

# Sunday Lunch menu

3 courses £25pp

also Children's menu available

## STARTERS

Seasonal soup of the day - served with granary loaf and whipped butter (V) (GFA)

Clay pot mussels Florentine baked with gruyere and soft herb breadcrumbs

Smoked duck breast, beetroot, parmesan truffle mayo, soft boiled quail egg & sherry dressed lentils

Roasted cauliflower croquettes, pickled mushrooms and charred chicory (V)

## MAINS

Roast Sirloin of beef or leg of lamb served with roast potatoes, honey glazed root vegetables, cauliflower cheese, seasonal greens and Yorkshire pudding

Baked hake with potato scales, Jerusalem artichoke puree, curly kale, roasted chestnuts & truffle oil (GF)

Braised shin of beef, potato gratin, roasted root vegetables and horseradish gravy (GF/DF)

Caramelised red onion and goat's cheese tart, watercress and balsamic reduction (V)

## DESSERTS

Bread and butter pudding with anglaise sauce

Sticky toffee pudding, boozy butterscotch, honey ice cream and parsnip crisps

Warm Bakewell tart with pouring cream

Strawberry filo tart with Pimm's jelly, vanilla cream, fruit coulis and white chocolate

Cheese and biscuits selection of British cheese with biscuits, grapes and homemade chutney (Supplement £2.50)

**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, GF = GLUTEN FREE, \* GLUTEN FREE AVAILABLE, DF = DAIRY FREE, ^DAIRY FREE AVAILABLE**

Please inform a member of staff if you require gluten or dairy free options

MENU MAYBE SUBJECT TO CHANGE

## BREDA MURPHY

RESTAURANT

2 DEC SUN LUNCH