

BABUCHO

APPETISERS

HOMEMADE BREAD
Daily baked tuscan
and focaccia 2.95

MIXED OLIVES
Marinated with mixed herbs,
olive oil & chilli 2.95

FOCACCIA PIZZA
Mozzarella, parma ham,
cherry tomato & rocket 7.95

GARLIC PIZZA BREAD
Choose from garlic, tomato
or mozzarella 5.95

ANTIPASTO PLATTER (N)

Calamari, king prawns, arancini, roast mushroom & goat's cheese, sticky chicken wings 16.95

STARTERS

MUSHROOM VELOUTÉ SOUP
Served with rosemary focaccia 6.95

CRISPY FRIED SKINS
Sweet chilli sauce & aioli 5.95

STICKY CHICKEN WINGS
Glazed with honey, chilli & paprika
6.95

CARPACCIO
Tenderised raw beef fillet, with rocket,
parmesan & "Harry's bar" dressing
7.95

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

BRUSCHETTA (N)
Cherry tomato, garlic & basil,
toasted tuscan bread & pesto
5.95

**ROAST MUSHROOM &
GOATS CHEESE (N)**
Pesto & pine nuts on tuscan bread
6.95

New **FOUR CHEESE ARANCINI**
risotto fritters with sweet tomato chutney 6.95

TEMPURA KING PRAWNS
With sweet chilli dipping sauce 7.95

CALAMARI FRITTI
Crispy squid & roast garlic mayo
7.95

WOOD STONE PIZZA

MARGHERITA
Mozzarella, tomato
& basil 9.95

PEPPERONI PICCANTE
Pepperoni, peppers
& mozzarella 11.95

POLLO PARMIGIANA
Chargrilled chicken breast, mozzarella,
grana padano & basil 10.95

RUSTICA (N)
Chargrilled vegetables, mozzarella,
goat's cheese, rocket & pesto 10.95

New **MEAT LOVER**
Chicken, pepperoni, fennel salami
& onion 13.95

ITALIANO
Garlic butter, parma ham, fennel salami
& pepperoni sausage 11.95

CHICKEN KIEV PIZZA
Chicken, green garlic
& onions 11.95

CALZONE PICCANTE
Spicy sausage, roasted peppers
& mozzarella 11.95

ROAST VEGETABLE CALZONE (N)
Chargrilled vegetables, mozzarella,
goat's cheese, pesto & herbs 10.95

New **CHICKEN FAJITA PIZZA**
Spiced chicken, peppers, onions
& yoghurt 11.95

PASTA & RISOTTO

PENNE ALL'ARRABIATA
Spicy sausage & ragu 10.95

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

SPAGHETTI BOLOGNESE
Slow cooked beef & tomato ragu
10.95

RIGATONI & MEATBALLS
Beef meatballs &
tomato ragu 10.95

LASAGNE AL FORNO
Beef ragu, oven baked with
parmesan crust 10.95

RIGATONI GENOVESE (N)
Basil pesto cream sauce,
mushroom, goat's cheese & pine nuts
9.95

LINGUINE KING PRAWNS
Sautéed king prawns, chilli & garlic
12.95

RIGATONI SALMON
Smoked salmon, lemon mascarpone,
peas & asparagus 11.95

RISOTTO FUNGHI
Mixed mushrooms, herb mascarpone
& truffle oil 9.95

New **SPICY CHICKEN RIGATONI**
Tomato & cream sauce,
onions & peppers 10.95

KING PRAWN RISOTTO
King prawns, baby prawns,
cherry tomato & chilli 12.95

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

MAIN COURSE

New **PIL PIL PRAWNS**
Sautéed Prawns, garlic, chilli,
cherry tomato & caramelised onion 7.95 - 11.95

LEBANESE CHICKEN KEBAB
Flatbread, fries & yoghurt sauce 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

LAMB WELLINGTON
Lamb shank, puff pastry, potato puree
& mint gravy 17.95

CAJUN KING PRAWN SKEWERS
Cajun spices, fries
15.95

New **ROAST CHICKEN**
Corn fed chicken breast with potato puree
and peppercorn sauce 14.95

8 HOUR LAMB SHANK
Potato puree & mint gravy 17.95

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

ROAST SALMON
Saffron risotto & gremolata 15.95

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

New **SLOW COOKED BEEF**
potato puree, honey glazed carrots
14.95

**★
GLUTEN FREE AND
HEALTHIER CHOICES
MENUS AVAILABLE**



Please Ask Your Server

FRESH FROM THE GRILL

FINE QUALITY 28 DAY HUNG 'GRAND RESERVE' BRITISH BEEF

RIB -EYE (10oz)
(recommended medium or above)
Served with fries, peppercorn sauce
& steak garnish 22.95

FILLET (8oz)
Served with fries,
peppercorn sauce & steak garnish
25.95

'THE TOMAHAWK' STEAK (28oz)
(recommended medium or above)
with fries, peppercorn sauce
& steak garnish 29.95

New **XXL SIRLOIN (16oz)**
Served with fries,
peppercorn sauce & steak garnish
28.95

STEAK FRITES (10oz)
(served pink or past pink)
Flattened rump steak with fries & diane sauce 16.95

New **LE CHATEAUBRIAND - TO SHARE (16oz)**
Served with fries, mixed vegetables, peppercorn sauce & steak garnish £49.95
(Subject to Availability)

SURF & TURF (8oz)
Fillet steak with king prawns in
chilli & garlic butter & fries 29.95

CAN'T SEE ANYTHING?

**VEGAN & VEGETARIAN
OPTIONS AVAILABLE**

PLEASE DISCUSS WITH A MANAGER

SIDES ALL 3.50

FRIES
THICK CUT CHIPS
SWEET POTATO FRIES

ROSEMARY
& GARLIC POTATOES
ROCKET & PARMESAN SALAD

BUTTERED GREENS
HONEY GLAZED CARROTS
CREAMED SPROUTS

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 *New*

Cooked apple and vanilla

BTL. 21.95

GAVI, VALLE BERTA, ITALY *Recommended*

Zesty lime and grapefruit. Dry and intense

BTL. 24.95

WHITE RIOJA, CAMINO REAL, SPAIN *Recommended*

Rich, rounded and complex

BTL. 26.95

FINE WINE

MACON VILLAGES, ELODIE DUPRES *New*

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 *Recommended*

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 *Recommended*

Bright red fruit, earth and exotic spice

BTL. 28.95

RIOJA RESERVA, BARÓN DE EBRO *New*

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	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

HOUSE

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

175ML. 6.95 | 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
MALTSMITHS (4.6%) SCHOONER <i>New</i>		4.95

