

BABUCHO

Restaurant Week

2 COURSES FOR £15.00 | 3 COURSES FOR £19.00

Available Monday - Thursday 12 - 10pm, Friday 12 - 7pm, Saturday 12 - 5pm, Sunday 6 - 10pm

STARTER

MUSHROOM AND TARRAGON SOUP
With herb croutons, dunking foccacia (v)

SPICED LAMB KOFTE SKEWARS
Yoghurt dipping sauce

TEMPURA MACKEREL GOUJONS
Spicy chilli mayo

TOMATO, PEPPER AND FETA BRUSCHETTA
On toasted tuscan bread (v)

LOBSTER ARANCINI FRITTERS
Spicy tomato chutney

MAIN COURSE

PEPPERJACK CHICKEN "PARMO"
Breaded chicken with spicy tomato salsa and cheese

MELANZANE PARMIGIANA
Layered augegrine, mozzarella and italian cheese bake (v)

BABUCHO FISH CAKES
Creamy parsley sauce with skinny fries

LEBANESE LAMB FLATBREAD
White pizza with spicy lamb, cheese, yougurt and chilli

RISOTTO CAPRINO
Tomato, rosemary and goats cheese (v)

Speciale MAIN COURSE

CURRIED LAMB SHANK (£5.00 supplement)
Spiced slow roasted shank, fragrant basmati rice,
mild curry sauce

ADD A SIDE £3.75

FRIES | THICK CUT CHIPS | SWEET POTATO FRIES | ROSEMARY & GARLIC POTATOES | HOUSE SALAD | BUTTERED GREENS | HONEY GLAZED CARROTS

DESSERT

"PINA COLADA" PANNA COTTA
Served with pineapple salsa

PEACH AND PINEAPPLE ETON MESS
With meringue chantilly cream

CHOCOLATE AND SALTED CARAMEL MOUSSE
Chantilly cream and ginger dust

JACK DANIELS & WHITE CHOCOLATE TRUFFLES
*Adults only, whisky and white chocolate truffles (n) (a)



CAN'T SEE ANYTHING?

**VEGAN & VEGETARIAN
OPTIONS AVAILABLE**

PLEASE DISCUSS WITH A MANAGER

All meat weights are un-cooked. (a) contains alcohol
(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, 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* BTL. 24.95

Zesty lime and grapefruit. Dry and intense

WHITE RIOJA, CAMINO REAL, SPAIN *Recommended* BTL. 26.95

Rich, rounded and complex

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

