

Starters

Confit duck leg with confit potatoes and orange glazed lentils 7.00

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

Pan fried chicken livers with black pudding hash browns and chilli and ginger jus 6.50

Crab and lime rillet with chilli roast prawn and mango with Edamame salad (GFA) 7.00

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

Smoked Scottish salmon with horseradish rosti and vodka lime crème fraiche (GFA) 8.00

Bruschetta of herb crusted mozzarella with cherry tomato and red onion salsa 7.00

Mains

Quinoa and chick pea cakes with pickled pear, hazelnut and spinach salad (GF/V) 12.00

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 carrot and cardomon purée, orange glazed heratage carrots and coriander and cashew praline 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

Tenderstem broccoli with lemon and hazelnut dressing (GF/V) 3.50

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

Mixed salad (V) 3.50

Desserts

Rhubarb and cardomon mousse with toasted coconut shortbread and ginger and kaffir lime sorbet 6.50

Gin panna cotta with elderflower jelly and lemon and juniper shortbread 6.50

Lemon custard tart with pistachio meringues and passion fruit sorbet 6.50

Chocolate and black forest tart with amoretti ice cream 6.50

Selection of 3 local cheeses, served with artisan biscuits and tomato 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

HELP US BUILD AN INSTAGRAM MENU BY TAGGING YOUR PHOTO

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An oil painting of a coastal landscape. The sky is a deep, dark blue with visible brushstrokes, suggesting a storm or late evening. The sea is a lighter, textured blue, meeting a rocky, dark shore in the foreground. The overall mood is dramatic and atmospheric.

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MODERN BRITISH IRISH CUISINE