

# BRANCA

SUNDAY ROAST FROM 12:00PM  
AGED TOPSIDE OF BEEF SERVED IN  
THE TRADITIONAL WAY  
CHILDREN / ADULT  
C G E D S D

## STARTERS

- chilled gazpacho  $\Upsilon$  **SD C**  
crispy fried squid, harissa mayo **C G C R E F L D M M U S**  
king prawn bruschetta, lemon, aioli and spring onion **G C R E**  
deli platter - serrano ham, mini chorizo, buffalo mozzarella,  
artichokes + mixed pickles **D**

## SALAD

- lightly grilled smoked salmon with lamb's lettuce,  
fine beans, new potatoes, horseradish cream **D M U N S D**  
crab toast, baby gem, mixed leaves + avocado **G C R F L D M U S D**  
soft windrush valley goats cheese with beetroot,  
purple sprouting broccoli, roasted squash, peppers,  
baby red chard, lentil vinaigrette **D M U S D**  
free range corn-fed chicken caesar with  
crispy pancetta, soft boiled egg **G E D M U S D F**

## RISOTTO

- pea, broad bean, lemon zest, creamy burrata  $\Upsilon$  **C D S D**  
sea trout, saffron, shrimp butter \*\* **C C R D S D F**

## STONE BAKED PIZZA

*our pizzas are now available to take away, ALL 25% DISCOUNT,  
phone the restaurant and allow 15 mins before collection*

- margherita - mozzarella, tomato sauce, parmesan+basil  $\Upsilon$  **C G D S D**  
tenderstem broccoli, pancetta, caramelised red onion,  
morbier, arlington egg **C G E D S D**  
roast aubergine, baby tomatoes, peppers, goats cheese,  
mozzarella, basil almond pesto  $\Upsilon$  **C G D N S D**  
pepperoni, fontina cheese, chilli, spinach **C G D S D**  
salami cured coppa ham, hot pickled peppers,  
mozzarella, parmesan **C G D S D**  
half and half of any two\*\*

## PASTA ALL PASTA DISHES AVAILABLE GLUTEN FREE

- fresh tagliatelle, wild mushroom, spinach,  
goats cheese+cream  $\Upsilon$  **C G E D**  
linguine, king prawns, pistachio, rocket, chilli, lemon\*\* **C G C R F M N S D**  
spaghetti bolognese **C G F S D**

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

### ALLERGY 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

## FISH

- rare grilled tuna with salad of butter beans, roasted red  
peppers, olives, anchovies + rocket **F M U S D**  
organic salmon+smoked haddock fishcakes,  
mixed leaves + shaved fennel, tartare sauce **C G C R E F D M M U S S D**  
today's fish, please see blackboard

## MEAT

*most dishes take 25 minutes preparation*

- free range corn-fed chicken, basil pesto mash **C D N S D**  
duck breast (served pink), crispy gnocchi, curly kale,  
balsamic jus **C G D S D**  
grilled leg of lamb steak, aubergine, tomato + crispy chickpeas,  
pine nuts, houmous **C G C R E F D M M U N S S S D**  
8oz burger (served medium) fully garnished, brioche bun,  
choice of skinny fries or fat triple cooked chips **C G C R E F D M M U S**  
add cashel blue, smoked cheddar, bacon or b ernaise sauce

## STEAKS

*served with roast cherry tomatoes+crispy shallots, choice of  
red wine, b ernaise or green peppercorn sauces and skinny fries or  
fat chips*

- 4oz sirloin minute **C G C R E F D M M U S S D**  
8oz rump **C G C R E F D M M U S S D**

## SIDES

- fat triple cooked chips / skinny fries **C G C R E F D M M U S**  
spinach with lemon **D**  
curly kale with garlic+chilli **D**  
baby gem+avocado / rocket+parmesan **G M U S D / G D M U S D**

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A discretionary service charge of 12.5% will be added to parties of 5 or more adults. For NUT or any other allergies, please notify your server.

