

BRANCA

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

CHRISTMAS PARTY MENU

FROM 23RD NOVEMBER TO 23RD DECEMBER

2 COURSE LUNCH/DINNER-MAIN+PUDDING £22*

3 COURSE LUNCH / DINNER MENU £30

PLEASE SPEAK TO THE MANAGEMENT TEAM
WITH ANY ENQUIRIES

*2 COURSE - LUNCH EVERY DAY 12-4PM / DINNER SUNDAY - WEDNESDAY

PLEASE SEE BLACK BOARDS FOR SPECIALS

SICILIAN GREEN NOCELLARA OLIVES	2.75
BOQUERONES WHITE ANCHOVIES	4

STARTERS

lentil+swiss chard soup, walnut coriander pesto 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
spiced aubergine, tahini yoghurt, quinoa, cherry tomatoes, chickpeas, pine nuts V or avail. VEGAN	8	14
roasted piedmontese pepper, olives, capers and buffalo mozzarella V	8	14
free range corn-fed chicken caesar with crispy pancetta, parmesan croutons, soft boiled egg	10	16

STONE BAKED PIZZA *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 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 haddock, samphire, poached egg and parmesan crisp	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+sweet chilli dressing	17.50
chargrilled sea bream, creamed spinach, new potatoes, crab+pine nut butter	17

MEAT

most dishes take 25 minutes preparation

free range corn-fed chicken kiev, crispy rosti potato, green beans	16.50
moroccan spiced lamb kebabs, winter slaw, harissa flatbread+hummus dip	16.50
7oz burger (<i>served medium</i>) 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 sauce or balsamic butter and choice of fries

5oz sirloin minute (<i>served medium rare</i>)	15
8oz onglet / hanger, 1 - 4 pers (<i>served medium rare</i>)	15pp
7oz venison (<i>served medium rare</i>)	17
8oz aged rib eye	25

SIDES

fat triple cooked chips / skinny fries / sweet potato fries	4
spinach with lemon avail. VEGAN	4
black cabbage+swiss chard, garlic & chilli avail. VEGAN	4
baby gem & avocado VE / 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
warm banana cake, frangelico+hazelnut semi-freddo	6.75
chocolate nemesis torta, orange cream	6.75

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 <i>VE</i>	
sorbet: mango, lemon or raspberry <i>VE</i>	

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

baron bigod - english style bree , cow, unpasteurized	
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
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

TEAPIGS TEA SELECTION

black: breakfast, darjeeling earl grey, honey+rooibos	2.60
green: mao feng green	2.60
white: silver tips white	2.60
herbal: camomile blossom, peppermint, superfruit	2.60

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.