

BRANCA

SET MENU 2026
FOR PARTIES OF 12 OR MORE DINERS
PRIVATE & SEMI PRIVATE
SPACES AVAILABLE

2 course, starter & main - £39 / optional pudding course

focaccia bread & dipping oil

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

serrano ham, 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

6oz flat iron 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

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

chocolate mousse, olive oil & sea salt, whipped cream £9 CONTAINS: EGG, DAIRY, SOYA

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

A £10 PER HEAD DEPOSIT & A PRE-ORDER FOR ALL SET MENU 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

PLEASE TURN OVER FOR DRINKS SELECTION

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

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| 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

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| 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

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| 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

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|---|------|
| 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 |
| bretton 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

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|---|-------------|
| 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

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|----------------------------------|------|
| 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.

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

ORGANIC TEA SELECTION

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