

BREDA MURPHY

RESTAURANT

Lunch Menu

A quick bite, catch-up with friends and family, or a long, lazy afternoon, our menu will suit every occasion. Please also see our children's, vegetarian, vegan and gluten free menus.

Starters

- Seasonal soup of the day, served with granary loaf and whipped butter (GFA) 5.25
- Slow cooked pork belly, black pudding and chilli purée, confit egg yolk 5.50
- Salt baked beetroot, smoked feta, dill croûtes and fennel granola (V) 6.60
- Crab bruschetta with fennel and ginger salad, sugar cured tomatoes and wasabi dressing (GFA) 6.60
- Chargrilled beef with sweet onion glaze, pickled carrots, red wine gel and crispy smoked potato 6.60
- Chicken liver pâté with Cumberland cabbage, brioche and smoked bacon butter (GFA) 6.60
- Tempura king prawns with parsnip and apple salad and satay mayonnaise (GF) 7.70
- Smoked Scottish salmon and caper mayonnaise (GFA) 7.70

Mains

- Halloumi rosti with wild mushrooms, wilted spinach and toasted pine nuts (GF/V) 12.00
- Farnsworth's pork and apple sausage with creamy potatoes, leek and marjoram fondue and cider jus 12.50
- Breda Murphy's classic fish pie (GF) 15.00
- Goosnargh chicken with sweet heart cabbage, carrot & nutmeg purée, pancetta gnocchi & Dijon jus (GF) 15.00
- Roast salmon fillet with champ dauphine, parmesan spinach, cherry tomato and bacon dressing (GFA) 16.00
- 8oz Bowland rib eye, grill garnish and posh or proper chips (GF) 18.50
- Market fish of the day, served with wilted baby spinach, fennel bon bons and caper Vermouth sauce 20.00

Salads

- Tuscan giant couscous salad with roast red pepper, vine tomato, feta, basil and lime dressing (V) 11.00
- with Chicken 13.50, Sea bass 13.50 or Steak 14.00

Sandwiches

Served with dressed mixed leaf, coleslaw and cucumber pickle on our homemade white or brown bread. Also available on gluten free bread (GFA)

- Mrs Kirkham's creamy Lancashire cheese 7.00
- Honey roast ham 7.50
- Breast of slow roast Goosnargh turkey 7.50
- Sirloin of Bowland beef 8.25
- Scottish smoked salmon and Atlantic prawn 8.95

Sides

- Creamy champ potato (GF/V) 2.50
- Orange and honey glazed carrots (GF/V) 2.50
- Granary loaf with whipped butter and sea salt (V) 2.50
- Mixed salad (V) 3.50
- Proper chips - triple cooked Agrea chipped potatoes, seasoned lightly with Sarsons salt (GF/V) 3.50
- Posh chips - skinny fries laced with truffle oil and parmesan (V) 3.50

Please ask a member of staff for further information regarding food allergies and intolerances.

V Denotes vegetarian dishes GF Denotes gluten free GFA Denotes gluten free available DF Denotes dairy free

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Lunch Desserts

Lemon custard tart with pistachio meringues and passion fruit sorbet 5.75

Chocolate fudge brownie with peanut ice cream and toffee sauce (GF) 5.75

Coconut rice brulee with compressed pineapple and pinenut tuille (GFA) 5.75

Seasonal fruit compote with toasted almond crumble and vanilla ice cream (GF) 5.75

Whiskey and date sponge with honey ice cream and parsnip crisps 6.00

Selection of 3 local and seasonal cheeses, served with artisan biscuits & tomato chutney 8.25

Selection of homemade ice creams and sorbet – choose from 3 scoops 5.25, 2 scoops 3.50, 1 scoop 1.75

Ice cream - Vanilla, Honey or Peanut.

Sorbet - Mango or Passion fruit

Choose one of the following drinks to compliment your dessert.

Dessert Wine / Fortified Wine	Glass 75ml	Bottle
Deen De Bortoli Botrytis Semillon 2011, Australia (37.5cl)	6.00	25.00
Quinta da Bacalhoa Moscatel de Setubal 2012, Portugal	5.00	28.00
Sherry	Glass 50ml	Bottle
Emilio Lustau - Puerto Fino Jerez (75cl)	4.50	40.00
Emilio Lustau - Solera Reserve Amontillado Los Arcos Jerez (75cl)	4.95	45.00
Emilio Lustau - Don Nuno Oloroso Jerez (75cl)	4.95	45.00
Bodegas Gutiérrez Colosia, Pedro Ximenez, DO Jerez, Spain (37.5cl)	7.00	39.00
Port	Glass 50ml	Bottle
Delaforce - Fine Ruby Port, Portugal	4.50	35.00
Delaforce - LBV, DOC Douro, Portugal, 2010	4.95	39.00
Delaforce - 'His Eminence's Choice', 10 Year Old Port, Douro, Portugal,	7.50	49.00
Cognac	Glass 35ml	
R. Delisle Cognac - VS	5.00	
R. Delisle Cognac - VSOP	7.00	
R. Delisle Cognac - XO	11.50	
Darroze Grands Assemblages - 12 Year Old Bas-Armagnac	9.50	
Darroze Grands Assemblages - 20 Year Old Bas-Armagnac	13.00	

See our wine list for full descriptions

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A watercolor landscape painting of Winterburn, featuring a bright blue sky over rolling hills and a winding river. The painting uses a mix of blue, green, and brown tones, with visible brushstrokes and ink details. The text 'BM' is centered in the middle of the image, with a horizontal line underneath it.

