

# B A B U C H O

## 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  
8.95

**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* **SPICY BEEF PIZZA**  
Beef, peppers, onions  
fontina cheese, chilli & garlic 12.95

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

*New* **LEBANESE CHICKEN PIZZA**  
Chicken, goats cheese,  
red onions & garlic 12.95

**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

**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* **CRISPY FISH CAKES**  
In a parsley cream sauce with fries  
14.95

**CAJUN KING PRAWN SKEWERS**  
Cajun spices, fries  
17.95

*New* **ROAST CHICKEN**  
Served with potato puree  
and peppercorn sauce 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

**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

DRESSED 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.

# BABUCHO

## WHITE WINE

### HOUSE

#### BABUCHO HOUSE WHITE

Our table wine, suitable for a wide variety of dishes

125ML. 5.95 | 175ML. 6.50 | BTL. 18.95

#### GARGANEGA BIANCO, LIVIN ITALY

A fine bouquet of fruit and flowers and a fresh, harmonic and velvety taste

125ML. 5.95 | 175ML. 6.50 | BTL. 19.95

### PREMIUM HOUSE

#### PINOT GRIGIO, CASA DEL MAIA, ITALY

Delicate and complex with a juicy lemon finish

175ML. 6.95 | BTL. 22.95

#### SAUVIGNON BLANC, MOKO BLACK, MARLBOROUGH, NZ

Classically aromatic, everything you'd expect from the best region in New Zealand

175ML. 6.95 | BTL. 26.95

#### CHARDONNAY, DRY RIVER, AUSTRALIA *New*

Pale golden with an enticing aroma of inviting peach and citrus

BTL. 22.95

#### PECORINO TERRE DI CHIETI, PE MO, ITALY *New*

Fresh, zinging with lively citrus acidity & notes of tropical fruits

BTL. 24.95

#### GAVI 'LA LUCIANA' DOCG, ITALY

Elegant and fresh, zesty lime and grapefruit

BTL. 25.95

#### WHITE RIOJA, ONTAÑÓN VETIVER, SPAIN *Recommended*

Lemon and pineapple notes & floral hints

BTL. 27.95

### FINE WINE

#### MÂCON VILLAGES, RÉSERVE PERSONELLE, FRANCE *New*

An unoaked gem - clean, fresh and very satisfying

BTL. 29.95

#### SANCERRE, DOMAINE MICHEL GIRARD, FRANCE

Well-crafted Sancerre, green apple, and refreshing citrus fruit

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. 18.95

#### MERLOT, CABERNET ROSSO, LIVIN ITALY

Fine hints of red fruits, vanilla and cocoa

125ML. 5.95 | 175ML. 6.50 | BTL. 19.95

### PREMIUM HOUSE

#### CABERNET SAUVIGNON, CASA DEL MAIA, ITALY

A lovely smooth Cabernet, Bursting with ripe dark fruits

175ML. 6.95 | BTL. 22.95

#### MALBEC, THE LISTENING STATION, AUSTRALIA

Succulent and spicy flavours are a great marriage with beef

175ML. 6.95 | BTL. 26.95

#### MONTEPULCIANO, LIVIN ITALY, ITALY

Rich and broad with classic notes of cherries, warm spices and red berries

BTL. 23.95

#### PRIMITIVO, CONVIVIALE, ITALY *Recommended*

Rich, characterful, southern red from Manduria in the Salento region, the heartland of Primitivo

BTL. 24.95

#### CHIANTI DOCG, VOLPETTO, ITALY

Lush with cherry and strawberry, lively and intense

BTL. 25.95

#### RIOJA CRIANZA, DE ALTO AMO, SPAIN *Recommended*

Deep and pure fruit gently caressed by oak. Intense, wild red berries and hints of nutmeg, sandalwood and cinnamon

BTL. 28.95

#### TRIVENTO PRIVATE SELECTION MALBEC, ARGENTINA *New*

Bold plum and raspberry jam aromas mingle with vanilla notes

BTL. 28.95

#### PINOT NOIR, LE FOU, FRANCE *New*

A unique, southern French take on Pinot Noir

BTL. 29.95

#### VALPOLICELLA CLASSICO, CANTINA DI NEGRAR, ITALY

Aromas of red fruits and spice, a warm dry medium bodied wine

BTL. 29.95

#### NERO D'AVOLA, FEUDO MACCARI NERÉ, ITALY *New*

Ripe black fruits with morello cherry, plum and tarry notes

BTL. 30.95

### FINE WINE

#### AMARONE DELLA VALPOLICELLA, RIONDO, ITALY

Brooding, deep and intense. Christmas cake, chocolate, sweet fruits and spice

BTL. 55.00

#### TENUTA SAN GUIDO SASSICAIA 2015, ITALY

Needs no introduction - Italys answer to Bordeaux

BTL. 350.00

## CHAMPAGNE & PROSECCO

HOUSE PROSECCO 125ML. 6.95 | BTL. 29.95

HOUSE PROSECCO ROSE BTL. 29.95

MOËT & CHANDON IMPÉRIAL 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. 18.95

#### ZINFANDEL ROSÉ, WILDWOOD, UNITED STATES *New*

Mouth-watering summer berry flavours with a hint of candy.

175ML. 6.95 | BTL. 19.95

#### PINOT GRIGIO ROSE, CASA DEL MAIA, ITALY

Fresh and summery with a bright finish.

BTL. 21.95

## DRAUGHT BEERS

	HALF	PINT
AMSTEL (4.1%)	2.95	4.95

BIRRA MORETTI (4.6%)	2.95	4.95
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HEINEKEN (5.0%)	2.95	4.95
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