

# BREDA MURPHY

RESTAURANT

## Dinner Menu

### Starters

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

**Smoked trout and horseradish pâté**, beetroot tart tatin, podded pea and chive dressing 6.95

**Boxty pancakes** - a traditional Irish potato dish found in the northern counties topped with Clonakilty black pudding with crispy streaky bacon and a cream mustard sauce 6.00

**Vegetarian boxty** with grilled asparagus, glazed goat's cheese, slow roast tomatoes and salsa verde (V) 6.00

**Ballymaloe chicken liver pâté** - one of the first dishes Breda put on the menu when she arrived in England remains on due to its huge popularity this classic recipe served in a deliciously rich slice with Cumberland sauce and toasted bread 6.60 (8.95 Main course)

**Monkfish scampi** with a green salad, tartare sauce and lemon 7.70

**Crab on toast** with brown meat mayo, fried duck egg, spiced tomato dressing and pea shoots 7.50

**Smoked duck breast**, beetroot, parmesan truffle mayo, soft boiled quail egg and sherry dressed lentils 6.95

**Deville Colchester Oysters**, 3 - 8.95 or 5 - 11.95

### Mains

**Breda Murphy's classic fish pie** - served with buttered petit pois (GF) 15.00

**Pan roasted Bowland 10oz sirloin** £21.50 or **10oz Rump** -£17.95 served simply with grill garnish, triple cooked chips, watercress and peppercorn sauce

**Slow cooked pork belly**, colcannon with smoked bacon, glazed apple, baby onion and cider jus 16.95

**Cornfed Goosnargh chicken**, sweet wine and smoked bacon broth, jersey royals, leeks, wild mushrooms, podded vegetables and tarragon 15.00

**Grilled seabass**- roast garlic gnocchi, slow roasted tomatoes, curly kale, courgettes, peas & basil emulsion 16.95

**Market fish of the day** - 20.00

**Moroccan spiced lamb cutlets** - giant cous cous, aubergine tagine and glazed fig 21.50

**Pan roasted hake and crab cannelloni** - sea vegetables, confit tomatoes and shellfish veloute 17.50

### Sides & Nibbles

**Creamy champ potato** (GF/V) 2.50

**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

**Mixed green salad** (V) 3.50

**Seasonal vegetables** (V) 3.50

**A selection of homemade breads** - with Spanish olive oils & marinated olives (V) 3.50

**Lancashire potato crisps** - with roast garlic mayonnaise (V) 3.50

### Desserts

**Creme Catalan** - scorched oranges and spiced madeleines 5.75 (GFA)

**Bread and butter pudding** - with clotted cream ice cream and bourbon butterscotch sauce 5.75

**Strawberry filo tart** - with Pimm's jelly, vanilla cream, fruit coulis and white chocolate 5.75

**Rum poached pineapple** - coconut sorbet and tuille biscuit 4.95 (GFA)

**Seasonal fruit compote** - with scone crumble and vanilla ice cream 5.75

**Chocolate brownie** - with sticky plum trifle with homemade honeycomb (GF) 5.75

**Cheese and biscuits** - selection of local and Irish cheese with biscuits and homemade chutney 8.25 (GFA)

**Selection of homemade ice creams and sorbet** (GF) 3 scoops 5.25, 2 scoops 3.50, 1 scoop 1.75

**PLEASE INFORM OUR WAITING STAFF OF ANY DINERS WITH ALLERGIES, INTOLERANCES OR SPECIAL REQUIREMENTS.**

PLEASE ASK A MEMBER OF STAFF FOR FURTHER INFORMATION REGARDING FOOD ALLERGIES AND INTOLERANCES.

**V = VEGETARIAN DISHES GF = GLUTEN FREE GFA = GLUTEN FREE AVAILABLE DF = DAIRY FREE**