

BREDA MURPHY

RESTAURANT

Lunch

Head Chef Adam Jenyon

Starters

Ballymaloe chicken liver pâté, Cumberland sauce and toasted soda bread 6.95 or 8.95 main course (GFA)
Seafood chowder of scallops and mussels served with warm Irish soda bread 8.95
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 Starters

Vegetarian boxty pancake with portobello mushroom, glazed goat's cheese, slow roast tomatoes & salsa verde 6.50 (V)
Roasted cauliflower croquettes, pickled mushrooms and charred chicory 6.50 (V)
Seasonal soup of the day served with granary loaf and whipped butter 5.50 (V) (GFA)

Mains

Chicken, smoked bacon and mushroom pie, honey glazed chanterney carrots 12.50
Fish and chips, mushy peas, tartare sauce and lemon 13.50
Breda's classic fish pie, garden peas with shallot butter 15.00
Smoked haddock kedgeree with buttered spinach, mussels and poached hen's egg 16.95
Pan roasted Bowland 10oz sirloin 21.50 or 10oz rump 18.95 served simply with grill garnish, proper chips, watercress with peppercorn sauce or béarnaise relish (GF)
Farnsworth sausages with champ potato and a rich onion gravy 13.50
Cornfed chicken and pancetta with potato gratin, wilted chard, wild mushroom and tarragon sauce 15.00
Market fish of the day - will be informed on the day 20.00
Salad of quinoa, spinach and kale with pine nuts and raisins and tarragon yoghurt dressing with grilled chicken 13.50 or griddled prawns 13.50 or smoked haddock 13.50

Vegetarian Mains

Potato & thyme rosti with honey roasted vegetable, beetroot, crumbled goat's cheese & balsamic reduction 12.50 (V) (GF)
Quiche of the day - our delicious light shortcrust pastry case filled with seasonal savoury custards and served with a mixed leaf salad and cucumber pickle 11.50 (V)
Grilled halloumi salad with quinoa, spinach and kale with pine nuts, raisins and tarragon yoghurt dressing 11.50 (V)

