

CHRISTMAS MENU 2025

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

CONTAINS: CELERY

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

CONTAINS: GLUTEN, DAIRY, NUTS, SULPHUR DIOXIDE

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

CONTAINS: FISH, DAIRY, SULPHUR DIOXIDE

parma ham **30 mths**, celeriac & chickpea coleslaw, tropea onion crispy flatbread

CONTAINS: CELERY, GLUTEN, EGG, MUSTARD, 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, bernaïse sauce, crispy shallots, balsamic roasted cherry tomatoes £8.50 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, chickpeas, tomato, harissa, green tahini dressing **vegan**

CONTAINS: CELERY, SESAME SEEDS, SULPHUR DIOXIDE

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

warm banana cake, hazelnut semifreddo £9 **CONTAINS: GLUTEN, EGG, DAIRY, NUTS, SOYA, SULPHUR DIOXIDE**

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

109 -111 Walton Street, Oxford OX2 6AJ - TEL: 01865 807745 www.branca.co.uk / info@branca.co.uk

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
bretton 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