

BRANCA

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	3
BOQUERONES WHITE ANCHOVIES	4

STARTERS

butternut squash+ginger soup VEGAN	6.50
crispy fried squid, red pepper ketchup	8
king prawn bruschetta, lemon, aioli & spring onion	8.25

deli platter - serrano ham, fennel salami, dry-cured coppa, soft pecorino cheese, chickpea+celeriac coleslaw	9	16
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SALAD

	small	large
lebanese spiced+ roasted aubergine, cauliflower, butternut squash, chickpeas, almonds+tahini yoghurt V or avail. VEGAN	9	14

seared smoked salmon, new potatoes, green beans, lambs lettuce+horseradish cr�me fra�che	9	14
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free range corn-fed chicken caesar with crispy pancetta, parmesan croutons, soft boiled egg	11	16
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onglet/hanger steak (<i>served medium rare</i>) marinated with soy+lime, chimichurri, crunchy salad	16.50
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STONE BAKED PIZZA *take away, ALL 25% DISCOUNT*

margherita - mozzarella, tomato sauce, parmesan, basil V or avail. VEGAN	11
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roast aubergine, baby tomatoes, peppers, goats cheese, mozzarella, lovage+pine nut pesto V or avail. VEGAN	13
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tenderstem broccoli, artichoke, kalamata olives, red onion, taleggio V or avail. VEGAN	13
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pepperoni, fontina cheese, chilli, spinach	13
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spicy n'duja salami, mixed peppers, buffalo mozzarella, watercress	13.50
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half & half of any above*	14
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PASTA

	small	large
baked gnocchi, chestnut mushrooms, spinach, soft windrush valley goats cheese V	12	16

linguine, king prawns, pistachio, rocket, chilli, lemon*	12.50	16.50
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spaghetti bolognese (<i>av. gluten free</i>)	10.50	14
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RISOTTO

	small	large
beetroot, windrush valley goats cheese, hazelnuts V	12.50	16.50

smoked haddock+peas, lightly curried, poached egg	12.50	16.50
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LUNCH £11.50

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 press , lemon press  or sparkling water

LUNCH OR EARLY SUPPER, 2 course £16.50

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 press , lemon press  or sparkling water

5oz sirloin minute steak, choice of fat or skinny chips & sauce **or** onglet / hanger steak salad with a choice of wine, beer or soft drink

Excluding parties of 12 or more diners, bank holidays, specials and items marked*

FISH

rare grilled tuna salad of butter beans, roasted red peppers, baby spinach+chard, green olive dressing	18.50
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grilled fillet of sea bass, crab+herb risotto	20
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MEAT *most dishes take 25 minutes preparation*

corn-fed chicken supreme, saute rosemary+garlic potatoes, creamed spinach, red wine jus	18
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moroccan lamb kebab, slaw, hummus, harissa spiced flatbread	19
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7oz burger (<i>served medium</i>)	14
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add cashel blue, smoked cheddar, bacon or b�arnaise sauce	1.25
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4oz moving mountains plant burger VEGAN	12.50
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add vegan 'cheddar'	1.25
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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, b arnaise, green peppercorn sauce or balsamic butter

5oz sirloin minute (<i>served medium rare</i>)	16.50
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8oz aged rib eye	27
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SIDES £4

fat triple cooked chips / skinny fries / sweet potato fries

spinach with lemon **avail. VEGAN**

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

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*	4.75
chocolate brownie bites*	4.50
lemon tart, crème fraîche	6.75
crème brûlée	6.75
salted caramel chocolate tart, clotted cream ice cream	6.75

ICE CREAM OR SORBET £2.75 per scoop

very rich chocolate, vanilla, salted caramel, pistachio or stem ginger	
organic dairy free ice cream: chocolate (CASHEW), vanilla (CASHEW) or caramel pecan praline (PECAN+CASHEW) VEGAN N	
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	5	25
vino santo, arele, trentino 2000		
deliciously ripe, trentino's finest, many awards	10	
marsala superiore, carlo pellegrino		
aged 2 years in oak cask, dark, lusciously sweet with a hint of caramel	5	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	3
cappuccino (single)/latte/mocha/hot chocolate	3.25
flat white - a stronger, less milky cappuccino	3.25
ristretto, espresso, macchiato	2.75
affogato - espresso poured over vanilla ice cream	5.50

LIQUEUR / IRISH COFFEES from 6

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	2.80
green: mao feng green	2.80
white: silver tips white	2.80
herbal: camomile blossom, peppermint, superfruit	2.80

BRANCA MINERALS

lightly sparkling 750ml	2.75
still 750ml	2.75

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.