

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

STARTERS

king prawn bruschetta, lemon, aioli, capers, spring onion	8.50
roasted butternut squash, tenderstem broccoli, pomegranate burnt aubergine+yoghurt dressing V or avail. VE	8.25
green bean, lambs lettuce, quail egg, marcona almonds, soft dolce pecorino V	8.25
rare beef fillet, rocket, salt baked beetroot, truffle dressing	10

PASTA / RISOTTO *pasta dishes available gluten free*

fresh egg tagliatelle carbonara, pancetta, parsley, wild mushrooms	15
linguine, king prawn, pistachio, rocket, chilli, lemon	16.50
butternut squash risotto, baby leaf spinach, gorgonzola, caramalised red onion V	16.50

PIZZA - STONE BAKED 12"

margherita - mozzarella, tomato sauce, parmesan V or avail. VE	12
roast aubergine, baby tomato, pepper, goats cheese, mozzarella, basil and pine nut pesto V or avail. VE	13.50
pepperoni, fontina cheese, chilli, spinach	13.50
spicy n'duja salami, peppers, buffalo mozzarella, watercress	14
parma ham, portabello mushrooms, taleggio, rocket	14

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	20
grilled fillet of stone bass, crab+pea risotto, pea shoot salad	22
confit duck leg, braised lentils, black cabbage, salsa verde, red wine jus	19
lebanese spiced lamb kebab, winter slaw, harissa flatbread, hummus	19
7oz burger (medium) OR 4oz plant burger VE	15/13
<i>brioche bun, fully garnished choice of skinny fries, sweet potato fries or fat chips add ogleshield cheese</i>	1.25
8oz sirloin steak	28
<i>choice of skinny fries, sweet potato fries or fat chips & red wine or bearnaise sauce</i>	

SIDES

fat triple cooked chips	4.50
skinny fries	4.50
sweet potato fries	4.50
spinach with lemon V avail. VE	4.50
baby gem & avocado salad VE	4.50
rocket+parmesan salad V	4.50

PUDDINGS

brownie sundae, vanilla ice cream, hazelnut meringue, chocolate sauce	7.50
lemon tart, creme fraiche	7.50
tiramisu	7.50
warm treacle tart, stem ginger ice cream	7.50

ICE CREAM OR SORBET £3 per scoop

very rich chocolate, vanilla, salted caramel, pistachio, stem ginger

organic dairy free ice cream: chocolate (CASHEW), vanilla (CASH-
EW) or caramel pecan praline (PECAN+CASHEW) **VE N**

sorbet: mango, lemon or raspberry **VE**

PUDDING WINE (250ml. served in pot) 50ml 250ml

moscato passito , pallazina, piedmonte, 2015	5	25
gorgeous citrus with rich, vanilla and candied fruit		
marsala superiore , carlo pellegrino	5	25
oak cask, dark lusciously sweet, hints of caramel		

CHILDRENS MENU

margherita pizza V or avail. VE	8
choice of two toppings pepperoni, parma ham, olives, spinach, mushrooms	
fresh egg tagliatelle with bolognese ragu OR carbonara (<i>av. gluten free</i>)	8
4oz branca burger or 4oz plant burger brioche bun, garnished choice of skinny fries, sweet potato fries or fat chips	10
hot dog, crispy onions, skinny fries	8
carrot sticks with hummus dip VE	3

chocolate brownie bites, vanilla ice cream, chocolate sauce	4.50
ice cream cone - vanilla, strawberry, chocolate, salted caramel	3.25

COFFEES

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

americano	3
cappuccino	3.25
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, APERITIVI & SOFT DRINKS

COCKTAILS

FIZZY

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

CLASSICS ALL CLASSICS £10

elderflower collins bombay sapphire gin, elderflower cordial, fresh lime, mint, soda	
mojito appletons signature estate golden rum muddled fresh lime & mint	
dark and stormy kraken spiced rum muddled with lime, hot ginger beerangostura bitters	
raspberry cosmopolitan stolichnaya raspberry vodka, triple sec, fresh lime & cranberry juice,	
manhattan canadian club whisky, martini, angostura bitters, sweet, dry or perfect	
negroni campari, gordons gin and martini rosso, fresh orange zest	
margarita cabrito reposado tequila, triple sec and fresh lime juice	
hazelnut martini frangelico hazelnut liqueur & russian standard vodka	
bloody mary russian standard vodka, krohn port, tabasco, horseradish, tomato juice	
espresso martini branca house blend espresso, kahlua, russian standard vodka	
gin martini bombay sapphire gin , noilly prat vermouth, sweet or dry, olives	
vodka martini 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
spice 94 - aromatic	
garden 108 - herbal	
grove 42 - 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.