Open Sandwiches

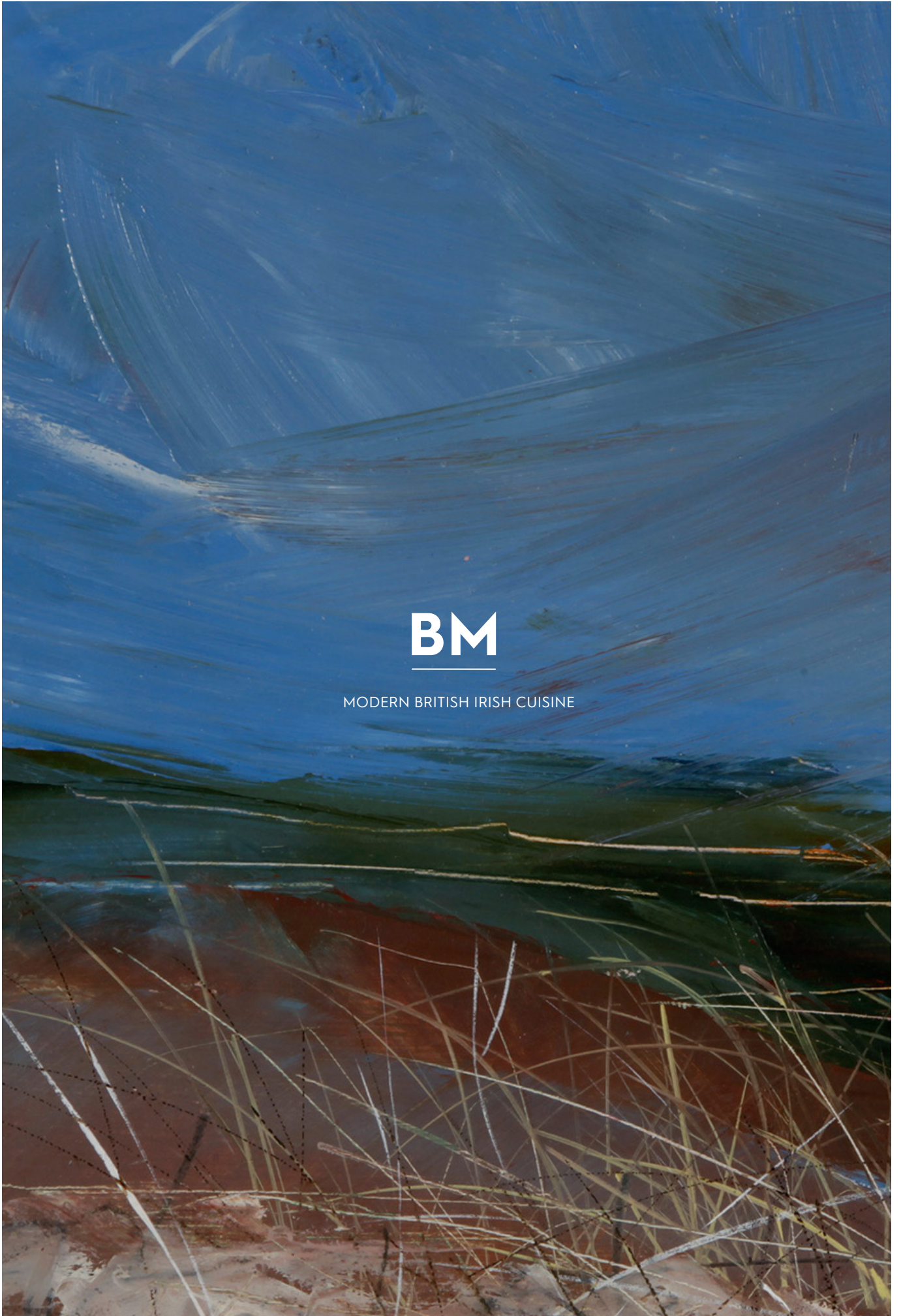
Served with dressed mixed leaf, coleslaw and cucumber pickle on our homemade white or brown bread.
Also available on Gluten Free Bread (GFA)
Hot sirloin steak with sticky red onion marmalade 9.50
Hot Goosnargh chicken with Garstang blue cheese and smoked bacon lardons 8.50
Hot Ribblesdale goat's cheese, marinated artichokes, roasted red peppers and basil oil (V) 9.50
Creamy Lancashire cheese with pickled onion and our house chutney (V) 7.00
Poached Scottish salmon with a dill mayonnaise and cucumber salad 8.95
Honey and mustard glazed ham with piccalilli 7.50
Sirloin of beef cooked medium rare with horseradish mayonnaise 8.25
Wellgate smoked salmon and marinated king prawns with Bloody Mary mayonnaise 8.95
Goosnargh turkey slow roasted breast with tomato and apple chutney 7.50

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



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MODERN BRITISH IRISH CUISINE

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Dessert

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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 a 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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A watercolor landscape painting of Winterburn, featuring a bright blue sky and rolling hills in shades of green and brown. The foreground shows a river or stream with dark, rocky banks. The overall style is soft and textured, with visible brushstrokes and ink details.

BM

MODERN BRITISH IRISH CUISINE

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Children's Menu

Fish goujons and chips with mushy peas 6.50

Chicken goujons and chips 6.50

Mini fish pie 6.50 (GF)

Mini sausage and mash 5.50

Penne pasta with a tomato and basil sauce 5.50 (V)

Desserts

Chocolate fudge brownie with vanilla ice cream 5.00 (GF)

Sticky toffee pudding with vanilla ice cream 5.00

Selection of homemade Ice creams (GF)

3 scoops 5.25, 2 scoops 3.50

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