

BRANCA

Weekend brunch menu 10 - 12
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SUNDAY ROAST FROM 12:00PM
AGED TOPSIDE OF BEEF SERVED IN
THE TRADITIONAL WAY
CHILDREN / ADULT 8 / 15

STARTERS

chilled gazpacho Υ		6
crispy fried squid, harissa mayo		7.50
king prawn bruschetta, lemon, aioli and spring onion		7.75
deli platter - serrano ham, mini chorizo, buffalo mozzarella, artichokes+mixed pickles	8	15

SALAD

	small	large
lightly grilled smoked salmon with lamb's lettuce, fine beans, new potatoes, horseradish cream	8.50	13.75
crab toast, baby gem, mixed leaves, avocado	9	14
soft windrush valley goats cheese with beetroot, purple sprouting broccoli, roasted squash, peppers, baby red chard, lentil vinaigrette Υ	7.50	12.75
free range corn-fed chicken caesar with crispy pancetta, soft boiled egg	9	14

RISOTTO

	small	large
pea, broad bean, lemon zest, creamy burrata Υ	9	14
sea trout, saffron, shrimp butter**	10	15

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 Υ		11
tenderstem broccoli, pancetta, caramelised red onion, morbier, arlington egg		13
roast aubergine, baby tomatoes, peppers, goats cheese, mozzarella, basil almond pesto Υ		13
pepperoni, fontina cheese, chilli, spinach		13
salami cured coppa ham, hot pickled peppers, mozzarella, parmesan		13
half and half of any two**		13.50

PASTA

	small	large
fresh tagliatelle, chestnut mushrooms, spinach, goats cheese+cream Υ	9.25	14
linguine, king prawns, pistachio, rocket, chilli, lemon**	11	15
spaghetti bolognese (av. gluten free)	8.50	13

LUNCH £9.75

Monday-Friday 12.00-5.00pm

Choose either a small pizza, pasta, salad, risotto or starter with either a small glass of house wine, draught peroni, flavoured cordials or sparkling water.

LUNCH OR EARLY SUPPER, 2 course £14.50

Monday-Thursday 12.00-7.00pm, Friday-Saturday 12.00-5.00pm

Choose two from the following: starter, small pizza, pasta, salad, risotto or pudding with a small glass of house wine, draught peroni, flavoured cordials or sparkling water

Or sirloin minute steak, choice of fat or skinny chips, gls of wine

Excluding bank holidays, specials and items marked**

FISH

rare grilled tuna with salad of butter beans, roasted red peppers, olives, anchovies+rocket	16.50
organic salmon+smoked haddock fishcakes, mixed leaves + shaved fennel, tartare sauce	15.50
today's fish, please see blackboard	

MEAT *most dishes take 25 minutes preparation*

free range corn-fed chicken, basil pesto mash	16.50
duck breast (served pink), crispy gnocchi, curly kale, balsamic jus	17.50
grilled leg of lamb steak, aubergine, tomato + crispy chickpeas, pine nuts, houmous	17
8oz burger (served medium) fully garnished, brioche bun, choice of skinny fries or fat triple cooked chips	13.50
add cashel blue, smoked cheddar, bacon or b�ernaise sauce	1.25

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	14
8oz rump	20

SIDES

fat triple cooked chips / skinny fries	4
spinach with lemon	4
curly kale with garlic+chilli	4
baby gem+avocado / rocket+parmesan	4

110-111 Walton street, Oxford OX2 6AJ Tel: 01865 556111 www.branca.co.uk

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 caramel chocolate brownie bites	3.50
three fresh chocolate champagne truffles	4.50
lemon tart, crème fraîche	6.50
warm banana cake, frangelico and hazelnut semifreddo	6.50
chocolate nemesis torta, pistachio ice cream	6.50
mixed selection taster plate of the above three**	12

ICE CREAM OR SORBET

£2 per scoop

very rich chocolate, vanilla, salted caramel, pistachio or praline	
dairy free ice cream: chocolate or maple pecan	
sorbet: mango, lemon or raspberry	

CHEESE with apple, celery, crispy flatbread+fig jam** 8.50

lord of the hundreds - mature, ewes, unpasteurized Y	
rachels - semi hard, goats, pasteurized	
graceburn - soft, cow, unpasteurized	

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

moscato passito, pallazina, piedmonte 2002		
gorgeous citrus with rich, creamy vanilla and candied fruit	3.70	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 caramel	3.70	15.25

GRAPPA

served chilled or ambient

35ml

grappa di barbera intense, delightful perfume of vanilla and fruits	4.60
grappa di gewurztraminer aromatic hints of rose, lychee and elderflower	5.35
grappa di moscato 5 year oak aged, with vanilla and almonds	5.85

DIGESTIVI

35ml

kahlua, frangelico, cointreau, baileys, amaretto, limoncello, white or black sambuca	4.40
fernet branca, branca menta, strega, jagermeister, patron xo	5

COGNAC AND ARMAGNAC

martell xo	13
martell vsop	6
calvados	5.50
chateau laubade armagnac	5.50

PORTS OR SHERRY

50ml

bristol cream, hildago amontillado/ manzanilla	4.60
taylors late vintage port	4.60

SOFT DRINKS

coke 330ml / diet coke 330ml/ lemonade 200ml **	2.75
fruit juices (apple, orange, cranberry, pineapple)**	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 served with a double shot unless otherwise stated.

available decaffeinated or with soya milk.

americano	2.75
cappuccino (single)/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 ethiopia limu wood roasted locally	3.25
salted caramel 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

open sunday-wednesday 10.00am-10.00pm
thursday-saturday 10.00am-10.30pm

gift vouchers available in the restaurant,
deli or online.