

# 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  
white bean+roast garlic soup, truffle oil V **C**  
crispy fried squid, caesar dip **CGCREFLDMUS**  
king prawn bruschetta, lemon, aioli and spring onion **GCRE**  
deli platter - serrano ham, fennel salami, duck liver pâté,  
celeriac+chickpea coleslaw **EMU SD MG**

## SALAD

- lightly grilled smoked salmon with lamb's lettuce,  
fine beans, new potatoes, horseradish cream **DMUNSD**  
spiced aubergine, tahini yoghurt, quinoa  
cherry tomatoes, chickpeas+pine nuts V **GFDMUNSSSD**  
windrush valley goats cheese with beetroot, purple sprouting  
broccoli, roasted squash, peppers, baby red chard,  
lentil vinaigrette V **GDMUNSSD**  
free range corn-fed chicken caesar with  
crispy pancetta, parmesan croutons,  
soft boiled egg **GEDMUSDF**

## RISOTTO

- butternut squash, spinach, creamy burrata V **CDSD**  
sea trout, saffron, pine nut + shrimp butter\* **CNCRDSD**

## 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 **CGDSD**  
artichoke, gordal olives, smoked anchovies, capers,  
ricotta+mozzarella **CGFDSD**  
roast aubergine, baby tomatoes, peppers, goats cheese,  
mozzarella, basil almond pesto v **CGDNSSD**  
pepperoni, fontina cheese, chilli, spinach **CGDSD**  
salami cured coppa ham, hot pickled peppers,  
mozzarella, parmesan **CGDSD**  
half and half of any two\*

## PASTA ALL PASTA DISHES AVAILABLE GLUTEN FREE

- fresh tagliatelle, chestnut mushrooms, spinach,  
goats cheese+cream V **CGEDSD**  
linguine, king prawns, pistachio, rocket, chilli, lemon\* **CGCRFMNSD**  
spaghetti bolognese **CGFSD**

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 MU SD**  
salt cod fishcake, poached egg, hollandaise, mixed  
leaves+shaved fennel **CGEFDMUSSD**  
today's fish, please see blackboard

## MEAT

most dishes take 25 minutes preparation

- free range corn-fed chicken, patatas bravas+garlic  
mayonnaise **CMUFMSD**  
duck breast (served pink), crispy gnocchi, swiss chard,  
balsamic jus **CGDSDE**  
porchetta, salsa verde, mash, cavolo nero **CDEFMUSD**  
8oz burger (served medium) fully garnished, brioche bun,  
choice of skinny fries or fat triple cooked chips **CGCREFLDMUS**

add cashel blue, smoked cheddar, bacon or bèarnaise sauce

## 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)

8oz aged rib eye, stokes marsh farm, hereford / angus

16oz T-bone steak for two

## SIDES

- fat triple cooked chips / skinny fries **CGCREFLDMUS**  
spinach with lemon **D**  
curly kale with garlic+chilli **D**  
baby gem+avocado / rocket+parmesan **GMUSD/GDMUSD**

## PUDDINGS

three fresh chocolate champagne truffles	<b>D S D</b>
chocolate brownie	<b>E D</b>
lemon tart, crème fraîche	<b>G E D</b>
warm banana cake, frangelico and hazelnut semifreddo	<b>G E D N S D</b>
chocolate nemesis torta, pistachio ice cream	<b>G E D</b>

## ICE CREAM OR SORBET

very rich chocolate <b>D S</b> , vanilla <b>D</b> , salted caramel <b>D</b> , pistachio <b>D N</b> or praline <b>D N S</b>	
dairy free ice cream: chocolate or maple pecan	<b>N P</b>
sorbet: mango, lemon or raspberry	

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

llord of the hundreds - mature, ewes, unpasteurized v	<b>G D</b>
rachels - semi hard, goats, pasteurized v	<b>G D</b>
graceburn - soft, cow, unpasteurized v	<b>G D</b>

<b>PUDDING WINE</b> (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

<b>GRAPPA</b> 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

## 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 ethiopa limu wood roasted locally	3.25
three fresh chocolate champagne truffles	<b>D S D</b>

## 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

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