

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 / SALADS

borlotti bean, swiss chard soup, basil & pine nut pesto **VE CN**

sourdough bruschetta, king prawn, spring onion, aioli **G CRE**

deli platter - serrano ham, fennel salami, iberico chorizo,
buffalo mozzarella, celeriac & chickpea coleslaw,
crispy flatbread **G C D SD**

turmeric cauliflower, asparagus, broad beans, bulgar wheat,
preserved lemon & mint yoghurt **G D MU SD**

crispy fried goats cheese, frisee, fennel, watercress, roasted
beetroot, cherry tomatoes, walnuts **V G D E MU N 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*

rigatoni, fennel sausage ragu, crispy herb & parmesan bread
crumbs **G C D SD**

linguine, king prawn, crab, rocket, chilli, lemon **G C CR F M SD**

wild mushroom & spinach risotto, poached egg,
parmesan crisp **C E D SD**

PIZZA - STONE BAKED 12"

margherita - mozzarella, tomato sauce, parmesan,
basil **V or avail. VE C G D SD**

chargrilled artichoke, tenderstem broccoli, kalamata
olives, caramilised red onion taleggio **V or avail. VE C G D SD**

pepperoni, fontina cheese, chilli, spinach **C G D SD**

spicy n'duja salami, mixed peppers, buffalo mozzarella,
rocket **C G D SD**

SIDES

fat chips or skinny fries **C G C R E F D M S MU**

mixed greens, chilli & garlic **V avail. VE D**

baby gem & avocado salad **VE MU SD**

heritage tomato, basil. balsamic glaze **SD**

TODAYS SPECIALS PLEASE SPEAK TO A MEMBER OF THE TEAM ABOUT CURRENT ALLERGENS

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

lebanese spiced aubergine, chickpeas, tomato, harissa,
green tahini dressing **VE C SS SD**

grilled fillet of sea bass, crushed new potatoes,
samphire, shrimp & cream sauce **CR F D SD**

pan roasted monkfish, curried lentil & coconut,
pak choy, rouille **C F D M U E SD**

slow roasted pork belly with cider, dauphinoise potatoes,
crackling, salsa verde, gravy **C F D MU SD**

pan fried duck breast (*served pink*), crispy gnocchi, black
cabbage, balsamic peppercorn butter, red wine jus **C G D SD**

spiced lamb kebab, slaw, garlic flatbread, hummus **G D SS MU S**

7oz burger (*medium*) **OR C G C R E F D M MU SS S**

4oz plant burger **VE C G MU SS S SD**

8oz sirloin steak **C G C R E F D M MU S SD**

6oz bavette steak **C G C R E F D M MU S SD**

PUDDINGS

strawberry coppa, stracciatella, meringue, whipped cream **E D S**

warm banana cake, semifreddo **E D N S SD**

lemon tart, creme fraiche **G E D**

chocolate nemesis, pistachio ice cream **E D N S**

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, vanilla or
salted caramel **VE S**

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

linguine with bolognese ragu **G C 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

salmon+smoked haddock fishcake, skinny fries **C G F D MU**

carrot sticks with hummus dip **VE SS**

chocolate brownie bites, vanilla ice cream, chocolate sauce **E D S**

ice cream cone - vanilla, strawberry, chocolate, salted caramel **G D**

DRINKS MENU

COCKTAILS, BEERS, APERITIVI & SOFT DRINKS

COCKTAILS

FIZZY

bellini white peach purée, crème de pêche, prosecco	11.50
kir royale creme de cassis topped with prosecco	10.50
aperol spritz aperol, prosecco + soda	10.50

CLASSICS ALL CLASSICS £12.50

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	
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	
summer pimms pimms, splash of bombay gin, angostura bitters, summer fruit medley, topped up with lemonade	

NON-ALCOHOLIC

erdinger ABV 0.4% 500ml wheat beer	6.25
seedlip alcohol free gin 35ml includes mixer	7.25
spice 94 - aromatic	
garden 108 - herbal	
grove 42 - citrus	
mango & orange infusion	5.25
raspberry & cranberry infusion	5.25

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

BEERS / CIDERS

peroni ABV 5.1% / birra moretti ABV 5.1% 330ml	4.65
ironstone - hook norton lager ABV 4.4% 500ml	7.45
old hooky - classic cask ale ABV 4.6% 500ml	7.45
oat sower - gluten free pale ale ABV 3.3% 500ml	7.25
breton cider, brittany, france ABV 5.5% 330ml	6.50
hooky cider - medium dry, crisp ABV 4.8% 500ML	7.75

APERITIVI 35ml from 5.20

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

SOFT DRINKS

coke 330ml / diet coke 330ml / lemonade 200ml	4 / 3.50
fruit juices - orange / apple / cranberry	3.65
san pellegrino: limonata/aranciata/aranciata rosso 330ml	3.85
cawston press sparkling cloudy apple or rhubarb	4
luscombe organic sicilian lemonade 270ml	4.65
luscombe hot ginger beer 270ml	4.65
elderflower presse with fresh mint	5.25
cold pressed fresh orange juice	4.40

MINERAL WATER

san pellegrino - sparkling 750ml	4.25
aqua-panna - still 750ml	4.25

COFFEES

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

americano	4.40
cappuccino / latte	4.40
mocha / hot chocolate	4.40
flat white	4.40
ristretto, espresso, macchiato	3.40

ORGANIC TEA SELECTION

black: breakfast, earl grey	4.20
green: mao feng green	4.20
herbal: chamomile blossom, peppermint	4.20