BABUCHO
QUAYSIDE BRASSERIE

FESTIVE
Sunday Rapido

TWO COURSES FROM - 23.95
THREE COURSES FROM - 28.95

STARTERS

CRISPY FRIED SKINS
(Add bacon + cheese £1)
Sweet chilli sauce & sour cream

CHICKEN LIVER PATE
Served with toasted Tuscan bread and caramelised chutney

MUSHROOM & GOATS' CHEESE
Served on toasted sourdough, pesto dressing

BURRATA & TOMATO BRUSCHETTA
Cherry tomato, burrata, pesto & basil on toasted Tuscan bread

ROASTED TOMATO SOUP
With rosemary focaccia

Add 2.50

TEMPURA KING PRAWNS
With chilli honey dipping sauce

CALAMARI FRITTI
Crispy squid & roast garlic mayo

SIDES

SEASONED FRIES	5.95
CREAMED SPROUTS	5.95
DRESSED HOUSE SALAD	5.95
SEASONAL VEGETABLES	5.95
HERB ROAST POTATOES	5.95

VEGAN & VEGETARIAN MENUS
Please speak with a member of our team for a menu, and they'll be happy to help you find the perfect dish!

ALLERGEN INFORMATION

GLUTEN · FISH · MUSTARD
SHELLFISH · SOYA · CELERY
DAIRY · EGGS · SULPHITE

PIZZA

MARGHERITA
Mozzarella, tomato & basil

PEPPERONI PICCANTE
Pepperoni, peppers & mozzarella

RUSTICA
Chargrilled vegetables, mozzarella, feta, rocket & pesto

ITALIANO
Garlic butter, Parma ham, fennel salami & pepperoni sausage

CALZONE PICCANTE
Pepperoni, roasted peppers, mozzarella, chilli & napoli sauce

SPICED LAMB CALZONE
Peppers, red onion, mozzarella & feta

BOLOGNESE PIZZA
Beef ragu, mozzarella, bechamel, parmesan & basil

PASTA & RISOTTO

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

PENNE ALLA DIAVOLA
Spicy napoli sausage, tomato ragu & chilli

GOATS' CHEESE RISOTTO
Tomato and rosemary risotto with goats' cheese

RIGATONI SALMON
Smoked salmon, greens, dill & mascarpone cream sauce

LINGUINE BOLOGNESE
Slow cooked beef & tomato ragu

Add 2.50

LINGUINE KING PRAWNS
Sauteed king prawns in a tomato feta sauce, chilli & garlic

MAINS

Add 4.50

8 HOUR LAMB SHANK
Potato purée & mint gravy

SLOW COOKED BEEF
Potato purée & honey glazed carrots

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

SEABASS GREMOLATA
Tenderstem broccoli, lemon & caper butter sauce

SPICED PRAWN SKEWER
Flatbread, coriander rice, yoghurt & chutney

BUTTER ROAST CHICKEN
Potato purée & green peppercorn sauce

DESSERTS

VANILLA CHEESECAKE
With fresh fruits and chantilly cream

PANNA COTTA
With homemade mulled berry compôte & biscotti

CARAMEL CHOCOLATE MOUSSE
Salted caramel, chocolate, Chantilly & biscotti

CHOCOLATE TRUFFLES
Milk chocolate truffles rolled in biscuit crumb

Add 2.50

CHOCOLATE BROWNIE
Belgian chocolate sauce & vanilla ice cream

STICKY TOFFEE PUDDING
Butterscotch & vanilla ice cream

AVAILABLE FOR SMALL TABLES, ALL MEAT WEIGHTS ARE UN-COOKED. 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.**