte Cappuccino Mocha Iced Latte Hot Chocolate Babyccino Soya/Almond/Oat/ Coconut Milk		2.7 3.8 3.8 3.8 3.8 4 4 4 50p 50p
rot, Ginger, gette		TEAS (Pot)		
ATTE ney & Cinna ney	4.4 mon 4.4	Lemon Ginger Fresh Mint Peppermint Leaves English Breakfast Earl Grey Strong Mao Feng Green		4 4 4 4 4
ley X (330ml)	4.4	GENTLY SPARK LEMONADES Botanically Brewed, Gen Sparkling Drinks		ł
		Bose Lemonade		44

(330ml)		Sparking Drinks	
	4 4	Rose Lemonade Made with pure Rose oil	4.4
ml)	4	Wild English Elderflower Made with pure elderflower extract.	4.4
Bottle) Bottle)	4.5 4.5	Victorian Lemonade Made with lemons carefully sourced from Spain.	4.4



WHITE	<u>175ml</u>	250ml 3	BOTTLE	
TIKVES, SMEDEREVKA MACEDONIA 11.5%. Tropical and stone fruit aron an attractive floral note with		+	0	
SWARTLAND WINERY SAUVIGNON BLANC – SOUTH A delicate but complex nose fruit, a hint of green pepper a	with a bo	ouquet of	31 tropical	
COLOMBA BIANCA, GRILLO ORGANIC 34 SICILY, ITALY 12.5% A fresh and spicy wine with stone fruit and ginger flavours finishing on a refreshing lime note				
ANDREA DI PEC. PINOT GRIGIO 37 VENEZIA GIULIA, VENETO ITALY 12.5% Bursting with delicate fruit flavours of ripe pears and yellow apple with a spicy character.				
DOMAINE BRIGITE CERVEAU 47 CHABLIS, BURGANDY, FRANCE 12.5% A wonderful balance between vibrant, Citrus fruit and the characteristic salty minerality.				
POQF	100-1	0501		

ROSE

175ml 250ml BOTTLE

LES BOULES

8.5 9.7 29

SOUTH OF FRANCE 12 %

A medium style with a smooth palate of delicate vanilla and strawberry flavours with a refreshing finish.

CHATEU DE L'AUMERADE 41 CUVEE MARIE CHRISTINE ROSE, FRANCE 13 Elegantly styled, with aromas of grapefruit and succulent peach underpinned by a refreshing acidity. Provencal rose at its best.

DESSERT

125ml BOTTLE

CARLO PELLEGRINO 9.4 27 PASSITO DI PANTELLERIA SICILY, ITALY 15% Complex in style with a bouquet reminiscent of dried fruit, apricots and an intense finish.

MACEDONIA 13.5% Bright aromas of redcurrant lead to a textured palate wit flavours.	, 0		
SWARTLAND WINERY MERLOT - SOUTH AFRICA 1	8.5 14%	9.7	31
Aromas of forest floor, crush cherries, plums and raspber hint of vanilla.		, -	
COLOMBA BIANCA ORGAN NERO D'AVOLA, SICILY, ITA			34
Rich, juicy flavours of fleshy interlaced with subtle sweet backed by a spicy finish.	plum an		
ANDELUNA '1300' MALBE MENDOZA, ARGENTINA 130 Enticing aroma of fresh blac minerality through to a smo	% ek fruits v	- 0	37
OLIFANTSBERG, PINOTAGE	E		42

RED

TIKVES, KRATOSHIJA

42 OLIFANTSBERG, PINOTAGE WESTERN CAPE, SOUTH AFRICA 13.5% An enticing aroma of smoky bacon and woodsmoke complemented by a beautiful texture and a supple finish.

47 CASTELLO VICCHIOMAGGIO 'SAN JACOPO' CHIANTI CLASSICO TUSCANY, ITALY 13% Smooth and elegant, a lovely expression of Chianti with red cherry and cranberry fruits through to a rounded finish.

SPARKLING & CHAMPAGNE

125 ml BOTTLE

175ml 250ml BOTTLE

9.2

7.8

29

FAVOLA, PROSECCO 8.7 32 EXTRA DRY, VENETO, ITALY 11% A fresh, fragrant and fruity Prosecco with aromas of pear and apple.

CHAMPAGNE COLLET, BRUT 57 FRANCE 12.5% Aromas of white flowers, lemon zest, quince and white peach, are combined with delicate hints of spice and anise

CHAMPAGNE COLLET, BRUT ROSE 59 **FRANCE 12.5%** Delicate aromas of mandarin, peach, mulberries and raspberries lead to a refreshing palate.

COCKTAILS

MARGARITA Tequila, Cointreau, Lime Jui	ce			
PORN STAR MARTINI Vodka, Passion Fruit Liqueur & Puree, Vanilla & Prosecco				
ESPRESSO MARTINI Vodka, Kahlua, Fresh Espre	sso, Vanilla			
DAIQUIRI Bacardi White Rum, Strawbe	erry Puree & Lir	ne		
MOJITO White Rum, Mint, Soda Wate	er, Fresh lime Ju	uce, Sugar		
NEGRONI Gin, Campari, Red Vermouth	1			
VIOLET GIN SPRITZER Violet Gin, Prosecco, Soda Water				
APEROL SPRITZ Prosecco, Aperol, Soda water, Orange				
BELLINI / ROSSINI / MIMOS. Prosecco, Peach / Strawberr	8.5			
VIRGIN MOJITO (Non A Fresh Mint, Lime Juice, Bro	Alcoholic) wn Sugar	6		
BLOODY MARY		8.5		
GIN (50ml with mixer)		11		
SILENT POOL, England				
BOODLES, British - Mulberry Flavourd				
THE KING OF SOHO, England – Dry Gin				
PUERTO DE INDIAS, Spain – Strawberry				
GIN MARE, Spain - Olive, Thyme, Rosmary & Basil				
VIOLET, Scotch - Infused with Violets				
GORDON'S, England - (House G		nixer) 10		
, , ,				
BEER (330ML)				
Wimbledon Gold Lager	4.8%	5.3		
Wimbledon IPA Popopi	6.2%	5.3 5		
Peroni	5.1%	5		
SPIRITS(50ml with Mixer)	11			

Jack Daniels	Jameson
Smirnoff	Campari
Bacardi	Havana
Tequila	Martini