

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 - £25.95

BREAD COURSE

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

CHEF'S SOUP OF THE DAY

Served with Warm Bread

MARKET FISHCAKE

With Pea & Shallot Salsa and Lemon
Mayonnaise

TOMATO & MOZZARELLA SALAD

with Aged Balsamic, Rocket Pesto, Crispy
Capers & Basil

STARTERS

BRANCHES CORONATION CHICKEN TERRINE

with Mango Salsa, Curry Mayonnaise, Croutons &
Coriander

CRISPY BELLY PORK

with Apple, Black Pudding, Fennel,
Honey & Mustard Dressing

STEAMED SHETLAND MUSSELS

with wine, Garlic, Parsley & Crusty Bread
(Starter or Main)

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

SPRING VEGETABLE RISOTTO

With Confit Cherry Tomatoes, Golden Cross
Goat Cheese & Black Olive Crumb

CONFIT WELSH BLACK BELLY PORK

with Roasted Turnip, Slow Braised Cheek, Fresh
Apple & Black Pudding

PAN FRIED COLEY

with Rich Shellfish Bisque, Cured Roasted
Fennel, Saffron Potatoes

OVEN ROSTED FREE RANGE CHICKEN BREAST

with Spiced Chorizo Croquette, Sweetcorn Salsa, Salt
& Chilli Sauteed Potatoes, Tomato & Tarragon
Dressing

DESSERTS

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

LEMON & LIME CHEESECAKE

with White Chocolate Ganache and
Mojito Sorbet

CHOCOLATE BROWNIE

With A Gold Chocolate Tulle And Amarena
Cherry Ice Cream

BOURBON STICKY TOFFEE PUDDING

with Caramel Crunch Ice Cream & Cinder

SELECTION OF BRITISH & REGIONAL CHEESES

with Apple Chutney, Crackers, Grapes and
Celery (3.25 Supplement)

SELECTION OF ICE CREAM & SORBET

ask Your Server for Today Flavours

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.