

BRANCA

Weekend brunch menu 10 - 12

VEGAN & ALLERGEN MENUS AVAILABLE - please ask your server

CHRISTMAS PARTY MENU

FROM 24TH NOVEMBER TO 22ND DECEMBER

3 COURSE LUNCH MENU £20 - 12PM - 16:00PM

3 COURSE LUNCH / DINNER MENU £30

PLEASE SPEAK TO THE MANAGEMENT TEAM

WITH ANY ENQUIRIES

STARTERS

sicilian green nocellara olives	2.75
white bean+roast garlic soup, truffle oil V	6.50
crispy fried squid, caesar dip	7.75
king prawn bruschetta, lemon, aioli and spring onion	7.75
deli platter - serrano ham, fennel salami, duck rillettes, 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
spiced roasted aubergine, tahini yoghurt, cherry tomatoes, chickpeas+pine nuts V	7.50	12.75
whipped feta with beetroot, purple sprouting broccoli, roasted squash, peppers, baby red chard, lentil vinaigrette V	7.50	12.75
free range corn-fed chicken caesar with crispy pancetta, parmesan croutons, soft boiled egg	9	14

RISOTTO

	small	large
butternut squash, spinach, cashel blue V	9	14
sea trout, saffron, shrimp butter**	10.50	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 v	11
artichoke, gordal olives, smoked anchovies, capers, ricotta+mozzarella	13
roast aubergine, baby tomatoes, peppers, goats cheese, mozzarella, basil almond pesto V	13
pepperoni, fontina cheese, chilli, spinach	13
salami cured coppa ham, hot guindilla peppers, mozzarella+parmesan	13
half and half of any two**	13.50

PASTA

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

LUNCH £10

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 estrella, flavoured cordials or sparkling water.

LUNCH OR EARLY SUPPER, 2 course £15

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 estrella, elderflower pressé, lemon pressé or sparkling water

Or 5oz 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	17
salt cod fishcake, poached egg, hollandaise, mixed leaves+shaved fennel	15.50
today's fish, please see blackboard	

MEAT *most dishes take 25 minutes preparation*

free range corn-fed chicken, patatas bravas+garlic mayonnaise	16.50
duck breast (served pink), crispy gnocchi, swiss chard, balsamic jus	17.50
confit shoulder of lamb, mash, mint+caper gravy	17
7oz 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 bèarnaise sauce	1.25

STEAKS

served with roast cherry tomatoes+crispy shallots, choice of red wine, bèarnaise, green peppercorn or chimichurri sauce and skinny fries or fat chips

5oz sirloin minute	14.50
7oz venison (served medium)	17
8oz aged rib eye, stokes marsh farm, hereford / angus	24

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

three fresh chocolate champagne truffles	4.50
chocolate brownie+salted caramel ice cream sundae	6.50
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

£2.25 per scoop

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

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 / remy xo	13 / 17.50
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 - orange / cranberry / apple	2.75
san pellegrino: limonata/aranciata/aranciata rosso 330ml	2.75
cawston press sparkling cloudy apple or rhubarb	2.75
luscombe organic sicilian lemonade 330ml	4.25
luscombe hot ginger beer 330ml	4.25
freshly squeezed orange juice	3
elderflower pressé / lemon pressé	3.75
mango+orange juice infusion	3.75
raspberry+cranberry juice infusion	3.75
sparkling iced mate tea	4.75

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

8.50

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

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

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
chi coconut water 330ml	4.00
no.1 rosemary sparkling water 330ml	4.75

open sunday-wednesday 10.00am-10.00pm
thursday-saturday 10.00am-10.30pm
gift vouchers available in the restaurant,
deli or online.