

**INDOOR BOOKINGS
FROM 17TH MAY
PRIVATE ROOMS / EVENTS
FROM 21ST JUNE**

ALLERGEN MENUS AVAILABLE - please ask your server

V suitable for vegetarians / **VE** suitable for vegans

STARTERS

gazpacho VE	6.25
lamb kofta, flatbread, slaw, hummus	7.95
crispy fried squid, caesar dip	7.50
buffalo mozzarella, heritage tomatoes, basil oil V	7.95
asparagus, tenderstem broccoli, sugar snaps, green beans, almonds, pine nuts V or avail. VE	7.50

PIZZA - STONE BAKED 12"

margherita - mozzarella, tomato sauce, parmesan V or avail. VE	11
roast aubergine, baby tomato, pepper, goats cheese, mozzarella, basil and almond pesto V or avail. VE	13
pepperoni, fontina cheese, chilli, spinach	13
spicy n'duja salami, peppers, buffalo mozzarella, watercress	14
parma ham, portabello mushrooms, taleggio, rocket	14

PASTA / RISOTTO *pasta dishes available gluten free*

fresh egg tagliatelle, wild mushrooms+pancetta carbonara	16
linguine, king prawn, pistachio, rocket, chilli, lemon	16
pumpkin & ricotta tortelloni, hazelnut+sage beurre noisette, peashoot salad V	16

MAIN / GRILL *ALL BEEF MIN.28 DAYS DRY AGED, NATIVE, GRASS FED*

rare grilled tuna salad, butter bean, roasted red peppers, baby spinach+chard, green olive dressing	19
pan roasted stone bass fillet, asparagus+pea risotto, aubergine salsa, micro green salad	23.50
chicken tagine, green gordal olives, chickpeas, almonds, herbed couscous, minted yoghurt	16
pan-fried duck breast, crispy sautéed gnocchi, cavolo nero, balsamic+peppercorn butter	20
7oz burger (medium) or 4oz plant burger VE	14/12.50
<i>brioche bun, fully garnished choice of skinny fries, sweet potato fries or fat chips add ogleshield cheese</i>	1.25
8oz sirloin steak	26
<i>choice of skinny fries, sweet potato fries or fat chips & red wine or bearnaise sauce</i>	

SIDES

fat triple cooked chips / skinny fries / sweet potato fries	4
spinach with lemon V or avail. VE / baby gem & avocado salad VE	4

PUDDINGS

lemon tart, creme fraiche	7.50
raspberry frangipane tart	7.50
tiramisu	7
chocolate brownie bites, vanilla ice cream, chocolate sauce	6.25

ICE CREAM OR SORBET

£3 per scoop

very rich chocolate, vanilla, salted caramel, pistachio, stem ginger
organic dairy free ice cream: chocolate (CASHEW), vanilla (CASHEW) or caramel pecan praline (PECAN+CASHEW) **VE N**
sorbet: mango, lemon or raspberry **VE**

CHILDRENS MENU

margherita pizza V or avail. VE <i>choice of two toppings pepperoni, parma ham, olives, spinach+mushrooms</i>	8
fresh egg tagliatelle with bolognese ragu (av. gluten free)	8
4oz branca burger or 4oz plant burger brioche bun, garnished <i>choice of skinny fries, sweet potato fries or fat chips</i>	
hot dog, crispy onions, skinny fries	8
carrot sticks with hummus dip VE	3

CHILDRENS PUDDINGS

chocolate brownie bites, vanilla ice cream, chocolate sauce	4.50
ice cream cone - vanilla, strawberry, chocolate, salted caramel	3

SOFT DRINKS / MINERAL WATER

coke 330ml / diet coke 330ml / lemonade 200ml	3.25
fruit juices - orange / cranberry / 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
elderflower presse with fresh mint	
freshly squeezed orange juice	3.25
san pellegrino-sparkling 750ml	3.95
aqua panna-still 750ml	3.95

COFFEES

all served with a double shot, avail. decaf or with oat milk.

americano	3
cappuccino / latte / mocha / hot chocolate	3.25
flat white - a stonger, less milky cappuccino	3.25
ristretto, espresso, macchiato	2.75

ORGANIC TEA SELECTION

black: breakfast, earl grey	2.80
green: mao feng green	2.80
herbal: camomile blossom, peppermint	2.80

