

BREDA MURPHY

RESTAURANT

Brunch available from 9.30am till 11am Tues - Sat

Murphy's morning fry - Alpe's dry cure bacon, Farnsworth's pork sausage and free range eggs, local black pudding, fried soda bread & grilled tomato 9.50

Bacon, sausage & egg sandwich 6.00 **Grilled avocado on toasted sandwich** 5.50

Coffee & cakes available all day from 9.30am till 4pm Tues - Sat

Champagne & nibbles Champagne, Prosecco, Gin & Tonics and Wines

are available all day plus Fri & Sat evenings in Reilly's Bar. **Posh chips** - skinny fries laced with truffle oil and parmesan (V) 3.50 **Lancashire potato crisps** - with roast garlic mayonnaise (V) 3.50 **A selection of homemade breads** - with Spanish olive oils & marinated olives (V) 3.50

Lunch Menu 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

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 pancakes - grilled halloumi and slow baked plum tomato (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)

Tempura of king prawns - served with a celeriac remoulade rocket & roasted garlic mayonnaise (GF) 7.70

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 7.50

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

Caesar salad - choose from **chicken** 6.00, **prawn** 6.00 **or plain** 5.50

Monkfish Scampi - with a zesty fennel and ginger salad chilli dressing and lemon mayonnaise 7.70

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 fragrant creamy Thai spiced sauce with buttered ribbons of fresh pasta 13.50

Traditional local pork sausage - served with creamy champ potato & caramelised onion gravy 12.50

Chargrilled sirloin steak - served with tripled cooked chips, peppercorn sauce rosemary roasted plum tomato and mushroom 21.50

Roast breast of Goosnargh chicken - served with baby onions, mushroom, smokey bacon lardons and red wine jus 15.00

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

Warm Salads

Toasted Irish soda bread base with dressed leaves, tomato, olives and feta cheese

with Chicken 13.50, **with Sea bass** 13.50, **with Steak** 15.00 **with Halloumi & chargrilled courgette** (V) 11.50

Hot Sandwiches

Sirloin steak with sticky red onion marmalade 9.50

Goosnargh chicken with Garstang blue cheese and smokey bacon lardons 8.50

Marinated artichokes, roasted red peppers and Ribblesdale goat's cheese and basil oil 9.50

Continue over leaf >>>

Open Sandwiches

Served with dressed mixed leaf, coleslaw and cucumber pickle on our homemade white or brown bread. Also available on gluten free bread or tortilla.

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 7.00

Goosnargh turkey slow roasted breast with tomato and apple chutney 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

Lancashire potato crisps - with roast garlic mayonnaise (V) 3.50

A selection of homemade breads - with Spanish olive oils & marinated olives (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

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

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

Nibbles Potato crisps - with mayonnaise (V) 3.50

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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