

BRANCA

Weekend brunch menu 10 - 12

VEGAN & 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 | 2.75 |
| white bean 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 liver pâté, celeriac+chickpea coleslaw | 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 | 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 |

RISOTTO

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

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, spinach, goats cheese+cream V | 10 | 15 |
| linguine, king prawns, pistachio, rocket, chilli, lemon* | 12 | 16 |
| spaghetti bolognese (av. gluten free) | 9 | 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*

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, patatas bravas+garlic mayonnaise | 16.50 |
| duck breast (served pink), crispy gnocchi, swiss chard, balsamic jus | 17.50 |
| porchetta, salsa verde, mash, cavolo nero | 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 (served medium rare) | 14.50 |
| 8oz aged rib eye, stokes marsh farm, hereford / angus | 24 |
| 160z T-bone Steak for two | 48 |

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 bites | 3.00 |
| tropical fruit pavlova, rum cream | 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 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

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

SOFT DRINKS

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

CHEESE

8.50

| | |
|---|--|
| colston basset silton - mature blue, cow, pasteurized 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 |
| 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

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