

BRANCA

ALLERGEN MENU
PLEASE SPEAK TO A MEMBER OF THE MANAGEMENT TEAM WITH ANY QUESTIONS?

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.

SICILIAN GREEN NOCELLARA OLIVES **SD**

BOQUERONES WHITE ANCHOVIES **F SD**

STARTERS

butternut squash+ginger soup **VEGAN** **C G**

crispy fried squid, red pepper ketchup **C G C R E F L D M M U S S D**

king prawn bruschetta, lemon, aioli and spring onion **G C R E**

deli platter - serrano ham, fennel salami, dry-cured coppa, soft pecorino cheese, chickpea+celeriac coleslaw **D E**

SALAD

lebanese spiced+ roasted aubergine, cauliflower, butternut squash, chickpeas, almonds+tahini yoghurt **V or avail. VEGAN** **D S S S D M U N**

seared smoked salmon, new potatoes, green beans, lambs lettuce+horseradish crême fraîche **F D M U S D**

free range corn-fed chicken caesar with crispy pancetta, parmesan croutons, soft boiled egg **G E D M U S D F**

onglet/hanger steak (served medium rare) marinated with soy+lime, chimichurri, crunchy salad* **C G S M U S D F**

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 or avail. VEGAN** **C G D S D**

roast aubergine, baby tomatoes, peppers, goats cheese, mozzarella, lovage+pine nut pesto **V or avail. VEGAN** **C G D N S D**

tenderstem broccoli, artichoke, kalamata olives, red onion, taleggio **V or avail. VEGAN** **C G D S D**

pepperoni, fontina cheese, chilli, spinach **C G D S D**

spicy n'duja salami, mixed peppers, buffalo mozzarella, watercress **C G D S D**

PASTA ALL PASTA DISHES AVAILABLE GLUTEN FREE

baked gnocchi, chestnut mushrooms, spinach, soft windrush valley goats cheese **V** **G D S D**

linguine, king prawns, pistachio, rocket, chilli, lemon* **C G C R F M N S D**

spaghetti bolognese **C G F S D**

RISOTTO

beetroot, windrush valley goats cheese, hazelnuts **V** **C D N S D**

smoked haddock+peas, lightly curried, poached egg **C E F D S D**

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 AT EACH ORDER

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, baby spinach+chard, green olive dressing **F M U S D**
grilled fillet of sea bass, crab+herb risotto **C R F D S D**

MEAT most dishes take 25 minutes preparation

corn-fed chicken supreme, saute rosemary+garlic potatoes, creamed spinach, red wine jus **C D S D**

moroccan spiced lamb kebabs, slaw, harissa flatbread+hummus dip **G D S M S S**

7oz burger (served medium) **C G C R E F D M M U S**
add cashel blue, smoked cheddar, bacon or bèarnaise sauce

4oz moving mountains plant burger **VEGAN** **G S S D C M U**
add vegan 'cheddar'

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 and choice of fries **C G C R E F D M M U S S D**

5oz sirloin minute (served medium rare)

8oz aged rib eye

SIDES

fat triple cooked chips / skinny fries **C G C R E F D M M U S**
spinach with lemon **avail. VEGAN** **D**

curly kale+black cabbage, garlic & chilli **avail. VEGAN** **D**

baby gem+avocado / rocket+parmesan **MU S D / D M U S D**

baby tomato, red onion+basil **VE** **MU S D**

PUDDINGS

three fresh chocolate champagne truffles	D S D
chocolate brownie bites*	E D
lemon tart, crème fraîche	G E D
salted caramel chocolate tart, clotted cream ice cream	G E D
crème brûlée	E D

ICE CREAM OR SORBET

very rich chocolate **D S**, vanilla **D**, salted caramel **D**, pistachio **D N**
 organic dairy free ice cream: chocolate (CASHEW), vanilla (CASHEW)
 or caramel pecan praline (PECAN+CASHEW) **VEGAN N**
 sorbet: mango, lemon, rose, raspberry or strawberry

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	5
grappa di gewurztraminer aromatic hints of rose, lychee and elderflower	5.75
grappa di moscato 5 year oak aged, with vanilla and almonds	6.00

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 35ml	
martell vsop / martell xo / remy xo	7 / 15 / 20
calvados or chateau laubade armagnac	6
sherry: fernando de castilla, spain 100ml	
cream, amontillado, manzanilla, pedro ximénez	5 / 7.50
ports: krohn, portugal 100ml	
ruby, late bottle vintage, white	5

SOFT DRINKS

coke 330ml / diet coke 330ml / lemonade 200ml	3.25
fruit juices - orange / cranberry / organic apple	3.25
san pellegrino: limonata/aranciata/aranciata rosso 330ml	3.25
cawston press sparkling cloudy apple or rhubarb	3.25
luscombe organic sicilian lemonade 330ml	4.25
luscombe hot ginger beer 330ml	4.25
freshly squeezed orange juice	3.25
elderflower pressé / lemon pressé	4.25
mango+orange / raspberry+cranberry juice infusion	4.25
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

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