

B A B U C H O

STARTERS

HOMEMADE BREAD
Daily baked tuscan & focaccia 2.95

FOCACCIA
Mozzarella, parma ham, cherry tomato & rocket 5.95

MIXED OLIVES
Marinated with mixed herbs, olive oil & chilli 3.50

PIZZA BREAD (V)
Choose from garlic, tomato or mozzarella 4.95

STICKY CHICKEN WINGS
Glazed with honey, chilli
& paprika 6.95

CRISPY FRIED SKINS (V)
Sweet chilli sauce & aioli 5.95

CALAMARI FRITTI
Crispy squid, roast garlic mayo 7.95

BRUSCHETTA (V)(N)
Cherry Tomato, garlic, basil & pesto
on tuscan bread 5.95

OVEN ROASTED KING PRAWNS
Chilli & garlic butter on tuscan bread 7.95

ROAST MUSHROOM & GOATS CHEESE (N)(V)
Pesto & pine nuts on Tuscan bread 6.95

MAIN COURSES

PIZZA MARGHERITA (V)
Mozzarella, tomato & basil 9.95

PIZZA PEPPERONI PICANTE
Pepperoni, peppers & mozzarella 10.95

PIZZA POLLO PARMIGIANA
Chargrilled chicken breast, mozzarella,
cherry tomato, parmesan & basil 10.95

ROAST VEGETABLE CALZONE (N)(V)
Chargrilled vegetables, mozzarella,
goats cheese, pesto & herbs 10.95

CHARGRILLED FILLET STEAK (8OZ)
Served with french fries,
peppercorn sauce & steak garnish 25.95

LEBANESE CHICKEN KEBAB
Flatbread, fries & garlic sauce 15.95

'8 HOUR' LAMB SHANK
Potato puree & mint gravy 17.95

LINGUINE KING PRAWNS
Sautéed king prawns,
chilli & garlic 11.95

RIB -EYE
Served with french fries,
peppercorn sauce & steak garnish 22.95

SMOKED CHICKEN CAESAR
Smoked chicken, kos, pancetta, croutons
& shaved parmesan 11.95

PENNE POLLO PRIMAVERA
Chargrilled chicken breast, spring vegetables,
parmesan cream sauce 10.95

SPAGHETTI BOLOGNESE
Slow cooked beef & tomato ragu 10.95

ROAST SALMON
Saffron risotto & gremolata 15.95

LINGUINE CARBONARA
Crispy pancetta in a parmesan
cream sauce with egg 10.95

RISOTTO FUNGHI (V)
Mixed mushrooms, herb mascarpone
& truffle oil 9.95

KING PRAWN SKEWERS
Cajun spices with french fries 15.95

SEABASS GREMOLATA
Lemon garlic, parsley rub & rosemary potatoes 17.95

CRISPY DUCK
Confit duck leg, sticky red wine sauce
& potato puree 16.95

CHICKEN MILANESE
Breaded chicken breast, buffalo mozzarella cheese
& spaghetti all'arrabiata 14.95

STEAK FRITES
Flattened rump steak with french fries
& diane sauce 16.95

SIDES ALL 3.50

FRENCH FRIES
THICK CUT CHIPS
HONEY GLAZED CARROTS

BUTTERED GREENS
ROCKET & PARMESAN
HOUSE SALAD

ROSEMARY
& GARLIC POTATOES
SWEET POTATO FRIES

GLUTEN FREE & HEALTHIER OPTIONS MENUS AVAILABLE - PLEASE ASK

ALL MEAT WEIGHTS ARE UN-COOKED. (V) DENOTES VEGETARIAN DISHES. (N) CONTAINS NUTS OR TRACES OF NUTS. DUE TO THE PRESENCE OF NUTS IN OUR RESTAURANTS, THERE IS A POSSIBILITY THAT NUT TRACES MAY BE FOUND IN ANY OF OUR ITEMS. ALL PRICES ARE IN £ AND INCLUSIVE OF VAT. AN OPTIONAL 10% SERVICE CHARGE WILL BE ADDED TO YOUR FINAL BILL.

