APÉRITIF COCKTAILS

APEROL SPRITZ

Aperol topped up with Prosecco, Soda Water & **Fresh Orange** £7.50

SNACKS FRESH BREAD &

MARINATED OLIVES With Extra Virgin Olive Oil & **Balsamic Vinegar** £6.95

MARINATED MIXED OLIVES Herb Marinated Mixed

Olives £4.95

CHEF'S SOUP OF THE DAY Served with Warm Bread £6.95

PRETTY & PINK

Sparkling Pink Concoction

of Rhubarb Gin & Prosecco

£7.50

RICH CHICKEN LIVER AND MUSHROOM PATE

with Black Truffle Dressing, Toasted Brioche, Caramelized Onion Chutney and Young Shoots £9.95

TOMATO & MOZZARELLA SALAD

with Aged Balsamic, Rocket Pesto, **Crispy Capers & Basil** £8.50

CRISPY WELSH BLACK BELLY PORK

with Apple, Black pudding, Fennel and Honey & Mustard Dressing £9.25

MAINS

STARTERS

PAN ROASTED GARLIC KING

PRAWNS

with Chorizo & Tomato Jam,

Saffron Aioli & Rosemary

Focaccia

£12.95

LOCAL SLOW COOKED

BEETROOT SALAD

with Creamy Goats Cheese, Crispy

Filo Pastry, Cane Syrup and Apple

CONFIT WELSH BLACK

BELLY PORK with Roasted Turnip, Slow Braised Cheek, Fresh Apple & Black Pudding £21.95

TAGLIATELLE CARBONARA

with Crispy Egg, Wild Mushrooms and Pancetta £16.50

SEARED BASS FILLET

with Marinated Heritage Tomatoes, Slow Cooked Peppers in Olive Oil, Tapenade & Herb Oil £21 95

SUMMER VEGETABLE RISOTTO

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

£16.95

FROM THE GRILL

Locally Sourced 21 Day Dry Aged Beef Served with Garlic & Thyme Roasted Tomato, Mushroom, Watercress & Radish Salad. Served with a choice of any side dish

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

100Z SIRLOIN STEAK £26.95

100Z RIBEYE STEAK £28.50

80Z FILLET STEAK £31.95

BRANCHES PRAWN COCKTAIL

with Caviar, Crispy Lettuce and Buttered Sour Dough £11.95

NORTH SEA FISHCAKE

with Pea & Shallot Salsa, with Lemon Mayonnaise £8.95

STEAMED SHETLAND MUSSELS

with wine, Garlic, Parsley & Crusty Bread Small £8.95 Large £16.50

BRANCHES CORONATION

CHICKEN TERRINE with Mango Salsa, Curry Mayonnaise, Croutons & Coriander £8.95

ROSEMARY AND GARLIC MARINATED WATER EDGE LAMB RUMP

with a Duck Fat Fondant Potato, Crispy Lamb Shoulder, Harissa & Baby Gem Lettuce £25.95

HAND MADE MEDITERRANEAN **VEGETABLE & BASIL RAVIOLI**

With Creamy Goat Cheese & Spicy Napoli Sauce. Served with Heritage Tomato & Red Onion Salad£16.50

SIDES

Bread and Whipped Butter House Salad £3.95

Hand Cut Chips **Sweet Potato Fries** French Fries Summer Greens Peas & Pancetta Salt & Chilli Potatoes Tomato & Red Onion Salad **Beetroot & Fennel Slaw** £4.50 each

Truffle & Parmesan Fries £4.95

SAUCES

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

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.

£8.95

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

PAN FRIED COLEY

with Rich Shellfish Bisque, Cured Roasted Fennel, Saffron Potatoes Topped with a Tempura of King Prawn£19.95

MARKET SEAFOOD FRESH LINGUINI

with White Wine, Garlic and Parsley Cream Sauce

£17.95

OVEN ROASTED FREE RANGE CHICKEN

BREAST

with Spiced Chorizo Croquette, Sweet corn

Salsa, Salt & Chilli Sautéed Potatoes,

Tomato & Tarragon Dressing

£18.50