

BRANCA

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

PRIVATE & SEMI PRIVATE
ROOMS AVAILABLE FOR
CELEBRATIONS & EVENTS

STARTERS

chilled gazpacho VE	7
skewer of grilled king prawns, garlic flatbread, aioli	9.50
asparagus, tenderstem broccoli, sugar snaps, green beans, almonds, pine nuts, honey mustard dressing V or avail. VE	9
sourdough bruschetta, cherry tomato, gordal olives, red pepper pesto+creamy burrata V or avail. VE	9

SALADS

crumbed goats cheese, mixed leaves, chicory, roast beetroot, balsamic glaze V	9 / 15
free range corn-fed chicken caesar with crispy pancetta, parmesan croutons, soft boiled egg	18
rare grilled tuna, butter bean, roasted red peppers, baby leaf spinach+chard, green olive dressing	20

PASTA / RISOTTO *pasta dishes available gluten free*

tuscan sausage ragu, rigatoni, crispy herb breadcrumbs	16
linguine, king prawn, pistachio, rocket, chilli, lemon	19
asparagus+pea risotto, poached egg, truffle pecorino V	16.50

PIZZA - STONE BAKED 12"

margherita-mozzarella, tomato sauce, parmesan V or avail. VE	12.50
roast aubergine, baby tomato, pepper, goats cheese, mozzarella, basil and pine nut pesto V or avail. VE	14
pepperoni, fontina cheese, chilli, spinach	14
spicy n'duja salami, mixed 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*

salmon+smoked haddock fishcakes, baby gem & avo salad, tartare sauce	18
duck breast (<i>served pink</i>), sautéed gnocchi, cavolo nero, black peppercorn+balsamic butter	24
moroccan spiced lamb kebab, slaw, harissa flatbread, hummus dip	20
7oz burger (<i>medium</i>) OR 4oz plant burger VE	16 / 14
<i>sesame brioche bun, fully garnished choice of skinny fries, sweet potato fries or fat chips add ogleshield cheese / vegan smoked applewood</i>	1.25
8oz rump OR sirloin steak	23 / 28
<i>choice of skinny fries, sweet potato fries or fat chips</i>	
<i>red wine sauce, bearnaise sauce or black peppercorn+balsamic butter</i>	

SIDES

fat triple cooked chips	4.50
skinny fries / 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
crème brûlée	7.50

ICE CREAM OR SORBET £3 per scoop

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

organic dairy free ice cream:

chocolate (CASHEW)	
vanilla (CASHEW)	
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 gorgeous citrus with rich, vanilla and candied fruit	5	25
marsala superiore , carlo pellegrino oak cask, dark lusciously sweet, hints of caramel	5	25
vino santo , arele, trentino 2001 deliciously ripe, trentino's finest, award winning	12	

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

A discretionary service charge of 12.5% will be added to your final bill and shared amongst the floor & kitchen teams.

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DRINKS MENU

COCKTAILS, BEERS, APERITIVI & SOFT DRINKS

COCKTAILS

FIZZY

bellini white peach purée, crème de pêche topped with prosecco	10.50
elderflower gin fizz hendricks gin, elderflower, fresh lemon juice topped with prosecco	10.50
aperol spritz aperol, prosecco + soda	9

CLASSICS ALL CLASSICS £10.95

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 beer, angostura bitters	
raspberry cosmopolitan absolute 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, salt rim	
whisky sour johnny walker black label, fresh lemon juice, sugar syrup, egg white	
espresso martini branca house blend espresso, kahlua, absolute vodka	
gin martini bombay sapphire gin, noilly prat vermouth, sweet or dry, olives	
vodka martini absolute vodka, noilly prat vermouth, sweet or dry, lemon twist	
raspberry daiquiri 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
empress premium pale ale ABV 4.5% 300ml	5.50
empress premium IPA ABV 5.9% 300ml	6
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 includes mixer	7
spice 94 - aromatic	
garden 108 - herbal	
grove 42 - 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

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