

# BRANCA

VEGAN & 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: [JERICHOKITCHEN.CO.UK/CLASSES](http://JERICHOKITCHEN.CO.UK/CLASSES)

SICILIAN GREEN NOCELLARA OLIVES 2.75  
BOQUERONES WHITE ANCHOVIES 4

## STARTERS

cannellini bean+roast garlic soup, quail egg, truffle oil v **CE**  
crispy fried squid, caesar dip **CGREFLDMMUS**  
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 GFDMMUNSSSD**  
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 **CGDN SD**  
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 **CDN SD**  
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

### ALLERGENS PRESENT 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 **F MU SD**  
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 **CGREFDMMUS**  
add cashel blue, smoked cheddar, bacon or béarnaise sauce

## STEAKS *stokes marsh farm, hereford / angus*

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

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 **CGREFDMMUS**  
spinach with lemon **avail. VEGAN D**  
black cabbage+swiss chard, garlic & chilli **avail. VEGAN D**  
baby gem+avocado / rocket+parmesan **GMUSD / GDMUSD**

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	<b>D S D</b>
chocolate brownie & salted caramel ice cream sundae	<b>E D</b>
lemon tart, crème fraîche	<b>G E D</b>
chocolate nemesis torta, orange cream	<b>G E D</b>
sticky toffee pudding, vanilla ice cream - <b>G E D</b>	

## ICE CREAM OR SORBET

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

<b>CHEESE</b> with apple, celery, biscuits+fig jam**	<b>G D</b>
bix - oxfordshire creamy, cow, pasteurized	
penoceo - spanish blue, goats, pasteurized	
manchego - firm spanish, ewe, unpasteurized	

<b>PUDDING WINE</b> (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

<b>GRAPPA</b> 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
<b>real kombucha</b> royal flush iced tea - fresh & floral flavours	5
<b>real kombucha</b> 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