

BREDA MURPHY

RESTAURANT

Dinner Menu

Make it an evening to remember with our modern dishes, inspired by Irish and British cuisine.

Starters

Seasonal soup of the day served with warm granary milk loaf (GFA/V) 5.50

Sweet potato falafels with coriander and ginger tabbouleh and lime crème fraiche (V) 6.50

Pan fried chicken livers with roasted beetroot, oyster mushrooms and chilli lentil dressing (DF) 6.50

Cornish crab salad with marinated Galia melon, fennel and toasted sesame purée (GFA) 7.00

Grilled goat's cheese crottin served with heirloom tomato pearl cous cous and curry oil (V) 7.00

Breda Murphy's classic mini fish pie (GF) 7.50

Beef fillet mignon with sweet onion glaze, Yorkshire pudding purée and crispy smoked potato 8.00

Smoked salmon and shrimp cannelloni with brown crab emulsion, pink grapefruit and potato tulle (GFA) 10.50

Hand dived king scallops, black pudding and chilli purée, confit egg yolk and kaffir apple purée 12.00

Mains

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

Pan fried seabass fillet, crab and apple salad and lemon and tomato sabayon (GF) 20.00

Market fish of the day, served with wilted baby spinach, brown shrimps, fennel bonbons and caper vermouth sauce 24.00

Roast breast of duck with wilted pak choi, leek and ginger purée, Edamme beans and wild rice aranchini 20.00

Loin of Bowland lamb with pickled tomatoes, spinach compote and balsamic reduction 21.00

Chargrilled rib eye - all our beef is aged for a minimum of 28 days served with hand cut chips, tomato confit and a choice of complimentary sauces - Cider brandy or pepper corn (GF) 24.00

Roast fillet of Bowland beef with truffle potato terrine, shallot purée and red wine sauce (GF) 32.00

Sides

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

Tenderstem broccoli with lemon and hazelnut dressing (GF/V) 3.50

Wilted spinach with nutmeg and sea salt (GF/V) 3.50

Mixed salad (V) 3.50

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

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Dinner Desserts All 7.00

Ruby grapefruit and geranium salad with sweet crust crumble, curd and poppy seed meringues

Dark chocolate mousse with coffee and cashew nut tuille

Whiskey and date sponge with honey ice cream and parsnip crisps

Raspberry and Champagne posset with almond biscotti

Orange poached rhubarb jelly with elderflower cream (GF)

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

Choose one of the following drinks to compliment your dessert.

Dessert Wine / Fortified Wine	Glass 75ml	Bottle
Deen De Bortoli Botrytis Semillon 2011, Australia (37.5cl)	6.00	25.00
Quinta da Bacalhoa Moscatel de Setubal 2012, Portugal	5.00	28.00
Sherry	Glass 50ml	Bottle
Emilio Lustau - Puerto Fino Jerez (75cl)	4.50	40.00
Emilio Lustau - Solera Reserve Amontillado Los Arcos Jerez (75cl)	4.95	45.00
Emilio Lustau - Don Nuno Oloroso Jerez (75cl)	4.95	45.00
Bodegas Gutiérrez Colosia, Pedro Ximenez, DO Jerez, Spain (37.5cl)	7.00	39.00
Port	Glass 50ml	Bottle
Delaforce - Fine Ruby Port, Portugal	4.50	35.00
Delaforce - LBV, DOC Douro, Portugal, 2010	4.95	39.00
Delaforce - 'His Eminence's Choice', 10 Year Old Port, Douro, Portugal,	7.50	49.00
Cognac	Glass 35ml	
R. Delisle Cognac - VS	5.00	
R. Delisle Cognac - VSOP	7.00	
R. Delisle Cognac - XO	11.50	
Darroze Grands Assemblages - 12 Year Old Bas-Armagnac	9.50	
Darroze Grands Assemblages - 20 Year Old Bas-Armagnac	13.00	

See our wine list for full descriptions

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An oil painting of a coastal landscape. The sky is a deep, dark blue with visible brushstrokes, suggesting a storm or late evening. The sea is a lighter, textured blue, meeting a rocky, dark shore in the foreground. The overall mood is dramatic and atmospheric.

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MODERN BRITISH IRISH CUISINE

BREDA MURPHY

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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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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

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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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Children's Meals

Goosnargh chicken schnitzel with tomato and basil sauce 5.50

Sausages with sweet onion gravy and creamy mash 5.50

Penne pasta with cherry tomatoes and pesto 5.50

Mini fish pie (GF) 6.50

Children's Desserts

Selection of homemade ice creams and sorbet

3 scoops 5.25, 2 scoops 3.50, 1 scoop 1.75

Chocolate fudge brownie with vanilla ice cream 5.00

Orange and rhubarb jelly with ice cream 5.00

Sticky toffee pudding with vanilla ice cream 5.00

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Spring journey over Malham Moor (Oil on Board, Yorkshire) All images © Katharine Holmes