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MODERN BRITISH IRISH CUISINE

BREDA MURPHY

RESTAURANT

Gluten Free Menu

Starters

Seasonal soup of the day, served with gluten free bread and whipped butter 5.25
Crab bruschetta with fennel and ginger salad, sugar cured tomatoes and wasabi dressing 6.60
Chicken liver pâté with Cumberland cabbage, gluten free bread and smoked bacon butter 6.60
Tempura king prawns with parsnip and apple salad and satay mayonnaise 7.70
Smoked Scottish salmon and caper mayonnaise 7.70

Mains

Halloumi rosti with wild mushrooms, wilted spinach and toasted pine nuts 12.00
Breda Murphy's classic fish pie 15.00
Goosnargh chicken with sweet heart cabbage, carrot & nutmeg purée, pancetta gnocchi & Dijon jus 15.00
Roast salmon fillet with parmesan spinach, cherry tomato and bacon dressing 16.00
8oz Bowland rib eye, grill garnish and posh or proper chips 18.50

Sandwiches

Served with dressed mixed leaf, coleslaw and cucumber pickle on gluten free bread

Mrs Kirkham's creamy Lancashire cheese 7.00
Honey roast ham 7.50
Breast of slow roast Goosnargh turkey 7.50
Sirloin of Bowland beef 8.25
Scottish smoked salmon and Atlantic prawn 8.95

Sides

Creamy champ potato 2.50
Orange and honey glazed carrots 2.50
Mixed salad 3.50
Proper chips - triple cooked Agrea chipped potatoes, seasoned lightly with Sarsons salt 3.50

Desserts

Chocolate fudge brownie with peanut ice cream and toffee sauce 5.75
Coconut rice brulee with compressed pineapple 5.75
Seasonal fruit compote with vanilla ice cream 5.75

PLEASE STATE CLEARLY WHEN ORDERING THAT YOU REQUIRE GLUTEN FREE OPTIONS

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Vegetarian Menu

Starters

Seasonal soup of the day, served with granary loaf and whipped butter (GFA) 5.25

Confit cherry tomatoes on rosemary and roast garlic bruschetta with avocado and balsamic dressing 6.00

Warm salad of salt baked beetroot with pickled carrots, apple and a fennel and cashew granola 6.50

Mains

Halloumi rosti with wild mushrooms, wilted spinach and toasted pine nuts (GF) 12.00

Tuscan giant couscous salad with roast red pepper, vine tomato, feta, basil and lime dressing 11.00

Mrs Kirkham's creamy Lancashire cheese sandwich served with dressed mixed leaf, coleslaw and cucumber pickle on our homemade white or brown bread. Also available on gluten free bread (GFA) 7.00

Leek, marjoram and spinach gratin with red cabbage gel and smoked potatoes 10.50

Penne pasta with roast plum tomato sauce, toasted pine nuts and deep fried basil 10.95

Sides

Creamy champ potato (GF) 2.50

Orange and honey glazed carrots (GF) 2.50

Granary loaf with whipped butter and sea salt 2.50

Mixed salad 3.50

Proper chips - triple cooked Agrea chipped potatoes, seasoned lightly with Sarsons salt (GF) 3.50

Posh chips - skinny fries laced with truffle oil and parmesan 3.50

Desserts

Lemon custard tart with pistachio meringues and passion fruit sorbet 5.75

Chocolate fudge brownie with peanut ice cream and toffee sauce (GF) 5.75

Coconut rice brulee with compressed pineapple and pinenut tuille (GFA) 5.75

Seasonal fruit compote with toasted almond crumble and vanilla ice cream (GF) 5.75

Whiskey and date sponge with honey ice cream and parsnip crisps 6.00

Selection of 3 local and seasonal cheeses, served with artisan biscuits & tomato chutney 8.25

Selection of homemade ice creams and sorbet - choose from 3 scoops 5.25, 2 scoops 3.50, 1 scoop 1.75

Ice cream - Vanilla, Honey or Peanut.

Sorbet - Mango or Passion fruit

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Children's Meals

Goosnargh chicken schnitzel with tomato and basil sauce 5.50

Sausages with sweet onion gravy and creamy mash 5.50

Penne pasta with cherry tomatoes and pesto 5.50

Mini fish pie (GF) 6.50

Children's Desserts

Selection of homemade ice creams and sorbet

3 scoops 5.25, 2 scoops 3.50, 1 scoop 1.75

Chocolate fudge brownie with vanilla ice cream 5.00

Orange and rhubarb jelly with ice cream 5.00

Sticky toffee pudding with vanilla ice cream 5.00

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The background of the page is a detailed watercolor and ink landscape painting. It depicts a rural scene with rolling hills and fields. The sky is filled with soft, greyish-blue clouds, suggesting an overcast day. The ground is rendered in various shades of green, brown, and yellow, with dark ink lines representing fences or paths. The overall mood is quiet and atmospheric.

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