BABUCHO

WHITE WINE

HOUSE

BABUCHO HOUSE WHITE Our table wine, suitable for a wide variety of dishes 125ML. 5.95 175ML. 6.50	BTL. 17.95
TREBBIANO, ITALY Notes of pear and apple, lively splash of lime zest 125ML. 5.95 175ML. 6.50	BTL. 18.95

PREMIUM HOUSE

PINOT GRIGIO, MALANDRINO, ITALY Clean with balanced flavours of Pear, stone fruit and lime 175ML. 6.95	BTL. 21.95
SAUVIGNON BLANC, THE FATHOMS, NZ Classic Marlborough. Gooseberry, cut grass and zest 175ML. 6.95	BTL. 23.95

CHARDONNAY, BIG BOMBORA, AUSTRALIA <i>New</i> Cooked apple and vanilla	BTL. 21.95
GAVI, VALLE BERTA, ITALY <i>Recommended</i> Zesty lime and grapefruit. Dry and intense	BTL. 24.95
WHITE RIOJA, CAMINO REAL, SPAIN <i>Recommended</i> Rich, rounded and complex	BTL. 26.95

FINE WINE

MACON VILLAGES, ELODIE DUPRES <i>New</i> Unoaked burgandy, flavours of nectarine apple & citrus finish	BTL. 29.95
SANCERRE, 'BERTHIER', LOIRE Grapefruit and gooseberries leap from the glass	BTL. 39.95

RED WINE

HOUSE

BABUCHO HOUSE RED Our table wine, suitable for a wide variety of dishes 125ML. 5.95 175ML. 6.50	BTL. 17.95
SANGIOVESE, ITALY Plummy with a hint of vanilla 125ML. 5.95 175ML. 6.50	BTL. 18.95

PREMIUM HOUSE

RIOJA, MONTE LAGARES, SPAIN Strawberry, redcurrant with subtle vanilla and spice 175ML. 6.95	BTL. 21.95
MALBEC, BEAUTE DE SUD, FRANCE The original Malbec. Deep, peppery and complex 175ML. 6.95	BTL. 23.95

MERLOT BRESCO, ITALY Super smooth, plummy with hints of vanilla	BTL. 21.95
MONTEPULCIANO, TORRE CERERE, ITALY Distinctly Italian. Bursting with cherry, great with rich pasta dishes	BTL. 22.95

PRIMITIVO, OLTRE PASSO, ITALY <i>Recommended</i> Deep and dense. An unusual variety worth discovering	BTL. 23.95
---	------------

CHIANTI, GRATI "G", TUSCANY ITALY The classic Chianti. Bursting with cherry and strawberry	BTL. 24.95
--	------------

MALBEC, CAPILLA DE BARRO, MENDOZA, ARGENTINA Drink with beef in all its guises, from steaks to stews	BTL. 25.95
---	------------

VALPOLICELLA, NEGRAR, ITALY <i>Recommended</i> Bright red fruit, earth and exotic spice	BTL. 28.95
--	------------

RIOJA RESERVA, BARÓN DE EBRO <i>New</i> Luscious bramble and sweet spice	BTL. 29.95
---	------------

FINE WINE

AMARONE CLASSICO, VIGNETI DI ROCCOLO, ITALY Brooding, deep and intense. Christmas cake, chocolate, sweet fruits and spice	BTL. 55.00
---	------------

SASSICAIA 2011, TUSCANY, ITALY Needs no introduction.	BTL. 290.00
--	-------------

CHAMPAGNE & PROSECCO

HOUSE PROSECCO	125ML. 6.95	BTL. 29.95
HOUSE PROSECCO ROSE	125ML. 6.95	BTL. 29.95
BABUCHO (HOUSE CHAMPAGNE)		BTL. 39.00
VEUVE CLICQUOT NV		BTL. 64.00
LAURENT-PERRIER ROSÉ NV		BTL. 89.00
DOM PERIGNON		BTL. 175.00
LOUIS ROEDERER CRISTAL		BTL. 280.00
ARMAND DE BRIGNAC 'ACE OF SPADES'		BTL. 360.00
MAGNUM (1.5LTR)		BTL. P.O.A

ROSÉ

BABUCHO HOUSE ROSÉ Our table wine, suitable for a wide variety of dishes 125ML. 5.95 175ML. 6.50	BTL. 17.95
---	------------

HOUSE ZINFANDEL ROSÉ Bursting with red berry flavours	BTL. 18.95
--	------------

TORRE ALTA PINOT GRIGIO ROSÉ, VENETO, ITALY Crisp, dry and refreshing	BTL. 19.95
--	------------

DRAUGHT BEERS

	HALF	PINT
AMSTEL (4.1%)	2.95	4.95
BIRRA MORETTI (4.6%)	2.95	4.95
HEINEKEN (5.0%)	2.95	4.95



BABUCHO
MONDAY TO FRIDAY

Cocktails

TWO FOR TEN
ALL NIGHT FROM 5PM
T&Cs APPLY

TWO COCKTAILS FOR £10
SELECTED COCKTAILS ONLY
AVAILABLE MONDAY TO FRIDAY FROM 5PM