

BREDA MURPHY

RESTAURANT

Vegetarian Menu

Starters

Seasonal soup of the day, served with granary loaf and whipped butter (GFA) 5.25

Confit cherry tomatoes on rosemary and roast garlic bruschetta with avocado and balsamic dressing 6.00

Warm salad of salt baked beetroot with pickled carrots, apple and a fennel and cashew granola 6.50

Mains

Halloumi rosti with wild mushrooms, wilted spinach and toasted pine nuts (GF) 12.00

Tuscan giant couscous salad with roast red pepper, vine tomato, feta, basil and lime dressing 11.00

Mrs Kirkham's creamy Lancashire cheese sandwich served with dressed mixed leaf, coleslaw and cucumber pickle on our homemade white or brown bread. Also available on gluten free bread (GFA) 7.00

Leek, marjoram and spinach gratin with red cabbage gel and smoked potatoes 10.50

Penne pasta with roast plum tomato sauce, toasted pine nuts and deep fried basil 10.95

Sides

Creamy champ potato (GF) 2.50

Orange and honey glazed carrots (GF) 2.50

Granary loaf with whipped butter and sea salt 2.50

Mixed salad 3.50

Proper chips - triple cooked Agrea chipped potatoes, seasoned lightly with Sarsons salt (GF) 3.50

Posh chips - skinny fries laced with truffle oil and parmesan 3.50

Desserts

Lemon custard tart with pistachio meringues and passion fruit sorbet 5.75

Chocolate fudge brownie with peanut ice cream and toffee sauce (GF) 5.75

Coconut rice brulee with compressed pineapple and pinenut tuille (GFA) 5.75

Seasonal fruit compote with toasted almond crumble and vanilla ice cream (GF) 5.75

Whiskey and date sponge with honey ice cream and parsnip crisps 6.00

Selection of 3 local and seasonal cheeses, served with artisan biscuits & tomato chutney 8.25

Selection of homemade ice creams and sorbet - choose from 3 scoops 5.25, 2 scoops 3.50, 1 scoop 1.75

Ice cream - Vanilla, Honey or Peanut.

Sorbet - Mango or Passion fruit

PLEASE STATE CLEARLY WHEN ORDERING THAT YOU REQUIRE VEGETARIAN OPTIONS

Please ask a member of staff for further information regarding food allergies and intolerances.

V Denotes vegetarian dishes GF Denotes gluten free GFA Denotes gluten free available DF Denotes dairy free

BREDA MURPHY

RESTAURANT

Vegan Menu

Starters

Soup of the day with granary loaf 5.25

Confit cherry tomatoes on rosemary and roast garlic bruschetta with avocado and balsamic dressing 6.00

Warm salad of salt baked beetroot with pickled carrots, apple and a fennel and cashew granola 6.50

Mains

Penne pasta with roast plum tomato sauce, toasted pine nuts and deep fried basil 10.95

Leek, marjoram and spinach gratin with red cabbage gel and smoked potatoes 10.50

Roast pepper pearl cous cous with cucumber, ginger and fennel salad and wasabi dressing 11.00

Pan fried wild mushrooms on toasted white bread with chargrilled tender stem and lemongrass curry oil 11.00

Desserts

Mango and passion fruit sorbet with compressed pineapple 5.50

Bramley Apple compote with Granny Smith sorbet 5.50

Tropical chai pudding with berries and mint 5.50

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BREDA MURPHY

RESTAURANT

Gluten Free Menu

Starters

Seasonal soup of the day, served with gluten free bread and whipped butter 5.25
Crab bruschetta with fennel and ginger salad, sugar cured tomatoes and wasabi dressing 6.60
Chicken liver pâté with Cumberland cabbage, gluten free bread and smoked bacon butter 6.60
Tempura king prawns with parsnip and apple salad and satay mayonnaise 7.70
Smoked Scottish salmon and caper mayonnaise 7.70

Mains

Halloumi rosti with wild mushrooms, wilted spinach and toasted pine nuts 12.00
Breda Murphy's classic fish pie 15.00
Goosnargh chicken with sweet heart cabbage, carrot & nutmeg purée, pancetta gnocchi & Dijon jus 15.00
Roast salmon fillet with parmesan spinach, cherry tomato and bacon dressing 16.00
8oz Bowland rib eye, grill garnish and posh or proper chips 18.50

Sandwiches

Served with dressed mixed leaf, coleslaw and cucumber pickle on gluten free bread

Mrs Kirkham's creamy Lancashire cheese 7.00
Honey roast ham 7.50
Breast of slow roast Goosnargh turkey 7.50
Sirloin of Bowland beef 8.25
Scottish smoked salmon and Atlantic prawn 8.95

Sides

Creamy champ potato 2.50
Orange and honey glazed carrots 2.50
Mixed salad 3.50
Proper chips - triple cooked Agrea chipped potatoes, seasoned lightly with Sarsons salt 3.50

Desserts

Chocolate fudge brownie with peanut ice cream and toffee sauce 5.75
Coconut rice brulee with compressed pineapple 5.75
Seasonal fruit compote with vanilla ice cream 5.75

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