

BRANCA

ALLERGEN MENUS AVAILABLE - please ask your server

V suitable for vegetarians / VE suitable for vegans

PARTY MENU
for 8 - 30 diners in a
private room

PARTY MENU

3 courses £32.50

gaspacho soup **VE**

smoked salmon with cavolo nero, new potatoes, mustard mayo dressing

panzanella - tomatoes, olives, capers, slow roasted peppers, croutons+buffalo mozzarella v

butternut squash, tenderstem broccoli, pomegranate, burnt aubergine+yoghurt dressing **V or avail.VE**

salmon,smoked haddock+leek fishcakes, baby gem & avocado salad, tartare sauce

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

chicken tagine, herbed couscous, minted yoghurt

baked gnocchi, chestnut mushrooms, spinach, soft windrush valley goats cheese v

raspberry frangipane tart, amaretto cream

salted caramel chocolate brownie, clotted cream ice cream, chocolate sauce

lemon tart, crème fraîche

organic dairy free ice cream 2 scoops

chocolate (CASHEW), vanilla (CASHEW) or caramel pecan praline (PECAN+CASHEW) **VE**

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

Tables of 15 upwards a pre-order is required. Some of the menu items contain nuts. Please ask.