

CHRISTMAS MENU 2024
27th Nov - 24th Dec
2 course, starter & main - £39
optional pudding course
focaccia & christmas crackers

PRIVATE & SEMI PRIVATE ROOMS AVAILABLE

CHRISTMAS MENU 2024

butternut squash+roast garlic soup, truffle oil **vegan**

CONTAINS: CELERY

sourdough bruschetta, cherry tomato, gordal olives, creamy burrata, red pepper pesto **v**

CONTAINS: GLUTEN, DAIRY, NUTS, SULPHUR DIOXIDE

flaked smoked trout, beetroot, green beans, horseradish & chive creme fraiche

CONTAINS: FISH, DAIRY, SULPHUR DIOXIDE

bresaola - *cured beef, 3 months, lombardy, italy*, fennel, radish+rocket salad, shaved parmesan

CONTAINS: DAIRY, SULPHUR DIOXIDE

slow roast pork belly with cider, crackling, root vegetable mash, salsa verde, gravy

CONTAINS: CELERY, DAIRY, FISH, MUSTARD, SULPHUR DIOXIDE

venison steak (*medium rare*), black pepper+balsamic butter, sweet potato wedges, black cabbage

CONTAINS: CELERY, DAIRY, SULPHUR DIOXIDE

8oz sirloin steak *28 days dry aged, native, grass fed - served medium-rare, unless stated by diner*

fat chips, bernaise sauce, crispy shallots, balsamic roasted cherry tomatoes £7.50 supp

CONTAINS: CELERY, GLUTEN, CRUSTACEANS, EGGS, FISH, LUPIN, DAIRY, MOLLUSCS, MUSTARD, NUTS, PEANUTS, SESAME SEEDS, SOYA, SULPHUR DIOXIDE

grilled fillet of sea bass, crab+chervil risotto

CONTAINS: CELERY, CRUSTACEANS, FISH, DAIRY, SULPHUR DIOXIDE

lebanese spiced aubergine, braised puy lentils, red pepper & almond romesco sauce **vegan**

CONTAINS: CELERY, NUTS, SULPHUR DIOXIDE

caramelised lemon tart, crème fraîche £9 **CONTAINS: GLUTEN, EGG, DAIRY**

panettone bread + butter pudding £9 **CONTAINS: GLUTEN, EGG, DAIRY**

sticky toffee pudding, clotted cream £9 **CONTAINS: GLUTEN, EGG, DAIRY**

organic dairy free salted caramel and chocolate ice cream **vegan** £7.50 **CONTAINS: SOYA**

A £10 PER HEAD DEPOSIT & A PRE-ORDER FOR ALL CHRISTMAS PARTIES WILL SECURE & CONFIRM YOUR BOOKING
PLEASE NOTE WE REQUIRE A 24HR NOTICE ON ALL INDIVIDUAL DINER CANCELLATIONS, OR THEIR DEPOSIT WILL NOT BE REDEEMED
A service charge of 12.5% will be added to the final bill. Some of the menu items contain nuts. Allergy menu available. Please ask

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DRINKS MENU

COCKTAILS, BEERS, APERITIVI & SOFT DRINKS

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

COCKTAILS

FIZZY

bellini white peach purée, crème de pêche, prosecco	11
kir royale creme de cassis topped with cremant	12
elderflower gin fizz hendricks gin, elderflower, fresh lemon juice, prosecco	11
aperol spritz aperol, prosecco + soda	9.50

CLASSICS ALL CLASSICS £12

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 vermouthe, sweet or dry, olives	

NON-ALCOHOLIC

erdinger ABV 0.4% 500ml wheat beer	6
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

BEERS / CIDERS

peroni ABV 5.1% / birra moretti ABV 5.1% 330ml	4.45
ironstone - hook norton lager ABV 4.4% 500ml	7.25
old hooky - classic cask ale ABV 4.6% 500ml	7.25
oat sower - gluten free pale ale ABV 3.3% 500ml	6.95
breton cider, brittany, france ABV 5.5% 330ml	6.40
hooky cider - medium dry, crisp ABV 4.8% 500ML	7.75

APERITIVI 35ml from 5

campari, punt e mes, aperol,
 cynar, martini, amontilado

SOFT DRINKS

coke 330ml / diet coke 330ml / lemonade 200ml	3.50
fruit juices - orange / apple / cranberry	3.50
san pellegrino: limonata/aranciata/aranciata rosso 330ml	3.50
cawston press sparkling cloudy apple or rhubarb	3.50
luscombe organic sicilian lemonade 330ml	4.50
luscombe hot ginger beer 330ml	4.50
elderflower presse with fresh mint	4.50
freshly squeezed orange juice	4.25

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	4.25
cappuccino / latte	4.25
mocha / hot chocolate	4.25
flat white	4.25
ristretto, espresso, macchiato	3.25

ORGANIC TEA SELECTION

black: breakfast, earl grey	4
green: mao feng green	4
herbal: chamomile blossom, peppermint	4