

5 Course Taste of Branches

Available for Lunch 12:00 to 14:30 Dinner 17:00 to 19:00. Served till 18:00 Friday & Saturday

FIVE COURSES - £24.95

BREAD COURSE

Freshly Baked Warm Bread with Whipped Butter & Today's Flavoured Salt

STARTERS

CHEF'S SOUP OF THE DAY

Served with Warm Bread

LOCAL SLOW COOKED BEETROOT SALAD

With Creamy Goats Cheese, Crispy Filo Pastry and Apple

RICH CHICKEN LIVER AND MUSHROOM PATE

With Truffle Dressing, Toasted Brioche, Caramelized Onion Chutney and Young Shoots

STEAMED SHETLAND MUSSELS

With White Wine, Garlic and Parsley Cream

SLOW COOKED CRISPY HAM FRITTER AND HENS EGG

Braised Ham with Soft Boiled Hens Egg, Truffle Mayonnaise and House Pickles

MARKET SEAFOOD FISHCAKE

with Pea & Shallot Salad and Lemon Mayonnaise

TODAY'S INTERMEDIATE COURSE

Chef's Intermediate Course

MAINS

BRANCHES FISH AND CHIPS

With Mushy Peas, Tartare Sauce and Lemon

TAGLIATELLE CARBONARA

With Crispy Egg, Wild Mushrooms and Pancetta

HAND MADE MEDITERRANEAN VEGETABLE & BASIL RAVIOLI

with Creamy Goat Cheese & Spicy Napoli Sauce. Served with Heritage Tomato & Red Onion Salad

PAN ROASTED WELSH BLACK PORK RIBEYE

with Peas & Broad Beans Fricassee, Sprouting Broccoli, Black Pudding and Sautéed Potatoes

PAN ROASTED CHICKEN BREAST

with Crispy Chicken Thigh, Chorizo, Garlic Emulsion and Braised Savoy Cabbage

PAN ROASTED SALMON

With Parsley, Lemon & Mussel Cream Sauce, Baby Spinach & Buttered New Potatoes

DESSERTS

All our desserts are made in house by our talented pastry chef purely for your pleasure and enjoyment

MANGO & PASSION FRUIT CHEESECAKE

With Mango Salsa, Crisp Meringue & Mango Sorbet

COFFEE AND PETIT FOURS

With Coffee & a Selection of Sweet Delights

LEMON TART

With Italian Meringue, Raspberry Gel, Fresh Raspberry & Raspberry Sorbet

BOURBON STICKY TOFFEE PUDDING

With Salted Caramel Ice Cream and Cinder Toffee

SELECTION OF BRITISH & REGIONAL CHEESES

With Apple Chutney, Crackers, Grapes and Celery (£3.25 Supplement)

Subject to change. Please inform us of any allergies or dietary requirements as we are unable to guarantee that dishes will be completely allergen free.