

BREDA MURPHY

RESTAURANT

Breakfast available from 9.30am till 11am Tues - Sat

Lancashire Breakfast - Alpe's dry cure bacon, Farnsworth's pork sausage, local black pudding, Irish white pudding, grilled tomato and mushroom, Bowland free range eggs (cooked to your liking) with fried soda bread 9.50 or **Mini Murphy's fry** 7.00

Slow cooked porridge with a pinch of salt and seasonal berries 4.50

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 option)

Oak smoked salmon, scrambled eggs and chives on toasted English muffins 7.95

Chestnut mushroom and cheddar cheese rarebit, toasted granary bread and slow roast tomatoes 6.95

Poached eggs and bashed avocado on granary toast with chilli flakes and watercress 6.95 (V)

Bacon, sausage and egg sandwich 6.00

ASK ABOUT
OUR DAILY
SPECIALS

Lunch available from 11.30am till 3pm Tues - Sat

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

Mains

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

Seafood tagliatelle - with Scottish salmon, prawns and crayfish tails in a seafood and soft herb sauce with buttered ribbons of fresh pasta, tomatoes and dill 13.95

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

Chicken, smoked bacon, and mushroom pie, honey glazed chantenay carrots 12.50

Fish and chips - haddock fillet dipped in our crispy beer batter served simply with triple cooked chips, tartare sauce and mushy peas 13.50

Market fish of the day - will be informed on the day 20.00

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

Warm Salads

Salad of quinoa, spinach, kale, pine nut and raisins with tarragon yogurt dressing with Chicken 13.50 or Steak 15.00 or Seabass 13.50 or Grilled Halloumi 11.50 (V)

Salad of asparagus, baby potatoes, beetroot, pomegranate, watercress and goat's cheese 11.50 (V)

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Hot sandwiches

Sirloin steak with sticky red onion marmalade 9.50

Goosnargh chicken with Garstang blue cheese and smokey bacon lardons 8.50

Ribblesdale goat's cheese, marinated artichokes, roasted red peppers and basil oil (V) 9.50

Open Sandwiches

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

Creamy Lancashire cheese with pickled onion and our house chutney (V) 7.00

Goosnargh turkey slow roasted breast with tomato and apple chutney 7.50

Warm pastrami, Gruyère cheese, gherkin, Dijon mustard mayonnaise, lettuce & tomato 7.50

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

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

Chocolate and blackcherry 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

Children's Menu

Mini fish pie (GF) 6.50

Mini fish n chips 6.50

Mini sausage & mash 5.50

Tagliatelle - with tomato and basil sauce (V) 5.50

Sandwiches

Ham, cheese or turkey 5.00

Potato crisps - with mayo (V) 3.50

Children's Desserts

Chocolate fudge brownie - with vanilla ice cream 5.00

Sticky toffee pudding - with vanilla ice cream 5.00

Selection of homemade Ice creams

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

[Leave your name and email at the bar to be kept informed of forthcoming events]

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