

BRANCA

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

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

STARTERS

- skewer of grilled king prawns, garlic flatbread, aioli **G CR D**
- roasted butternut squash, tenderstem broccoli, pomegranate
burnt aubergine+yoghurt dressing *V or avail. VE* **D SD MU**
- crumbed goats cheese, mixed leaves, chicory, roast beetroot,
balsamic glaze *V* **G E D MU SD**
- sourdough bruschetta, sautéed winter greens, crushed haricot
beans+creamy burrata *V or avail. VE* **G D SD**

SALADS

- 6oz onglet steak (*medium rare*), portobello mushroom, rocket,
shaved parmesan, chimichurri sauce **G F D MU S SD**
- rare grilled tuna salad, butter bean, roasted red
peppers, baby spinach+chard, green olive dressing **F MU SD**

PASTA / RISOTTO *pasta dishes available gluten free*

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

PIZZA - STONE BAKED 12"

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

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

- grilled fillet of stone bass, crab+pea risotto, micro greens **CR F D SD**
- confit duck leg, braised white beans, black cabbage, salsa verde
F MU C SD
- lebanese spiced lamb kebab, winter slaw, harissa flatbread,
hummus **G D SS M S**
- 7oz burger (*medium*) *OR* **C G C R E F D M MU S**
- 4oz plant burger *VE* **C G MU S SD**
- 8oz rump *OR* sirloin steak **C G C R E F D M MU S SD**

SIDES

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

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 SD**
- choice of two toppings pepperoni, parma ham, olives,
spinach, mushrooms**
- fresh egg tagliatelle
with bolognese ragu *OR* **C G E F SD**
- carbonara (*av. gluten free*) **G E D SD**
- 4oz branca burger *OR* **C G C R E F D M MU S**
- 4oz plant burger brioche bun, garnished **C G MU S SD**
- 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 MU**
- 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**