## PUDDINGS

salted carammel chocolate brownie bites	<b>ED</b>
three fresh chocolate champagne truffles	<b>DSD</b>
lemon tart, crème fraîche	<b>GED</b>
warm banana cake, frangelico and hazelnut semifreddo	<b>GEDNSD</b>
chocolate nemesis torta, pistachio ice cream	<b>GED</b>

## ICE CREAM OR SORBET

£2 per scoop

very rich chocolate <b>DS</b> , vanilla <b>D</b> , salted caramel <b>D</b> , pistachio <b>DN</b> or praline <b>DNS</b>	
dairy free ice cream: chocolate or maple pecan	<b>NP</b>
sorbet: mango, lemon or raspberry	

## CHEESE with grapes, biscuits (**GDNPS**) +fig jam \*\*

lord of the hundreds - mature, ewes, unpasteurized $\Upsilon$	<b>GD</b>
ragstone - soft goats, unpasteurized	<b>GD</b>
oglesfield - semi soft, cow, unpasteurized	<b>GD</b>

## PUDDING WINE

(250ml. served in pot)

50ml 250ml

moscato passito, pallazina, piedmonte 2002		
gorgeous citrus with rich, creamy vanilla and candied fruit	3.60	15
vino santo, arele, trentino 2000		
deliciously ripe, trentino's finest, many awards	8	
marsala superiore, carlo pellegrino		
aged 2 years in oak cask, dark, lusciously		
sweet with a hint of carammel	3.60	15.25

## GRAPPA

served chilled or ambient

35ml

grappa di barbera intense,delightful perfume of vanilla and fruits	4.50
grappa di gewurztraminer aromatic hints of rose, lychee and elderflower	5.25
grappa di moscato 5 year oak aged, with vanilla and almonds	5.75

## DIGESTIVI

35ml

kahlua, frangelico, cointreau, baileys, amaretto, limoncello, white or black sambuca	4.25
fernet branca, branca menta, strega, jagermeister, patron xo	5

### cognac and armagnac

martell / remy martin xo	15
martell vsop	6
calvados	5.25
chateau laubade armagnac	5

### ports or sherry

50ml

bristol cream, hildago amontillado/ manzanilla	4.50
taylors late vintage port, 2010	4.50

## SOFT DRINKS

coke 330ml / diet coke 330ml/ lemonade 200ml	2.75
fruit juices	2.75
san pellegrino: limonata/aranciata/aranciata rosso 330ml	2.75
cawston press sparkling cloudy apple or rhubarb	2.75
waterperry cox's orange pippin apple juice	3
luscombe organic sicilian lemonade	3
luscombe hot ginger beer**	3.75
freshly squeezed orange juice**	3
elderflower pressé / lemon pressé	3.75
raspberry and cranberry / mango+orange / strawberry and apple juice infusions	3.75

## COFFEES

*all coffees are available decaffeinated or with soya milk. locally roasted.*

americano	2.75
cappuccino/latte/mocha/hot chocolate	3
flat white - a stronger, less milky cappuccino	3
ristretto, espresso, macchiato	2.50
affogato - espresso poured over vanilla or praline ice cream	4.50
cafetière - two cup ethiopa limu wood roasted locally	3.25
salted carammel chocolate brownie bites	3.50
three fresh chocolate champagne truffles	4.50

## LIQUEUR / IRISH COFFEES

from 4.75

*add your favourite digestivi, grappa or spirits to any latte, espresso,americano or hot chocolate*

## LOOSE LEAF TEA

black: oxford blend, earl grey, darjeeling	2.50
green: china jasmine, japanese gen mai chai sencha	2.50
white: china pai mu tan - caffeine free	2.50
herbal: camomile blossom, mint, red berry fruit	2.50

## BRANCA MINERALS

lightly sparkling 750ml	2.00
still 750ml	2.00

please ask for our cigar, single malts and after dinner drinks list

To see our other menus including Party, Childrens, Vegan and Allergy, please ask a waitress