

BREDA MURPHY

RESTAURANT

Dinner

Starters

Seasonal soup of the day served with granary loaf and whipped butter 5.50 (V) (GFA)

Ballymaloe chicken liver pâté, Cumberland sauce and toasted soda bread 6.95 or 8.95 main course (GFA)

Langoustine crumpet, béarnaise relish, crustacean butter, Granny Smith and confit tomatoes 8.95

Pastry baked king scallops, confit celeriac, baby leaf spinach, shellfish butter and fennel 10.50

Tandoori cod cakes, curry spiced creamed puy lentils and leeks 8.50

Monkfish scampi with a green salad, tartare sauce and lemon 7.70 (GF)

Chicken and potato terrine, celeriac remoulade, celery dust, apple gel, sticky grapes and walnuts 7.50 (GF)

Traditional Irish potato Boxty pancake topped with Clonakilty black pudding and crispy streaky bacon served with a cream mustard sauce 6.95

Vegetarian boxty pancake with portobello mushroom, glazed goat's cheese, slow roast tomatoes and salsa verde 6.50 (V)

Roasted cauliflower croquettes, pickled mushrooms and charred chicory 6.50 (V)

Mains

Pan roasted cod, celeriac purée, braised chicory, puy lentils and salsa verde 17.95 (GF)

Grilled smoked haddock kedgeree, buttered spinach mussels and poached hen's egg 17.50 (GF)

Pan roasted Bowland 10oz sirloin 21.50 or 10oz rump 18.95 served simply with grill garnish, proper chips, watercress with a peppercorn sauce or béarnaise relish (GF)

Pork fillet wrapped in prosciutto ham, potato and thyme rosti, creamed cabbage, crispy black pudding and cider jus 17.50

Fish of the day - with chef's chosen garnish 21.50 (GF)

Goosnargh duck breast with potato gratin, carrot purée, sticky red cabbage, thyme roasted shallots & port jus 18.95 (GF)

Braised shin of beef, brussel sprout bubble and squeak, roasted root vegetables and a horseradish gravy 16.95 (GF)

Venison haunch, sweet potato fondants, green beans, chanterney carrots with a red wine jus & blackberries 21.50 (GF)

Potato and thyme rosti, honey roasted root vegetables, beetroot and crumbled goat's cheese and a balsamic reduction 12.50 (V) (GF)

Sides

Creamy champ potato 2.50 (GF/V)

Proper chips - triple cooked 3.50 (GF/V)

Posh chips - skinny fries, laced with truffle oil and parmesan 3.50 (V)

Seasonal greens 3.50 (V)

Honey roasted root vegetables 3.50 (V)

**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



Spring journey over Malham Moor (Oil on Board, Yorkshire) All images © Katharine Holmes

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Dessert

Baked rice pudding, mulled wine poached pear and granola crumble 5.75 (GF)

Bailey's bread and butter pudding with vanilla anglaise 5.75

Mammy's Christmas pudding with brandy butter and vanilla sauce 6.50

Chocolate mocha panna cotta with Chantilly cream and chocolate tuille 5.75 (GFA)

Satsuma and stem ginger crème brulee with cranberry and orange shortbread biscuit 5.75 (GFA)

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

Cheese and biscuits - selection of local and Irish cheese with biscuits and homemade chutney, grapes and quince jelly 8.25 (GFA)

Selection of homemade Ice creams and sorbet (GF)

3 scoops 5.25, 2 scoops 3.50

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