

BRANCA

Weekend brunch menu 10 - 12

VEGAN & 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.

STARTERS

lentil+swiss chard soup, walnut coriander pesto **VE CNPSS**

crispy fried squid, caesar dip **CGCREFLDMUS**

king prawn bruschetta, lemon, aioli and spring onion **GCRE**

deli platter - serrano ham, fennel salami, coppa, chicken

liver & mushroom pâté, mixed olives and pickles **CGMUNPSS**

SALAD

spiced aubergine, tahini yoghurt, quinoa cherry tomatoes, chickpeas+pine nuts **V or avail. VEGAN GFDMUNSSSD**

roasted piedmontese pepper, olives, capers and buffalo mozzarella **V DMUSD**

free range corn-fed chicken caesar with crispy pancetta, parmesan croutons, soft boiled egg **GEDMUSDF**

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 **v CGDSD**

artichoke, gordal olives, smoked anchovies, capers, ricotta+mozzarella **CGFDSD**

roast aubergine, baby tomatoes, peppers, goats cheese, mozzarella, basil almond pesto **v CGDNSD**

pepperoni, fontina cheese, chilli, spinach **CGDSD**

pizza bianco - spicy nduja salami, sprouting broccoli, mozzarella, parmesan, rocket **CGDSD**

PASTA ALL PASTA DISHES AVAILABLE GLUTEN FREE

gnocchi, chestnut mushrooms, spinach, goats cheese, cream **V CGEDSD**

linguine, king prawns, pistachio, rocket, chilli, lemon* **CGCRFMNSD**

spaghetti bolognese **CGFSD**

linguine, basil and almond pesto, new potatoes, green beans **V or avail. VEGAN GN**

RISOTTO

beetroot, windrush valley goats cheese, hazelnuts **V CDNSD**

smoked haddock, samphire, poached egg and parmesan crisp **CEFDSD**

IF YOU HAVE ANY FOOD ALLERGIES OR INTOLERANCES PLEASE CHECK OUR FULL MENU KEY BELOW ALL MENU ITEMS ARE PREPARED IN KITCHENS WHERE ALLERGENIC INGREDIENTS ARE PRESENT

PLEASE INFORM YOUR SERVER REGARDING ALL ALLERGIES

ALLERGY KEY:

C-CELERY / **G**-GLUTEN / **CR**-CRUSTACEAN / **E**-EGG / **F**-FISH
L-LUPIN / **D**-MILK / **M**-MOLLUSCS / **MU**-MUSTARD / **N**-NUTS
P-PEANUTS / **SS**-SESAME SEEDS / **S**-SOYA
SD-SULPHUR DIOXIDE

FISH

rare grilled tuna salad of butter beans, roasted red peppers, rocket, green olive+sweet chilli dressing **FMUSD**

chargrilled sea bream, creamed spinach, new potatoes, crab+pine nut butter **CRFDNSD**

MEAT

most dishes take 25 minutes preparation

free range corn-fed chicken kiev, crispy rosti potato, green beans **CGMUEDSD**

moroccan spiced lamb kebabs, winter slaw, harissa flatbread+hummus dip **GDMSS**

8oz burger (served medium) fully garnished, brioche bun, choice of skinny fries or fat triple cooked chips **CGCREFLDMUS**

add cashel blue, smoked cheddar, bacon or bèarnaise sauce

STEAKS *stokes marsh farm, hereford / angus*

served with roast cherry tomatoes, crispy shallots, choice of red wine, bèarnaise, green peppercorn sauce or balsamic butter and choice of fries **CGCREFLDMUSSD**

5oz sirloin minute (served medium rare) 15

8oz onglet / hanger, 1 - 4 pers (served medium rare) 15pp

7oz venison (served medium rare) 17

8oz aged rib eye 25

SIDES

fat triple cooked chips / skinny fries **CGCREFLDMUS**

spinach with lemon **avail. VEGAN D**

black cabbage+swiss chard, garlic & chilli **avail. VEGAN D**

baby gem+avocado / rocket+parmesan **GMUSD / GDMUSD**

PUDDINGS

three fresh chocolate champagne truffles	D S D
chocolate brownie & salted caramel ice cream sundae	E D
lemon tart, crème fraîche	G E D
warm banana cake, frangelico+hazelnut semi-freddo	G E D N S D
chocolate nemesis torta, orange cream	G E D

ICE CREAM OR SORBET

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

CHEESE with apple, celery, biscuits+fig jam**	G D
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	5
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

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