

BRANCA

Christmas Party Menu now available. We are also taking bookings for our feasting menu on Christmas Day and New Years Eve

SUNDAY ROAST FROM 12:00PM
AGED TOPSIDE OF BEEF SERVED IN
THE TRADITIONAL WAY
CHILDREN / ADULT 8 / 15

STARTERS

black olive tapenade, artichoke 'pate', houmous radishes, crispy flatbread Y	7
crispy fried squid, caesar dip	7.50
king prawn bruschetta, lemon, aioli and spring onion	7.75
chicken liver patè, iberico chorizo, serrano ham, flatbread, celeriac+chickpea coleslaw	8

SALAD

	small	large
grilled, lightly smoked salmon with lamb's lettuce, fine beans, new potatoes, horseradish cream	7.50	12.75
soft windrush valley goats cheese with beetroot, purple sprouting broccoli, roasted squash, peppers, baby red chard, lentil vinaigrette Y	7.50	12.75
free range corn-fed chicken caesar with crispy pancetta, soft boiled egg	9	14

RISOTTO

	small	large
iron bar pumpkin, burrata, watercress+pumpkin seed pesto Y	9.00	13.50
seared scallops with bacon, pea+mint risotto**	12	18

STONE BAKED PIZZA

our pizzas are now available to take away, ALL 25% DISCOUNT, phone the restaurant and allow 15 mins before collection

margherita - mozzarella, tomato sauce, parmesan+basil Y	10
tenderstem broccoli, pancetta, caramelised red onion, morbier, arlington egg	12.75
roast aubergine, baby tomatoes, peppers, goats cheese, mozzarella, basil almond pesto Y	12.50
pepperoni, fontina cheese, chilli, spinach	12.75
salami cured coppa ham, hot pickled peppers, mozzarella, parmesan	12.75
half and half of any two**	13

PASTA

	small	large
fresh tagliatelle, wild mushroom, spinach, goats cheese+cream Y	9	14
linguine, king prawns, pistachio, rocket, chilli, lemon	10	14.5
spaghetti bolognese (av. gluten free)	8.5	13

LUNCH £9.75

Monday-Friday 12.00-5.00pm

Choose either a small pizza, pasta, salad, risotto or starter with either a small glass of house wine, draught peroni, soft drink

LUNCH OR EARLY SUPPER, 2 course £14.50

Monday-Thursday 12.00-7.00pm, Friday-Saturday 12.00-5.00pm

Choose two from the following: starter, small pizza, pasta, salad, risotto or pudding with a small glass of house wine, draught peroni, soft drink.

Or sirloin minute steak, choice of fat or skinny chips, gls of wine

*Excluding bank holidays, specials and items marked***

FISH

rare grilled tuna steak, fennel, frisée+butter bean salad, green olive+tomato dressing	16.50
organic salmon+smoked haddock fishcakes, baby gem+avocado, tartare sauce	13.75
today's fish, please see blackboard	

MEAT

most dishes take 25 minutes preparation

free range corn-fed chicken, sautéed potatoes, aioli, red wine sauce	15.50
duck breast (served pink), crispy gnocchi, curly kale, balsamic jus	17
braised lamb shank, mash, gremolata	18
8oz burger (served medium) fully garnished, brioche bun, choice of skinny fries or fat triple cooked chips	13.50
add swiss comte, smoked cheddar, bacon, bèarnaise sauce	1

STEAKS

served with roast cherry tomatoes+crispy shallots, choice of red wine, bèarnaise or green peppercorn sauces and skinny fries or fat chips

4oz sirloin minute	14
8oz rump	19

SIDES

fat triple cooked chips / skinny fries	3.75
spinach with lemon	3.75
curly kale with garlic+chilli	3.75
baby gem+avocado / rocket+parmesan	3.75

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A discretionary service charge of 12.5% will be added to parties of 5 or more adults. For NUT or any other allergies, please notify your server.

PUDDINGS

salted caramel chocolate brownie bites	3.50
three fresh chocolate champagne truffles	4.50
lemon tart, crème fraîche	6.50
warm banana cake, frangelico and hazelnut semifreddo	6.50
chocolate nemesis torta, clotted cream ice cream	6.50
mixed selection taster plate of the above three**	11

ICE CREAM OR SORBET

£2 per scoop

very rich chocolate, vanilla, salted caramel, pistachio or praline
dairy free ice cream: chocolate or maple pecan
sorbet: mango, lemon or raspberry

CHEESE with grapes, biscuits+fig jam** 7.5

lord of the hundreds - mature, ewes, unpasteurized Y
ragstone - soft goats, unpasteurized
oglesfield - semi soft, cow, unpasteurized

PUDDING WINE (250ml. served in pot) 50ml 250ml

moscato passito, pallazina, piedmonte 2002
gorgeous citrus with rich, creamy vanilla and candied fruit 3.60 15
vino santo, arele, trentino 2000
deliciously ripe, trentino's finest, many awards 8
marsala superiore, carlo pellegrino
aged 2 years in oak cask, dark, lusciously
sweet with a hint of caramel 3.60 15.25

GRAPPA served chilled or ambient 35ml

grappa di barbera intense, delightful perfume of vanilla and fruits	4.50
grappa di gewurztraminer aromatic hints of rose, lychee and elderflower	5.25
grappa di moscato 5 year oak aged, with vanilla and almonds	5.75

DIGESTIVI 35ml

kahlua, frangelico, cointreau, baileys, amaretto, limoncello, white or black sambuca	4.25
fernet branca, branca menta, strega, jagermeister, patron xo	5

cognac and armagnac

martell xo	13
martell vsop	6
calvados	5.25
chateau laubade armagnac	5

ports or sherry 50ml

bristol cream, hildago amontillado/ manzanilla	4.50
taylors late vintage port, 2009	4.50

SOFT DRINKS

coke 330ml / diet coke 330ml/ lemonade 200ml	2.75
fruit juices	2.75
san pellegrino: limonata/aranciata/aranciata rosso 330ml	2.75
cawston press sparkling cloudy apple or rhubarb	2.75
waterperry cox's orange pippin apple juice	3
luscombe organic sicilian lemonade	3
luscombe hot ginger beer**	3.75
freshly squeezed orange juice**	3
elderflower pressé / lemon pressé	3.75
raspberry and cranberry / mango+orange / strawberry and apple juice infusions	3.75

COFFEES

all coffees are available decaffeinated or with soya milk. locally roasted.

americano	2.75
cappuccino/latte/mocha/hot chocolate	3
flat white - a stronger, less milky cappuccino	3
ristretto, espresso, macchiato	2.50
affogato - espresso poured over vanilla or praline ice cream	4.50
cafetière - two cup ethiopia limu wood roasted locally	3.25
salted caramel chocolate brownie bites	3.50
three fresh chocolate champagne truffles	4.50

LIQUEUR / IRISH COFFEES from 4.75

*add your favourite digestivi, grappa or spirits to any latte,
espresso, americano or hot chocolate*

LOOSE LEAF TEA

black: oxford blend, earl grey, darjeeling	2.50
green: china jasmine, japanese gen mai chai sencha	2.50
white: china pai mu tan - caffeine free	2.50
herbal: camomile blossom, mint, red berry fruit	2.50

MINERALS

san pellegrino, lightly sparkling 500ml	2.50
acqua panna, still 500ml	2.50

please ask for our cigar, single malts and
after dinner drinks list

To see our other menus including Party, Childrens,
Vegan and Allergy, please ask a waitress