

BRANCA

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

2 COURSE

EARLY EVENING MENU £17.95

WEDNESDAY TO FRIDAY & SUNDAY

5PM - 6:30PM

STARTERS

butternut squash+roast garlic soup, truffle oil VE	8.25
sourdough bruschetta, cherry tomato, gordal olives, creamy burrata, red pesto V	11.25
serrano ham, celeriac & chickpea coleslaw, tropea onion crispy flatbread	12.50
flaked smoked trout, beetroot, green beans, horseradish & chive creme fraiche	12.50

PASTA

pasta dishes available with gluten free alternatives

rigatoni, fennel sausage ragu, crispy herb & parmesan bread crumbs	19.50
linguine, king prawn, pistachio nuts, rocket, chilli, lemon	21
baked gnocchi, spinach, chestnut mushrooms, goats cheese & mozzarella V	19

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
venison steak (medium rare), black pepper+balsamic butter, sweet potato wedges, black cabbage	26
rare grilled tuna, butter bean, roasted red peppers, baby leaf spinach & chard, green olive dressing	24
grilled fillet of sea bass, crab+chervil risotto	26
7oz burger (medium) OR 4oz plant burger VE	18.25 / 15.75
<i>sesame brioche bun, fully garnished - smoked gherkins, red onion, lettuce, tomato choice of fat chips or skinny fries</i>	
add oglesfield cheese / blue cheese / vegan smoked applewood	1.50
add streaky bacon	2.50
6oz flat iron steak (<i>served medium-rare</i>)	25
crispy shallots & balsamic roasted cherry tomatoes	
skinny fries or fat chips	
red wine sauce, bearnaise sauce or peppercorn sauce	

SUNDAY ROAST - roasted rare rump of beef

yorkshire pud, roasted pots, tenderstem broccoli, carrots, savoy cabbage & pancetta, gravy, horseradish 24 *adults* / 12 *kids*

TODAYS SPECIALS

PIZZETTA - prawns & mussels, rosemary new potatoes, chilli oil, spring onions	11.50
slow roast pork belly with cider, salsa verde, root vegetable mash, crackling, gravy	24

PIZZA - STONE BAKED 12"

classic margherita	14.50
<i>mozzarella, tomato sauce, parmesan, fresh basil V or avail. VE</i>	
goats cheese, baby tomato, pepper, roast aubergine, mozzarella, basil and pine nut pesto 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 mousse, olive oil & sea salt, whipped cream	9
warm banana cake, hazelnut semifreddo	9
chocolate champagne truffles	6.75
vin santo 50ml glass & cantuccini	6.75
pedro ximénez & vanilla ice cream	7.75

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	7	35
marsala superiore dolce , aged 5 years, sicily	7	35

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	11.50
kir royale creme de cassis topped with prosecco	10.50
aperol spritz aperol, prosecco + soda	10.50
hugo spritz st-germain elderflower liqueur, prosecco + soda	11

CLASSICS ALL CLASSICS £12.50

hazelnut martini frangelico hazelnut liqueur, absolute vodka, angostura orange bitters	
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	
cosmopolitan absolute citron 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	

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

BEERS / CIDERS

peroni ABV 5.1% / birra moretti ABV 5.1% 330ml	4.75
ironstone - hook norton lager ABV 4.4% 500ml	7.65
old hooky - classic cask ale ABV 4.6% 500ml	7.65
oat sower - gluten free pale ale ABV 3.3% 500ml	7.45
breton cider, brittany, france ABV 5.5% 330ml	6.70
hooky cider - medium dry, crisp ABV 4.8% 500ML	7.85

APERITIVI 35ml from 5.35

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

SOFT DRINKS

coke 330ml / diet coke 330ml / lemonade 200ml	4.10 / 3.60
fruit juices - orange / apple / cranberry	3.75
san pellegrino:	
limonata/aranciata/aranciata rosso 330ml	3.95
cawston press sparkling	
cloudy apple or rhubarb	4.10
luscombe organic sicilian lemonade 270ml	4.75
luscombe hot ginger beer 270ml	4.75
elderflower presse with fresh mint	5.35
cold pressed fresh orange juice	4.50

MINERAL WATER

san pellegrino - sparkling 750ml	4.35
aqua-panna - still 750ml	4.35

COFFEES

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

americano	4.50
cappuccino / latte	4.50
mocha / hot chocolate	4.50
flat white	4.50
ristretto, espresso, macchiato	3.50

ORGANIC TEA SELECTION

black: breakfast, earl grey	4.30
green: mao feng green	4.30
herbal: chamomile blossom, peppermint	4.30