

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 18.95

It's back!!

STARTERS

FRENCH ONION SOUP
Served in a crusty bread bowl 7.25

CRISPY FRIED SKINS
Sweet chilli sauce & aioli 5.95

STICKY CHICKEN WINGS
Glazed with honey, chilli & paprika
7.95

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 10.95

PEPPERONI PICCANTE
Pepperoni, peppers
& mozzarella 11.95

POLLO PARMIGIANA
Chargrilled chicken breast, mozzarella,
grana padano & basil 11.95

RUSTICA (N)
Chargrilled vegetables, mozzarella,
goat's cheese, rocket & pesto 11.95

New **FUNGHI FONTINA**
White pizza with mushrooms,
fontina cheese, rosemary & garlic 11.95

ITALIANO
Garlic butter, parma ham, fennel salami
& pepperoni sausage 12.95

New **CHICKEN KIEV PIZZA**
Chicken, green garlic
& onions 11.95

CALZONE PICCANTE
Spicy sausage, roasted peppers
& mozzarella 12.95

ROAST VEGETABLE CALZONE (N)
Chargrilled vegetables, mozzarella,
goat's cheese, pesto & herbs 11.95

New **CHICKEN FAJITA PIZZA**
Spiced chicken, peppers, onions
& yoghurt 12.95

PASTA & RISOTTO

PENNE ALL'ARRABIATA
Spicy sausage & ragu 11.95

PENNE POLLO PRIMAVERA
Chargrilled chicken breast, spring vegetables
& parmesan cream sauce
11.95

SPAGHETTI BOLOGNESE
Slow cooked beef & tomato ragu
11.95

New **LOBSTER LINGUINE**
Lobster, prawns, bisque
cherry tomatoes, chilli & garlic 17.95

LASAGNE AL FORNO
Beef ragu, oven baked with
parmesan crust 11.95

RIGATONI GENOVESE (N)
Basil pesto cream sauce,
mushroom, goat's cheese & pine nuts
10.95

LINGUINE KING PRAWNS
Sautéed king prawns, chilli & garlic
13.95

RIGATONI SALMON
Smoked salmon, lemon mascarpone,
peas & asparagus 12.95

RISOTTO FUNGHI
Mixed mushrooms, herb mascarpone
& truffle oil 10.95

New **SPICY CHICKEN RIGATONI**
Spiced chicken, peppers, onions
tomato cream sauce 12.95

KING PRAWN RISOTTO
King prawns, baby prawns,
cherry tomato & chilli 13.95

LINGUINE CARBONARA
Crispy pancetta in a parmesan
cream sauce with egg
11.95

MAIN COURSE

New **PIL PIL PRAWNS**
Sautéed Prawns, garlic, chilli,
cherry tomato & caramelised onion 7.95 - 13.95

LEBANESE CHICKEN KEBAB
Flatbread, fries & yoghurt sauce 17.95

SEABASS GREMOLATA
Lemon garlic, parsley rub
& rosemary potatoes 17.95

CRISPY DUCK
Confit duck leg, sticky red wine sauce
& potato puree 17.95

New **FRENCH CHICKEN CASSEROLE**
'Coq au Vin' Chicken in red wine sauce with
baby onions and potato 17.95

CAJUN KING PRAWN SKEWERS
Cajun spices, fries
17.95

New **ROAST CHICKEN**
Lemon and herb roasted chicken breast
with rosemary & garlic potatoes 15.95

8 HOUR LAMB SHANK
Potato puree & mint gravy 17.95

CHICKEN MILANESE
Breaded chicken breast, buffalo mozzarella cheese
& spaghetti all'arrabiata 15.95

ROAST SALMON
Saffron risotto & gremolata 15.95

CHICKEN CAESAR SALAD
Smoked chicken, kos lettuce, pancetta,
croutons & shaved parmesan 12.95

New **SLOW COOKED BEEF**
Potato puree, honey glazed carrots
15.95

**GLUTEN FREE AND
HEALTHIER CHOICES
MENUS AVAILABLE**



Please Ask Your Server

FRESH FROM THE GRILL

FINE QUALITY 28 DAY HUNG 'GRAND RESERVE' BRITISH BEEF

STEAK FRITES (10oz)
(served pink or past pink)
Flattened rump steak with fries & diane sauce 17.95

RIB -EYE (10oz)
(recommended medium or above)
Served with fries, peppercorn sauce
& steak garnish 23.95

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

XXL SIRLOIN (16oz)
Served with fries,
peppercorn sauce & steak garnish 29.95

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 3.75

HOUSE SALAD
ROSEMARY & GARLIC POTATOES

SWEET POTATO FRIES
SEASONED FRIES
THICK CUT CHIPS

BUTTERED GREENS
HONEY GLAZED CARROTS

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.

B A B U C H O

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, CRESCENDO, ITALY

Fresh and fruity with lots of citrus and ripe pear flavours

175ML. 6.95 | BTL. 21.95

SAUVIGNON BLANC, KOKAKO, NZ *New*

Classic Marlborough, pink grapefruit, gooseberry and tropical passionfruit

175ML. 6.95 | BTL. 25.95

CHARDONNAY, FLOR DEL FUEGO, CHILE *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, FRANCE

Unoaked burgandy, flavours of nectarine apple & citrus finish

BTL. 29.95

SANCERRE, BLANC DUC ARMAND, LOIRE *New*

aromas of white flowers, green apple and refreshing citrus flavours

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

MERLOT BRESCO, ITALY

Super smooth, plummy with hints of vanilla

175ML. 6.95 | BTL. 21.95

MALBEC, BEAUTE DE SUD, FRANCE

The original Malbec. Deep, peppery and complex

175ML. 6.95 | BTL. 25.95

RIOJA, MONTE LAGARES, SPAIN

Strawberry, redcurrant with subtle vanilla and spice

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, AIRES ANDINOS, ARGENTINA *New*

Drink with beef in all its guises, from steaks to stews

BTL. 27.95

VALPOLICELLA, NEGRAR, ITALY *Recommended*

Bright red fruit, earth and exotic spice

BTL. 28.95

RIOJA RESERVA, BARÓN DE EBRO, SPAIN *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. 350.00

CHAMPAGNE & PROSECCO

HOUSE PROSECCO	125ML. 6.95 BTL. 29.95
HOUSE PROSECCO ROSE	BTL. 29.95
LAURENT-PERRIER BRUT	BTL. 55.00
VEUVE CLICQUOT NV	BTL. 65.00
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

ZINFANDEL ROSÉ

Bursting with red berry flavours

175ML. 6.95 | BTL. 18.95

PINOT GRIGIO ROSÉ, ADORNO, ITALY

Beautiful soft strawberry flavours and perfumed floral notes

BTL. 20.95

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