DRINKS MENU

COCKTAILS, BEERS & SPIRITS

COCKTAILS

FIZZY

bellini white peach purée, crème de pêche topped with prosecco	9
elderflower gin fizz hendricks gin, elderflower, fresh lemon juice topped with prosecco	9
aperol spritz aperol, prosecco + soda	8

CLASSICS

elderflower collins bombay sapphire, elderflower cordial, fresh lime juice, mint and soda	9
mojito appletons signature estate golden rum muddled with lime, mint and sugar	9
dark and stormy kraken spiced rum muddled with lime and topped with hot ginger beer and angostura bitters	9
raspberry cosmopolitan stolichnaya raspberry vodka, triple sec, fresh lime juice, cranberry juice, flamed orange peel	10
manhattan canadian club whisky, martini, angostura bitters <i>sweet, dry or perfect your choice</i>	10
negroni campari, gordons gin and martini rosso with a squeeze of fresh orange juice	10
margarita cabrito reposado tequila, triple sec and fresh lime juice	9
hazelnut martini frangelico hazelnut liqueur & russian standard vodka	10
bloody mary russian standard vodka, krohn ruby port, tabasco, horseradish and topped with tomato juice	10

BEERS / CIDERS

peroni ABV 5.1% 330ml	4
birra moretti ABV 4.6% 330ml	4
brewdog dead pony ABV 3.8% 330ml american style pale ale - high voltage hop hit	5
doom bar ABV 4.3% 500ml amber ale	6
breton cider, brittany, france ABV 5.5% 330ml	5

NON-ALCOHOLIC

erdinger ABV 0.4% 500ml wheat beer	5
brewdog nanny state ABV 0.5% 330ml american style bitter	5
seedlip alcohol free gin spice 94 'aromatic' or garden 108 'herbal' or grove 42 'citrus' recommended with fevertree slim tonic	4

APERITIVI 35ml from 4.50

campari, punt e mes, aperol, cynar, martini, amontilado

GINS 35ml

gordons, an absolute classic dry gin	5
bombay sapphire, delicate aromas	6
tanqueray, citrus & juniper	6
hendricks, scottish gin, floral & rose infused	7
cotswolds dry, floral & cotswolds lavender5	

VODKA 35ml

russian standard	5
grey goose	7
ketel one	7
absolute citron	7
zubrovka bison grass	6

RUM / TEQUILA 35ml

appletons signature blend, golden rum	6
kraken, black spiced rum	6
barcadi carta blanc, white rum	6
cabrito, reposado gold tequila	5
patrón xo café, coffee liqueur infused tequila	5

WHISKEY / BRANDY 35ml

jameson, irish whiskey	5
j&b, scotch whiskey	5
johnnie walker black label, blended scotch	6
jack daniels, tennessee whiskey	5
southern comfort liqueur flavoured whiskey	5
maker's mark bourbon whiskey	5
suntory hibiki japanese blended whiskey	14

single malt menu available on request

martell vs / martell xo / remy xo 4.40 / 15 / 20

grand marnier, orange liqueur cognac	5
chateau de laubade, armagnac	5.75
chateau de breuil, calvados	6

GRAPPA served chilled or ambient 35ml

grappa di barbera, intense & delightful	5
grappa di gewurztraminer, rose & lychee	5.75
grappa di moscato, 5yr oak aged, vanilla & almonds	6

DIGESTIVI 35ml from 4.40

kahlua, frangelico, cointreau, baileys, amaretto, limoncello, white or black sambuca, jagermiester, fernet branca, branca menta

RESTAURANT - Thurs+Fri 5:00pm - 9pm last booking
Sat 12pm - 9pm last booking
Sun 12pm - 7pm last booking
DELI+CAFE daily 8am - 8pm fully licensed

Branca Restaurant - 01865 807745 / info@branca.co.uk
Branca Deli - 01865 553748 / deli@branca.co.uk
www.branca.co.uk
gift vouchers available in the restaurant, deli or online

109-111 Walton street, Oxford OX2 6AJ

A discretionary service charge of 12.5% will be added to your final bill and shared amongst the floor & kitchen teams.
For NUT or any other allergies, please notify your server.