

BRANCA

PRIVATE & SEMI PRIVATE
ROOMS AVAILABLE

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

CLASSIC HUGO SPRITZ - saint germain elderflower
liqueur, topped with prosecco, dash soda, fresh mint **11**

STARTERS

borlotti bean, swiss chard soup, basil & pine nut pesto **VE 8.25**

sourdough bruschetta, king prawn, spring onion, aioli **11.25**

deli platter - serrano ham, fennel salami, iberico chorizo,
buffalo mozzarella, celeriac & chickpea coleslaw,
crispy flatbread **13**

crispy fried goats cheese, frisee, fennel, watercress, roasted
beetroot, cherry tomatoes, walnuts **V 12.25 / 15.95**

PASTA / RISOTTO - *pasta dishes available with gluten free alternatives*

rigatoni, fennel sausage ragu, crispy herb & parmesan bread
crumbs **20**

linguine, king prawn, crab, rocket, chilli, lemon **21**

wild mushroom & spinach risotto, poached egg, parmesan
crisp **20**

MAIN / GRILL

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

lebanese spiced aubergine, chickpeas, tomato, harissa,
green tahini dressing **VE 17.50**

moroccan lamb kebabs, slaw, garlic flatbread, hummus **24**

pan fried duck breast (*served pink*), crispy gnocchi,
black cabbage, balsamic peppercorn butter, red wine jus **24**

rare grilled tuna, butter bean, roasted red peppers,
baby leaf spinach & chard, green olive dressing **24**

grilled fillet of sea bass, crushed new potatoes,
samphire, shrimp & saffron cream sauce **24**

7oz burger (*medium*) **OR** 4oz plant burger **VE 18.25 / 15.75**
sesame brioche bun, fully garnished - smoked gherkins, red onion, lettuce, tomato
choice of fat chips or skinny fries

add ogleshield cheese / blue cheese / vegan smoked applewood 1.50

add streaky bacon 2.50

8oz sirloin steak 35

6oz bavette steak (*served med-rare*) **23**

crispy shallots & balsamic roasted cherry tomatoes

skinny fries or fat chips

red wine sauce, bearnaise sauce or peppercorn sauce

TODAYS SPECIALS

**turmeric cauliflower, asparagus, broad beans, bulgar
wheat, preserved lemon & mint yoghurt 11**

**pan roasted monkfish, curried lentil & coconut,
pak choy, rouille 26**

**slow roasted pork belly with cider, dauphinoise
potatoes, crackling, salsa verde, gravy 25**

**strawberry coppa, stracciatella, meringue, whipped
cream 9**

PIZZA - STONE BAKED 12"

classic margherita **14.50**
mozzarella, tomato sauce, parmesan, fresh basil V or avail. VE

chargrilled artichoke, tenderstem broccoli, kalamata olives,
caramelised red onion, taleggio **V or avail. VE 16**

pepperoni, fontina cheese, chilli, spinach **16**

spicy n'duja salami, mixed peppers, buffalo mozzarella,
rocket **16**

SIDES

fat chips or skinny fries **5.50**

mixed greens, chilli & garlic **V avail. VE 5.50**

baby gem & avocado **VE 5.50**

heritage tomato, basil, balsamic glaze **6**

PUDDINGS

lemon tart, crème fraîche **9**

chocolate nemesis, pistachio ice cream **9**

warm banana cake, hazelnut semifreddo **9**

chocolate champagne truffles **6.75**

vin santo 50ml glass & cantuccini **6.50**

pedro ximénez & vanilla ice cream **7.50**

ICE CREAM / SORBET **£3.85 per scoop**

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

DAIRY-FREE ICE CREAM:

chocolate, vanilla, salted caramel **VE**

SORBET - mango, lemon or raspberry **VE**

PUDDING WINE (250ml. served in pot) **50ml 250ml**

moscato passito, pallazina, piedmonte, 2016 **6 30**

marsala superiore dolce, aged 5 years, sicily **6 30**

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

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