

# BRANCA

V suitable for vegetarians / VE suitable for vegans / allergen menu available

PRIVATE & SEMI PRIVATE  
ROOMS AVAILABLE FOR  
CELEBRATIONS & EVENTS

## STARTERS

|  |      |
|--|------|
| skewer of grilled king prawns, garlic flatbread, aioli   | 9.50 |
| roasted butternut squash, tenderstem broccoli, pomegranate<br>burnt aubergine+yoghurt dressing <i>V or avail. VE</i> | 8.50 |
| crumbed goats cheese, mixed leaves, chicory, roast beetroot,<br>balsamic glaze <i>V</i>                              | 9    |
| sourdough bruschetta, sautéed winter greens, crushed haricot<br>beans+creamy burrata <i>V or avail. VE</i>           | 9    |

## SALADS

|   |    |
|---|----|
| 6oz onglet steak ( <i>medium rare</i> ), portobello mushroom, rocket,<br>shaved parmesan, chimichurri sauce | 18 |
| rare grilled tuna salad, butter bean, roasted red<br>peppers, baby spinach+chard, green olive dressing      | 20 |

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

|  |       |
|--|-------|
| fresh egg tagliatelle carbonara, pancetta, parsley,<br>wild mushrooms                      | 16    |
| linguine, king prawn, pistachio, rocket, chilli, lemon                                     | 16.50 |
| butternut squash risotto, baby leaf spinach, gorgonzola,<br>caramelised red onion <i>V</i> | 16.50 |

## PIZZA - STONE BAKED 12"

|   |       |
|---|-------|
| margherita - mozzarella, tomato sauce, parmesan <i>V or avail. VE</i>   | 12.50 |
| roast aubergine, baby tomato, pepper, goats cheese,<br>mozzarella, basil and pine nut pesto <i>V or avail. VE</i> | 14    |
| pepperoni, fontina cheese, chilli, spinach  | 14    |
| spicy n'duja salami, peppers, buffalo mozzarella, watercress  | 14.50 |
| parma ham, portabello mushrooms, taleggio, rocket   | 14.50 |

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

|  |         |
|--|---------|
| grilled fillet of stone bass, crab+pea risotto, micro greens   | 22      |
| confit duck leg, white beans, black cabbage, salsa verde   | 19      |
| lebanese spiced lamb kebab, winter slaw, harissa flatbread,<br>hummus  | 20      |
| 7oz burger ( <i>medium</i> ) <b>OR</b> 4oz plant burger <i>VE</i>  | 15 / 13 |
| <i>brioche bun, fully garnished choice of skinny fries, sweet potato fries or fat chips<br/>add ogleshield cheese / vegan smoked applewood</i> | 1.25    |
| <b>8oz rump OR sirloin steak</b>   | 23 / 28 |
| <i>choice of skinny fries, sweet potato fries or fat chips &amp; red wine or bearnaise sauce</i>   |         |

## SIDES

|  |      |
|--|------|
| fat triple cooked chips / skinny or sweet potato fries | 4.50 |
| spinach with lemon <i>V avail. VE</i>                  | 4.50 |
| baby gem & avocado salad <i>VE</i>                     | 4.50 |
| rocket+parmesan salad <i>V</i>                         | 4.50 |

## PUDDINGS

|  |      |
|--|------|
| brownie sundae, vanilla ice cream, hazelnut meringue,<br>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

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

## CHILDRENS MENU

|  |    |
|--|----|
| margherita pizza <i>V or avail. VE</i>   | 8  |
| <b>choice of two toppings pepperoni, parma ham, olives,<br/>spinach, mushrooms</b>   |    |
| fresh egg tagliatelle<br>with bolognese ragu <b>OR</b> carbonara ( <i>av. gluten free</i> )                                    | 8  |
| 4oz branca burger or 4oz plant burger brioche bun, garnished<br><b>choice of skinny fries, sweet potato fries or fat chips</b> | 10 |
| hot dog, crispy onions, skinny fries   | 8  |
| carrot sticks with hummus dip <i>VE</i>  | 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                                     | 3.50 |
| cappuccino                                    | 3.50 |
| latte / mocha / hot chocolate                 | 3.50 |
| flat white - a stonger, less milky cappuccino | 3.50 |
| ristretto, espresso, macchiato                | 3    |

## ORGANIC TEA SELECTION

|                                      |      |
|--------------------------------------|------|
| black: breakfast, earl grey          | 3.50 |
| green: mao feng green                | 3.50 |
| herbal: camomile blossom, peppermint | 3.50 |

# DRINKS MENU

## COCKTAILS, BEERS, APERITIVI & SOFT DRINKS

### COCKTAILS

#### FIZZY

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

#### CLASSICS ALL CLASSICS £10

|   |  |
|---|--|
| <b>elderflower collins</b><br>bombay sapphire gin, elderflower cordial, fresh lime, mint, soda          |  |
| <b>mojito</b><br>appletons signature estate golden rum muddled fresh lime & mint                        |  |
| <b>dark and stormy</b><br>kraken spiced rum muddled with lime, hot ginger beer, angostura bitters       |  |
| <b>raspberry cosmopolitan</b><br>stolichnaya raspberry vodka, triple sec, fresh lime & cranberry juice, |  |
| <b>manhattan</b><br>canadian club whisky, martini, angostura bitters, sweet, dry or perfect             |  |
| <b>negroni</b><br>campari, gordons gin and martini rosso, fresh orange zest                             |  |
| <b>margarita</b><br>cabrito reposado tequila, triple sec and fresh lime juice, salt rim                 |  |
| <b>whisky sour</b><br>johnny walker black label, fresh lemon juice, sugar syrup, egg white              |  |
| <b>espresso martini</b><br>branca house blend espresso, kahlua, russian standard vodka                  |  |
| <b>gin martini</b><br>bombay sapphire gin, noilly prat vermouth, sweet or dry, olives                   |  |
| <b>vodka martini</b><br>russian standard vodka, noilly prat vermouth, sweet or dry, lemon twist         |  |
| <b>raspberry daiquiri</b><br>barcardi raspberry rum, fresh lime, sugar syrup, raspberry purée           |  |

### BEERS / CIDERS

|  |      |
|--|------|
| peroni ABV 5.1% 330ml  | 4.25 |
| birra moretti ABV 4.6% 330ml   | 4.25 |
| brewdog dead pony ABV 3.8% 330ml<br>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:<br>limonata/aranciata/aranciata rosso 330ml | 3.25 |
| cawston press sparkling<br>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<br>american style bitter | 5 |
| seedlip alcohol free gin 35ml includes mixer                | 7 |
| <b>spice 94</b> - aromatic                                  |   |
| <b>garden 108</b> - herbal                                  |   |
| <b>grove 42</b> - citrus                                    |   |

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.**