

BRANCA

VEGAN OPTIONS / ALLERGEN MENUS AVAILABLE - please ask your server

PRIVATE ROOMS

NOW AVAILABLE FOR EVENTS, FUNCTIONS & CELEBRATIONS FROM 15-50 GUESTS
PARTY AND BUFFET MENUS AVAILABLE

PLEASE CONTACT A MEMBER OF THE MANAGEMENT TEAM

PLEASE SEE BLACK BOARDS FOR SPECIALS

SICILIAN GREEN NOCELLARA OLIVES	2.75
BOQUERONES WHITE ANCHOVIES	4

STARTERS

chilled gazpacho VEGAN	6.50
crispy fried squid, red pepper ketchup	8
king prawn bruschetta, lemon, aioli & spring onion	8
deli platter - serrano ham, fennel salami, soft pecorino cheese, chickpea+celeriac coleslaw	9 16

SALAD

	small	large
giant couscous, charred tenderstem broccoli, green olive, feta, citrus dressing V	8	14
seared smoked salmon, new potatoes, green beans, lambs lettuce+horseradish crème fraîche	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
roast aubergine, baby tomatoes, peppers, goats cheese, mozzarella, basil almond pesto V or avail. VEGAN	13
pepperoni, fontina cheese, chilli, spinach	13
parma ham, portabello mushrooms, rocket, truffle dressing	13.50
half & half of any above*	14

PASTA

	small	large
conchiglie shells, sugar snaps, curly kale, broad beans, lovage+pine nut pesto VEGAN	11	15
linguine, king prawns, pistachio, rocket, chilli, lemon*	12	16
spaghetti bolognese (<i>av. gluten free</i>)	10	14

RISOTTO

	small	large
beetroot, windrush valley goats cheese, hazelnuts V	12	16
smoked haddock+peas, lightly curried, poached egg	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, baby spinach+chard, green olive dressing	18
chargrilled sea bream, creamed spinach, new potatoes, crab+pine nut butter	18

MEAT *most dishes take 25 minutes preparation*

free range corn-fed chicken wrapped in parma ham, sweet potato mash, avocado+tomato salsa	16.50
moroccan lamb kebab, slaw, hummus, harissa spiced flatbread	17
7oz burger (<i>served medium</i>)	14
add cashel blue, smoked cheddar, bacon or bèarnaise sauce	1.25
4oz moving mountains plant burger VEGAN	12.50
add vegan 'cheddar'	1.25

burgers fully garnished, brioche bun, choice of skinny fries, sweet potato fries or fat triple cooked chips

STEAKS *stokes marsh farm, hereford / angus*

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

5oz sirloin minute (<i>served medium rare</i>)	15
8oz onglet / hanger, 1 - 4 pers (<i>served medium rare</i>)	16pp
8oz aged rib eye	25

SIDES £4

fat triple cooked chips / skinny fries / sweet potato fries
spinach with lemon <i>avail. VEGAN</i>
curly kale+swiss chard, garlic & chilli <i>avail. VEGAN</i>
baby gem & avocado VE / rocket & parmesan
baby tomato, red onion+basil VEGAN

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
crème brûlée	6.75
chocolate nemesis torta, orange cream	6.75

ICE CREAM OR SORBET £2.45 per scoop

very rich chocolate, vanilla, salted caramel, pistachio or stem ginger
organic dairy free ice cream: chocolate, vanilla or caramel pecan praline VEGAN
sorbet: mango, lemon or raspberry VEGAN

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

godminster organic cheddar - vintage cheddar, cow, pasteurised v
stärnächäs - swiss mature cheese, cow, unpasteurized
wigmore - semi-soft cheese, 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 / organic 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

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 monday- thursday 12.00pm-10.00pm
friday 12.00pm-10.30pm
saturday 10:00am (brunch till 12pm) - 10:30pm
sunday 10:00am (brunch till 12pm) - 10:00pm
gift vouchers available in the restaurant, deli or online.