

Starters

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

Seasonal soup of the day served with warm granary milk loaf (GFA/V) 5.50

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)

Crab and coriander cake with chilli and lime dressing (GF) 7.00

Breda Murphy's classic mini fish pie (GF) 7.50

Smoked salmon - served with lemon dill and brown bread (GFA) 7.70

Vegetarian Boxty pancakes - grilled halloumi and slow baked plum tomato (V) 6.00

Mains

Pan fried fillet of sea bass with tempura prawns, fennel and lime salad with citrus sauce (GF) 19.50

Market fish of the day with mussels, white wine, baby potatoes and salsa verde 24.00

Roast breast of Goosnargh duck with honey glazed carrots, orange and grand marnier sauce 20.00

Chargrilled sirloin served simply with grill garnish, posh or proper chips and red wine jus (GF) 24.00

Rump of lamb with with butternut risotto, Kidderton Ash goat's cheese, slow roast plum tomato and mint pesto 19.50

Sides

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

Buttered broccoli (GF/V) 3.50

Wilted spinach with nutmeg and sea salt (GF/V) 3.50

Mixed salad (V) 3.50

Desserts

Seasonal fruit compote - with a scone crumble topping and vanilla ice cream (GF) 5.75

Chocolate and blackberry torte - with homemade ice cream 5.75

Lemon tart - with fresh raspberries and raspberry coulis 5.75

Vanilla crème brulee - with seasonal fruit and shortbread biscuit (GFA) 5.75

Sticky toffee pudding - with honey ice cream and parsnip crisps 5.75

Cheese and biscuits - selection of local and Irish cheese with biscuits and homemade chutney 8.25

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

FREE WIFI: Breda Murphy Guest **PASSWORD:** bredamurphy1

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MODERN BRITISH IRISH CUISINE