

# BRANCA

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

## CHEFS TABLE 2019

LET THE JERICHO COOKERY SCHOOL CHEFS COOK FOR YOU IN BRANCA'S NEW PRIVATE SPACES

A TASTE OF JAPANESE WINTER 17TH JANUARY  
SICILIAN EVENING 24TH JANUARY  
THAI & FILIPINO SUPPER 31ST JANUARY

TO BOOK VISIT: [JERICHOITCHEN.CO.UK/CLASSES](http://JERICHOITCHEN.CO.UK/CLASSES)

## PLEASE SEE BLACK BOARDS FOR SPECIALS

|                                 |      |
|---------------------------------|------|
| SICILIAN GREEN NOCELLARA OLIVES | 2.75 |
| BOQUERONES WHITE ANCHOVIES      | 4    |

### STARTERS

|   |      |
|---|------|
| cannellini bean+roast garlic soup, quail egg, truffle oil <b>V</b>  | 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 <b>V or avail. VEGAN</b> | 8     | 14    |
| roasted piedmontese pepper, olives, capers and buffalo mozzarella <b>V</b>                               | 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 <b>V or avail. VEGAN</b>                                | 11 |
| artichoke, gordal olives, smoked anchovies, capers, ricotta, mozzarella  | 13 |
| roast aubergine, baby tomatoes, peppers, goats cheese, mozzarella, basil almond pesto <b>V or avail. VEGAN</b> | 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 <b>V</b>                   | 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 <b>V or avail. VEGAN</b> | 10    | 14    |

### RISOTTO

|  | small | large |
|--|-------|-------|
| beetroot, windrush valley goats cheese, hazelnuts <b>V</b> | 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                              | 18    |

### 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 flat bread+hummus dip                                    | 17    |
| 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 sauce or balsamic butter and choice of fries*

|  |      |
|--|------|
| 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 / sweet potato fries    | 4 |
| spinach with lemon <b>avail. VEGAN</b>                         | 4 |
| black cabbage+swiss chard, garlic & chilli <b>avail. VEGAN</b> | 4 |
| baby gem & avocado <b>VE</b> / 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

|   |      |
|---|------|
| chocolate brownie & salted caramel ice cream sundae | 6.50 |
| lemon tart, crème fraîche                           | 6.75 |
| sticky toffee pudding, vanilla ice cream            | 6.75 |
| chocolate nemesis torta, orange cream               | 6.75 |
| three fresh chocolate champagne truffles            | 4.50 |
| nata - portugese custard tart                       | 3    |

## 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, 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 vsop / martell xo / remy xo 6 / 13 / 17.50

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

nata - portugese custard tart 3

## 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.