

BRANCA

ALLERGEN MENUS AVAILABLE - please ask your server

V suitable for vegetarians / VE suitable for vegans

PARTY MENU
for
12 or more diners

PARTY MENU

2 courses £26 - all week
starter & main / optional pudding

butternut squash+ginger soup **VE**

crispy fried squid, red pepper ketchup

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

seared smoked salmon, new potatoes, green beans, lambs lettuce+horseradish crème fraîche

lebanese spiced+ roasted aubergine, cauliflower, butternut squash,
chickpeas, almonds+tahini yoghurt **V OR VE**

grilled fillet of sea bass, crab+herb risotto

linguine, king prawns, pistachio, rocket, chilli, lemon **av.gluten free pasta**

4oz moving mountains plant burger, skinny fries **VE**

moroccan lamb kebab, slaw, hummus, harissa spiced flat bread

sirloin minute steak (*served medium rare*), béarnaise sauce, skinny fries

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

crème brûlée **6.75**

salted caramel chocolate tart, clotted cream ice cream **6.75**

lemon tart, crème fraîche **6.75**

organic dairy free ice cream 2 scoops
chocolate (CASHEW), vanilla (CASHEW) or caramel pecan praline (PECAN+CASHEW) **VE 5.50**

chocolate & fudge celebration cake to share £60

"pre-order is required for celebration cakes"

Follow us on twitter, instagram and facebook

A discretionary service charge of 12.5% will be added to your final bill and shared amongst the floor & kitchen teams.

Tables of 20 upwards a pre-order is required. Some of the menu items contain nuts. Please ask.