

APÉRITIF COCKTAILS

BRAMBLE TWIST

Bombay Gin, Grapefruit Liqueur, Lemon, Sugar & a drizzle of Chambord & Pink Grapefruit Slice £8.95

BELLINI ROYAL

A classy Champagne cocktail. A combination of Peach Puree & Chambord served in an elegant flute glass £10.25

SNACKS

FRESH BREAD & MARINATED OLIVES FOR 2
With Extra Virgin Olive Oil & Balsamic Vinegar 9.50

MARINATED MIXED OLIVES
Herb Marinated Mixed Olives £4.95

TO BEGIN

CHEF'S SOUP OF THE DAY
served with Warm Bread £5.95

PAN ROASTED GARLIC KING PRAWNS
with White Cabbage & Coriander Slaw, Saffron Aioli & Rosemary Focaccia £13.95

CRISPY HAM HOCK
with Celeriac Remoulade, Black Pudding, Apple, Honey & Mustard Dressing £9.50

SMOKED SALMON
with Salsa Verde, Watercress, Croutons & Chive Crème Fraîche £10.95

SAUTEED WILD MUSHROOMS ON TOAST WITH CRISPY POACHED EGG
in a rich Madeira & Shallot Cream Sauce £9.50

RICH CHICKEN LIVER PATE
with Caramelised Onion Chutney, Truffle & Toasted Brioche £9.25

OVEN BAKED MELTING CAMEMBERT TO SHARE OR NOT
with Garlic & Rosemary Served with a Sweet Red Onion Chutney & Crusty Bread £14.95

LOCAL SLOW COOKED BEETROOT SALAD
with Creamy Goats Cheese, Crispy Filo Pastry, Cane Syrup and Apple £8.95

BRANCHES PRAWN COCKTAIL
with Caviar, Crispy Lettuce and Buttered Sour Dough £10.95

STEAMED SHETLAND MUSSELS
with White Wine, Garlic, Parsley & Crusty Bread
Small £9.50 Large £17.50

MAIN EVENT

BRANCHES FISH AND CHIPS
with Mushy Peas, Tartar Sauce and Lemon £14.95

CONFIT WELSH BLACK BELLY PORK
with Apple, Sage, Spiced Red Cabbage, Creamed Potato Puree, Wild Mushrooms & Smoked Pancetta £19.95

MARKET SEAFOOD FRESH LINGUINI
with White Wine, Garlic and Parsley Cream Sauce £17.95

ROASTED DUCK BREAST
with Beetroot, Fondant Potato & Amarena Cherry Sauce £25.95

OVEN ROASTED FREE RANGE CHICKEN BREAST
with Spiced Chorizo Croquette, Sweet corn Salsa, Sautéed Salt & Chilli Potatoes, Chicken Cream £18.95

FRESH BUTTERED LINGUINE & ROASTED MEDITERRANEAN VEGETABLES
with Tomato & Basil Sauce, Chargrilled Vegetables, Herb Oil and Crispy Parmesan £16.50

PAN ROASTED SALMON & SHELLFISH
with Seasonal Vegetables, White Wine & Cream Sauce. Accompanied with Buttered New Potatoes £21.50

TAGLIATELLE CARBONARA
with Crispy Egg, Wild Mushrooms and Pancetta £15.95

BUTTERNUT SQUASH RISOTTO
with Sautéed Wild Mushrooms, Crispy Sage & Parmesan £16.95

FROM THE GRILL

45 Days Dry Aged Grass Fed Charolais Beef Served with Garlic & Thyme Roasted Tomato, Mushroom, Watercress & Radish Salad.

Upgrade any steak to a Surf and Turf only £5.25 Supplement

100Z SIRLOIN STEAK
£25.95

80Z RIBEYE STEAK
£25.50

80Z FILLET STEAK
£29.95

SAUCES

Peppercorn - Garlic - Butter - Diane - Beef Jus
£3.25 each

A BIT ON THE SIDE

Roasted Winter Vegetables - Bread and Whipped Butter - House Salad - Hand Cut Chips
Sweet Potato Fries - French Fries - Buttered New Potatoes - Beer Battered Onion Rings
£4.50 each

Truffle & Parmesan Fries
£4.95

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.