

BRANCA

Weekend brunch menu 10 - 12

VE VEGAN OPTIONS / ALLERGEN MENUS AVAILABLE - please ask your server

WE CURRENTLY HAVE THE BUILDERS IN! THROUGH THE COMING YEAR WE WILL BE ABLE TO OFFER A BIGGER BAR AREA, PRIVATE FUNCTION ROOMS, FOOD HALL WITH A CAFE & A BOUTIQUE HOTEL ABOVE. SORRY FOR ANY INCONVENIENCE.

SICILIAN GREEN NOCELLARA OLIVES 2.75 / BOQUERONES WHITE ANCHOVIES 4

STARTERS

gazpacho VE	6.50
crispy fried squid, caesar dip	8
king prawn bruschetta, lemon, aioli & spring onion	8
deli platter - serrano ham, fennel salami, coppa, chicken liver & mushroom pâté, mixed olives and pickles	9 16

SALAD

	small	large
brixham crab, charred sourdough, cucumber, gherkin + watercress salad*	12	
spiced aubergine, tahini yoghurt, quinoa, cherry tomatoes, chickpeas, pine nuts V or avail. VEGAN	8	14
panzanella with buffalo mozzarella, a salad of summer tomatoes, olives, roasted peppers, croutons+basil V	8	14
free range corn-fed chicken caesar with crispy pancetta, parmesan croutons, soft boiled egg	10	16

STONE BAKED PIZZA

our pizzas are now available to take away, ALL 25% DISCOUNT

margherita - mozzarella, tomato sauce, parmesan, basil V or avail. VEGAN	11
artichoke, gordal olives, smoked anchovies, capers, ricotta, mozzarella	13
roast aubergine, baby tomatoes, peppers, goats cheese, mozzarella, basil almond pesto V or avail. VEGAN	13
pepperoni, fontina cheese, chilli, spinach	13
pizza bianco - spicy nduja salami, sprouting broccoli, mozzarella, parmesan, rocket	13
half & half of any two above*	14

PASTA

	small	large
gnocchi, chestnut mushrooms, spinach, goats cheese, cream V	10	15
linguine, king prawns, pistachio, rocket, chilli, lemon*	12	16
spaghetti bolognese (av. gluten free)	9	14
linguine, basil and almond pesto, new potatoes, green beans V or avail. VEGAN	10	14

RISOTTO

	small	large
beetroot, windrush valley goats cheese, hazelnuts V	12	16
smoked salmon, pea+lemon	12	16

LUNCH £10.75

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 estrella or camden pale ale, elderflower pressé, lemon pressé or sparkling water

LUNCH OR EARLY SUPPER, 2 course £16

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 estrella or camden pale ale, elderflower pressé, lemon pressé or sparkling water

Or 5oz sirloin minute steak, choice of fat or skinny chips, gls of wine

Excluding bank holidays, specials and items marked*

FISH

rare grilled tuna salad of butter beans, roasted red peppers, rocket, green olive dressing	17.50
smoked haddock fishcake, poached egg, hollandaise sauce, spinach	17
today's fish, please see blackboard	

MEAT

most dishes take 25 minutes preparation

free range corn-fed chicken kiev, crispy rosti potato, green beans	16.50
lamb rump (served medium rare), chargrilled summer veg, mint+caper yoghurt	20
7oz burger (served medium) fully garnished, brioche bun, choice of skinny fries or fat triple cooked chips	13.50
add cashel blue, smoked cheddar, bacon or bèarnaise sauce	1.25

STEAKS *stokes marsh farm, hereford / angus*

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

5oz sirloin minute (served medium rare)	15
8oz onglet / hanger, 1 - 4 pers (served medium rare)	15pp
8oz aged rib eye	25

SIDES

fat triple cooked chips / skinny fries	4
spinach with lemon avail. VEGAN	4
curly kale with garlic & chilli avail. VEGAN	4
baby gem & avocado VE	4
rocket & parmesan	4

The FSA advises that the consumption of less than thoroughly cooked meats (including burgers), fish and shellfish may increase your risk of illness. Here at BRANCA we have strict systems in place to ensure our food is safe for you to eat.

PUDDINGS

three fresh chocolate champagne truffles	4.50
chocolate brownie & salted caramel ice cream sundae	6.50
lemon tart, crème fraîche	6.75
treacle tart, stem ginger ice cream	6.75
chocolate nemesis torta, orange cream	6.75
mixed selection taster plate of the above three*	12.25

ICE CREAM OR SORBET

£2.35 per scoop

very rich chocolate, vanilla, salted caramel, pistachio or stem ginger

dairy free ice cream: chocolate, vanilla or caramel pecan praline VE

sorbet: mango, lemon or raspberry VE

CHEESE with apple, celery, biscuits+fig jam** 9

bix - oxfordshire creamy, cow, pasteurized
penoceo - spanish blue, goats, pasteurized
manchego - firm spanish, ewe, unpasteurized

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

moscato passito, pallazina, piedmonte 2002
gorgeous citrus with rich, creamy vanilla and candied fruit 3.70 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 3.70 15.25

GRAPPA served chilled or ambient 35ml

grappa di barbera intense, delightful perfume of vanilla and fruits	4.60
grappa di gewurztraminer aromatic hints of rose, lychee and elderflower	5.35
grappa di moscato 5 year oak aged, with vanilla and almonds	5.85

DIGESTIVI 35ml

kahlua, frangelico, cointreau, baileys, amaretto, limoncello, white or black sambuca	4.40
fernet branca, branca menta, strega, jagermeister, patron xo	5

COGNAC AND ARMAGNAC

martell xo / remy xo	13 / 17.50
martell vsop	6
calvados	5.50
chateau laubade armagnac	5.50

PORTS OR SHERRY 50ml

bristol cream, hildago amontillado/ manzanilla	4.60
taylors late vintage port	4.60

SOFT DRINKS

coke 330ml / diet coke 330ml / lemonade 200ml	2.85
fruit juices - orange / cranberry / apple	2.85
san pellegrino: limonata/aranciata/aranciata rosso 330ml	2.85
cawston press sparkling cloudy apple or rhubarb	2.95
luscombe organic sicilian lemonade 330ml	4.25
luscombe hot ginger beer 330ml	4.25
freshly squeezed orange juice	3
elderflower pressé / lemon pressé	3.75
mango+orange / raspberry+cranberry juice infusion	3.75
real kombucha royal flush iced tea - fresh & floral flavours	5
real kombucha smoke house iced tea - rich & smokey flavours	5

COFFEES

*all coffees are served with a double shot unless otherwise stated.
available decaffeinated or with soya milk.*

americano	2.75
cappuccino (single)/latte/mocha/hot chocolate	3
flat white - a stronger, less milky cappuccino	3
ristretto, espresso, macchiato	2.50
affogato - espresso poured over vanilla ice cream	4.50
cafetière - two cup ethiopia limu wood roasted locally	3.25
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

BRANCA MINERALS

lightly sparkling 750ml	2.50
still 750ml	2.50

open sunday-wednesday 10.00am-10.00pm
thursday-saturday 10.00am-10.30pm

gift vouchers available in the restaurant,
deli or online.