



# Branches

RESTAURANT

ELEGANT DINING

# SUNDAY LUNCH

1 COURSE **£24.95** - 2 COURSES **£33.95** - 3 COURSES **£35.95**

## STARTERS

### MARINATED SLOW COOKED BEETROOT & FRENCH GOAT CHEESE

A Selection of Purple, Candy & Golden Beetroots, Grilled French Goat Cheese, Fennel Seed - Infused Filo Pastry, Fresh Honeycomb

### CHEF'S SOUP OF THE DAY

served with Warm Bread  
Please ask your server for today's choice

### HOT SMOKED SALMON & HERB FISHCAKE

With Celeriac Remoulade, Lemon Crème Fraiche & Herb Oil

### RICH CHICKEN LIVER PATE

with Black Truffle Dressing, Red Currant & Port Jelly Caramelized Onion Chutney & Brioche

### BRANCHES PRAWN COCKTAIL

with Caviar, Crispy Lettuce & Buttered Sourdough  
£4.95 supplement

## MAINS

*All our meats are supplied from R&J a family farm and butcher that farms in Nidderdale, Moors and Vales. R&J family has farmed in Yorkshire since the 1850's basing their farming on a Low and Slow process, Grass Fed, or Free Range.*

All Roasts are served with Crispy Duck Fat Roast Potatoes, Freshly Made Yorkshire Pudding, Slow Braised Spiced Red Cabbage, Crushed Carrot and Swede, Cauliflower Cheese & Seasonal Vegetables

### FREE RANGE CHICKEN BREAST

served with Pigs in Blankets

### ROASTED SIRLOIN OF HEREFORD BEEF

from Waterford Farm. Aged for a Minimum of 28 Days & served Pink or Well Done

### WELSH BLACK ROAST LOIN OF PORK

with Crispy Crackling and Sage & Onion Stuffing

### FISH OF THE DAY

with Summer Vegetable in a White Wine, Dill & Shellfish Cream Sauce. Accompanied with Buttered New Potatoes

### TRIO OF MEATS

A Selection of Chicken Breast, Roasted Sirloin of Beef, Welsh Black Pork Loin, Pigs in Blankets, Crispy Crackling, Sage & Onion Stuffing & All the Trimmings!  
£7.95 Supplement

### BUTTERNUT

### SQUASH RISOTTO

with Wild Mushrooms, Pickled Squash and Crispy Cavolo Nero

## DESSERTS

All our desserts are made in house by our talented pastry chef purely for your enjoyment & pleasure so enjoy one or two...

### BOURBON STICKY TOFFEE PUDDING

with Caramel Ice Cream & Cinder Toffee

### VERY BERRY CHEESECAKE

With White Chocolate Mousse, Crisp Meringue, Freeze Dried Raspberries & Berry Sorbet

### SELECTION OF ICE CREAM & SORBETS

### VALRHONA "CAMELIA" CHOCOLATE SLICE

with Hazelnut Tuille, Dulce de Leche & Hazelnut Ice Cream

### SELECTION OF BRITISH & FRENCH CHEESES

with Local Chutneys, Grapes & Crackers  
(£4.95 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.