

# BRANCA

PLEASE DO LET US KNOW SHOULD YOU PREFER YOUR SERVER TO WEAR A MASK

V suitable for vegetarians / VE suitable for vegans

PRIVATE & SEMI PRIVATE  
ROOMS AVAILABLE FOR  
CELEBRATIONS & EVENTS

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**

## STARTERS

- king prawn bruschetta, lemon, aioli, capers, spring onion **G C R E**  
roasted butternut squash, tenderstem broccoli, pomegranate  
burnt aubergine+yoghurt dressing **V or avail. VE** **D S D M U**  
green bean, lambs lettuce, quail egg, marcona almonds,  
soft dolce pecorino **V** **E D M U N S D**  
rare beef fillet, rocket, salt baked beetroot, truffle  
dressing **E M U S D**

## PASTA / RISOTTO *pasta dishes available gluten free*

- fresh egg tagliatelle carbonara, pancetta, parsley,  
wild mushrooms **G E D S D**  
linguine, king prawn, pistachio, rocket, chilli, lemon **C C R F M N S D**  
butternut squash risotto, baby leaf spinach, gorgonzola,  
caramelised red onion **V** **C D S D**

## PIZZA - STONE BAKED 12"

- margherita - mozzarella, tomato sauce, parmesan,  
basil **V or avail. VE** **C G D S D**  
roast aubergine, baby tomato, pepper, goats cheese,  
mozzarella, basil and almond pesto **V or avail. VE** **C G D N 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**  
parma ham, portabello mushrooms, taleggio, rocket **C G D S D**

## 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 **F M U S D**  
grilled fillet of stone bass, crab+pea risotto, pea shoot  
salad **C R F D S D**  
confit duck leg, braised lentils, black cabbage, salsa verde,  
red wine jus **F M U C S D**  
lebanese spiced lamb kebab, winter slaw, harissa flatbread,  
hummus **G D S S M S**  
7oz burger (medium) **OR** **C G C R E F D M M U S**  
4oz plant burger **VE** **C G M U S S D**  
*brioche bun, fully garnished choice of skinny fries, sweet potato fries or fat chips  
add ogleshield cheese*  
8oz sirloin steak **C G C R E F D M M U S S D**  
*choice of skinny fries, sweet potato fries or fat chips & red wine or bearnaise sauce*

V suitable for vegetarians / VE suitable for vegans

### 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

## SIDES

- fat triple cooked chips **C G C R E F D M S M U**  
skinny fries **C G C R E F D M S M U**  
sweet potato fries **C G C R E F D M S M U**  
spinach with lemon **V avail. VE** **D**  
baby gem & avocado salad **VE** **M U S D**  
rocket+parmesan salad **V** **D M U S D**

## PUDDINGS

- brownie sundae, vanilla ice cream, hazelnut meringue,  
chocolate sauce **G E D N S**  
lemon tart, creme fraiche **G E D**  
tiramisu **G E D**  
warm treacle tart, stem ginger ice cream **G E D**

## ICE CREAM OR SORBET

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

## CHILDRENS MENU

- margherita pizza **V or avail. VE** **C G D S D**  
**choice of two toppings pepperoni, parma ham, olives,  
spinach, mushrooms**  
fresh egg tagliatelle  
with bolognese ragu **OR** **C G E F S D**  
carbonara (**av. gluten free**) **G E D S D**  
4oz branca burger **OR** **C G C R E F D M M U S**  
4oz plant burger brioche bun, garnished **C G M U S S D**  
**choice of skinny fries, sweet potato fries or fat chips**  
hot dog, crispy onions, skinny fries **C G C R E F D M S M U**  
carrot sticks with hummus dip **VE** **S**  
chocolate brownie bites, vanilla ice cream, chocolate  
sauce **G E D S**  
ice cream cone - vanilla, strawberry, chocolate, salted caramel **D**

# DRINKS MENU

## COCKTAILS, BEERS, APERITIVI & SOFT DRINKS

### COCKTAILS

#### FIZZY

<b>bellini</b> white peach purée, crème de pêche topped with prosecco	10
<b>elderflower gin fizz</b> hendricks gin, elderflower, fresh lemon juice topped with prosecco	10
<b>aperol spritz</b> aperol, prosecco + soda	9

#### CLASSICS ALL CLASSICS £10

<b>elderflower collins</b> bombay sapphire gin, elderflower cordial, fresh lime, mint, soda	
<b>mojito</b> appletons signature estate golden rum muddled fresh lime & mint	
<b>dark and stormy</b> kraken spiced rum muddled with lime, hot ginger beerangostura bitters	
<b>raspberry cosmopolitan</b> stolichnaya raspberry vodka, triple sec, fresh lime & cranberry juice,	
<b>manhattan</b> canadian club whisky, martini, angostura bitters, sweet, dry or perfect	
<b>negroni</b> campari, gordons gin and martini rosso, fresh orange zest	
<b>margarita</b> cabrito reposado tequila, triple sec and fresh lime juice	
<b>hazelnut martini</b> frangelico hazelnut liqueur & russian standard vodka	
<b>bloody mary</b> russian standard vodka, krohn port, tabasco, horseradish, tomato juice	
<b>espresso martini</b> branca house blend espresso, kahlua, russian standard vodka	
<b>gin martini</b> bombay sapphire gin , noilly prat vermouth, sweet or dry, olives	
<b>vodka martini</b> russian standard vodka, noilly prat vermouth, sweet or dry, lemon twist	

### 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
spitfire ABV 4.5% 500ml amber ale	6
breton cider, brittany, france ABV 5.5% 330ml	5

### APERITIVI 35ml from 4.50

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

### SOFT DRINKS

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	4.25
freshly squeezed orange juice	3.95

### MINERAL WATER

san pellegrino - sparkling 750ml	3.95
aqua-panna - still 750ml	3.95

### 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 35ml	5
<b>spice 94</b> - aromatic	
<b>garden 108</b> - herbal	
<b>grove 42</b> - citrus	
strykk - not rum / vodka / gin	5

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.