

BRANCA

Weekend brunch menu 10 - 12

VE VEGAN OPTIONS / ALLERGEN MENUS AVAILABLE - please ask your server

WE CURRENTLY HAVE THE BUILDERS IN! THROUGH THE COMING YEAR WE WILL BE ABLE TO OFFER A BIGGER BAR AREA, PRIVATE FUNCTION ROOMS, FOOD HALL WITH A CAFE & A BOUTIQUE HOTEL ABOVE. SORRY FOR ANY INCONVENIENCE.

STARTERS

sicilian green nocellara olives VE + boquerones anchovies	5.75
white bean soup, truffle oil VE dairy free	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, chicken liver pâté, mixed olives and 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 aubergine, tahini yoghurt, quinoa, cherry tomatoes, chickpeas+pine nuts V or VE dairy free	7.75	12.75
windrush valley goats cheese with beetroot, purple sprouting broccoli, roasted squash, peppers, baby red chard, toasted seeds, lentil vinaigrette V	7.75	12.75
free range corn-fed chicken caesar with crispy pancetta, parmesan croutons, soft boiled egg	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 and basil V or VE dairy free	11
artichoke, gordal olives, smoked anchovies, capers, ricotta+mozzarella	13
roast aubergine, baby tomatoes, peppers, goats cheese, mozzarella, basil almond pesto V or VE dairy free	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, spinach, goats cheese+cream V	10	15
linguine, king prawns, pistachio, rocket, chilli, lemon*	12	16
spaghetti bolognese (av. gluten free)	9	14
linguine, basil and cashew pesto, new potatoes, green beans VE dairy free	10	14

LUNCH £10.50

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 £15.50

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 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*

RISOTTO

	small	large
butternut squash+celeriac, spinach, creamy burrata V	10	15
sea trout+saffron, pine nut and shrimp butter*	12	16

FISH

rare grilled tuna with salad of butter beans, roasted red peppers, olives, anchovies+rocket	17.50
salt cod fishcake, poached egg, hollandaise, mixed leaves+shaved fennel	16
today's fish, please see blackboard	

MEAT *most dishes take 25 minutes preparation*

free range corn-fed chicken kiev, crispy rosti potato, green beans	16.50
duck breast (served pink), crispy gnocchi, swiss chard, balsamic jus	17.50
lamb rump, borlotti beans with chorizo, green herb sauce	20
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 *stokes marsh farm, hereford / angus*

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 (served medium rare)	14.50
8oz aged rib eye	24

SIDES

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

PUDDINGS

three fresh chocolate champagne truffles	4.50
chocolate brownie bites	3.00
panettone bread+butter pudding with apple	6.75
lemon tart, crème fraîche	6.75
warm banana cake, frangelico and hazelnut semifreddo	6.75
chocolate nemesis torta, pistachio ice cream	6.75
mixed selection taster plate of the above three*	12.25

ICE CREAM OR SORBET

£2.35 per scoop

very rich chocolate, vanilla, salted caramel, pistachio or praline

dairy free ice cream: chocolate, vanilla or caramel pecan praline VE

sorbet: mango, lemon or raspberry VE

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

colston basset silton - mature blue, cow, pasteurized VE

rachels - semi hard, goats, pasteurized VE

graceburn - soft, cow, unpasteurized VE

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 / 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 2.85

fruit juices - orange / cranberry / apple 2.85

san pellegrino: limonata/aranciata/aranciata rosso 330ml 2.85

cawston press sparkling cloudy apple or rhubarb 2.95

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

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

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 2.50

still 750ml 2.50

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

gift vouchers available in the restaurant,
deli or online.