

BRANCA

PRIVATE & SEMI PRIVATE
ROOMS AVAILABLE FOR
CELEBRATIONS & EVENTS

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

STARTERS

gazpacho VE	7.50
herb crumbed goats cheese, beetroot, hazelnuts, micro leaves v	9.75 / 16.50
skewer of grilled king prawns, garlic flatbread, aioli	11
deli platter - san daniele parma ham-24 mths, salame toscano, villarejo semi-cured manchego, membrillo, mixed anti pasti, parmesan flat bread	12.95
burrata, sourdough bruschetta, heritage cherry tomato, gordal olives, red pepper pesto V or avail. VE	10

SALADS

bavette steak (served medium), rocket, chicory, portobello mushrooms, chimichurri dressing	19.50
rare grilled tuna, butter bean, roasted red peppers, baby leaf spinach+chard, green olive dressing	22

PASTA / RISOTTO

pasta dishes available with gluten free alternatives

fresh egg tagliatelle, duck ragu, green olives, crispy breadcrumbs	18
linguine, king prawn, pistachio, rocket, chilli, lemon	19
risotto, asparagus, pea, poached egg v	17

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

braised puy lentils, lebanese spiced aubergine with red pepper & almond romesco sauce VE	16.50
salmon+smoked haddock fishcakes, tartare sauce baby gem+avocado salad	18.50
confit chicken, mash, savoy cabbage, madeira gravy	20
moroccan spiced lamb kebab, slaw, harissa flatbread, hummus dip	22
7oz burger (medium) OR 4oz plant burger VE	16.95 / 15
<i>sesame brioche bun, fully garnished / skinny fries, sweet potato fries or fat chips add ogleshield cheese / vegan smoked applewood</i>	1.45
8oz sirloin steak - skinny fries, sweet potato fries or fat chips	29.50
<i>red wine sauce, bearnaise sauce or black peppercorn+balsamic butter</i>	

SUNDAY ROAST - roasted rare rump of beef

yorkshire pud, roasted pots, tenderstem broccoli, carrots, braised red cabbage, gravy, horseradish	22 adults / 12 kids
--	---------------------

TODAYS SPECIALS

VEG - risotto, wild mushrooms, spinach, taleggio v	17
MEAT - slow roasted pork belly with cider, gratin potato, crackling, salsa verde, gravy	24

PIZZA - STONE BAKED 12"

margherita-mozzarella, tomato sauce, parmesan V or avail. VE	13
roast aubergine, baby tomato, pepper, goats cheese, mozzarella, basil and pine nut pesto V or avail. VE	14.50
pepperoni, fontina cheese, chilli, spinach	14.50
cured coppa, guindilla chilli, fior di latte mozzarella	15
san daniele parma ham, 24 month aged parmesan, rocket, balsamic cherry tomatoes, fior di latte	16

SIDES

fat cooked chips /skinny or sweet potato fries	4.95
spinach with lemon V avail. VE	4.95
baby gem & avocado VE / rocket+parmesan salad v	4.95

PUDDINGS

brownie sundae, vanilla ice cream, hazelnut meringue, chocolate sauce	8
lemon tart, creme fraiche	8.75
chocolate nemesis, pistachio ice cream	8.75
tiramisu	8.75
chocolate champagne truffles	5.75

ICE CREAM OR SORBET £3.50 per scoop

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

dairy free ice cream:

chocolate, vanilla, salted caramel VE

sorbet: mango, lemon or raspberry VE

PUDDING WINE (250ml. served in pot)

moscato passito , pallazina, piedmonte, 2015	6	30
vino santo , arele, trentino 2001	12	

DRINKS MENU

COCKTAILS, BEERS, APERITIVI & SOFT DRINKS

COCKTAILS

FIZZY

bellini white peach purée, crème de pêche, prosecco	11
elderflower gin fizz hendricks gin, elderflower, fresh lemon juice, prosecco	11
aperol spritz aperol, prosecco + soda	9.50

CLASSICS ALL CLASSICS £11.25

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	

NON-ALCOHOLIC

erdinger ABV 0.4% 500ml wheat beer	6
brewdog nanny state ABV 0.5% 330ml american style bitter	5
botivo aperitif "aperol style spritz"	7
seedlip alcohol free gin 35ml includes mixer	7
spice 94 - aromatic	
garden 108 - herbal	
grove 42 - citrus	
mango & orange infusion	5
raspberry & cranberry infusion	5

RESTAURANT - Wed - Fri 5:00pm - 9pm last booking
Sat 12pm - 9pm last booking
Sun 12pm - 7pm last booking
DELI+CAFE daily 8am - 8pm fully licensed

BEERS / CIDERS

peroni ABV 5.1% 330ml	4.45
birra moretti ABV 4.6% 330ml	4.45
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	6.40

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

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

americano	3.95
cappuccino / latte	3.95
mocha / hot chocolate	3.95
flat white - a stonger, less milky cappuccino	3.95
ristretto, espresso, macchiato	3

ORGANIC TEA SELECTION

black: breakfast, earl grey	3.75
green: mao feng green	3.75
herbal: camomile blossom, peppermint	3.75