

# BREDA MURPHY

RESTAURANT

## Sunday Breakfast

A Breda breakfast will give you the perfect start to the day.

Slow cooked porridge with maple syrup 4.60

Bubble and bacon - fried potato and cabbage cake topped with streaky bacon, fried duck egg and rape seed hollandaise (GF) 7.50

Grilled smoked salmon with chive scrambled eggs and toasted granary toast (GFA) 8.25

Murphy's morning fry - Alpe's dry cure bacon, Farnsworth's pork sausage and free range eggs from Chipping, local black pudding, fried soda bread and grilled tomato 9.50 or Mini Murphy's fry 7.00

## Sunday Lunch **Two courses 23.00 Three courses 27.00**

Make Sunday a special day and indulge in the best of Irish and British cuisine.

### Starters

Roast plum tomato soup with pickled onion rings and smoked Red Leicester crackling (GFA/V)

Parmesan gnocchi, with char grilled tenderstem broccoli and lemon and hazelnut dressing (GF/V)

Pan fried chicken livers served on toasted brioche with red onion and wild mushroom gravy (GFA)

Slow cooked lamb belly with hotpot terrine and rosemary jus

### Mains

Prime cut of slow roasted beef (ask for today's cut), double Yorkshire and red wine roasting juices

Pan seared bass fillet with roast pepper cous cous, confit cherry tomatoes and basil pesto (GF)

Slow cooked shoulder of lamb with wilted kale, Dijon pomme purée and Shrewsbury jus (GF)

Puy lentil, chestnut and pecan roast with lemon thyme jus (V)

All served with family service bowls of seasonal vegetables and roast potatoes.

### Desserts

Bramley apple brulee with vanilla crumble and sharp Granny Smith sorbet (GFA)

Dark chocolate mousse with coffee and cashew nut tuille (GFA)

Sticky toffee pudding with toffee sauce and vanilla ice cream

Selection of 3 local cheeses served with artisan biscuits and tomato chutney (3.00 supplement)

### **Our à la carte lunch and children's menu are also available**

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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## A la Carte Lunch Menu

A quick bite, catch-up with friends and family, or a long, lazy afternoon, our menu will suit every occasion. Please ask for our children's, vegetarian, vegan and gluten free menus.

### Starters

- Seasonal soup of the day, served with granary loaf and whipped butter (GFA) 5.25
- Slow cooked pork belly, black pudding and chilli purée, confit egg yolk 5.50
- Salt baked beetroot, smoked feta, dill croûtes and fennel granola (V) 6.60
- Crab bruschetta with fennel and ginger salad, sugar cured tomatoes and wasabi dressing (GFA) 6.60
- Chargrilled beef with sweet onion glaze, pickled carrots, red wine gel and crispy smoked potato 6.60
- Chicken liver pâté with Cumberland cabbage, brioche and smoked bacon butter (GFA) 6.60
- Tempura king prawns with parsnip and apple salad and satay mayonnaise (GF) 7.70
- Smoked Scottish salmon and caper mayonnaise (GFA) 7.70

### Mains

- Halloumi rosti with wild mushrooms, wilted spinach and toasted pine nuts (GF/V) 12.00
- Farnsworth's pork and apple sausage with creamy potatoes, leek and marjoram fondue and cider jus 12.50
- Breda Murphy's classic fish pie (GF) 15.00
- Goosnargh chicken with sweet heart cabbage, carrot & nutmeg purée, pancetta gnocchi & Dijon jus (GF) 15.00
- Roast salmon fillet with champ dauphine, parmesan spinach, cherry tomato and bacon dressing (GFA) 16.00
- 8oz Bowland rib eye, grill garnish and posh or proper chips (GF) 18.50
- Market fish of the day, served with wilted baby spinach, fennel bon bons and caper Vermouth sauce 20.00

### Salads

- Tuscan giant couscous salad with roast red pepper, vine tomato, feta, basil and lime dressing (V) 11.00  
with Chicken 13.50, Sea bass 13.50 or Steak 14.00

### Sandwiches

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

- 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 (GF/V) 2.50
- Orange and honey glazed carrots (GF/V) 2.50
- Granary loaf with whipped butter and sea salt (V) 2.50
- Mixed salad (V) 3.50
- 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

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## A la Carte Lunch 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

### 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 Colosía, 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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## 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

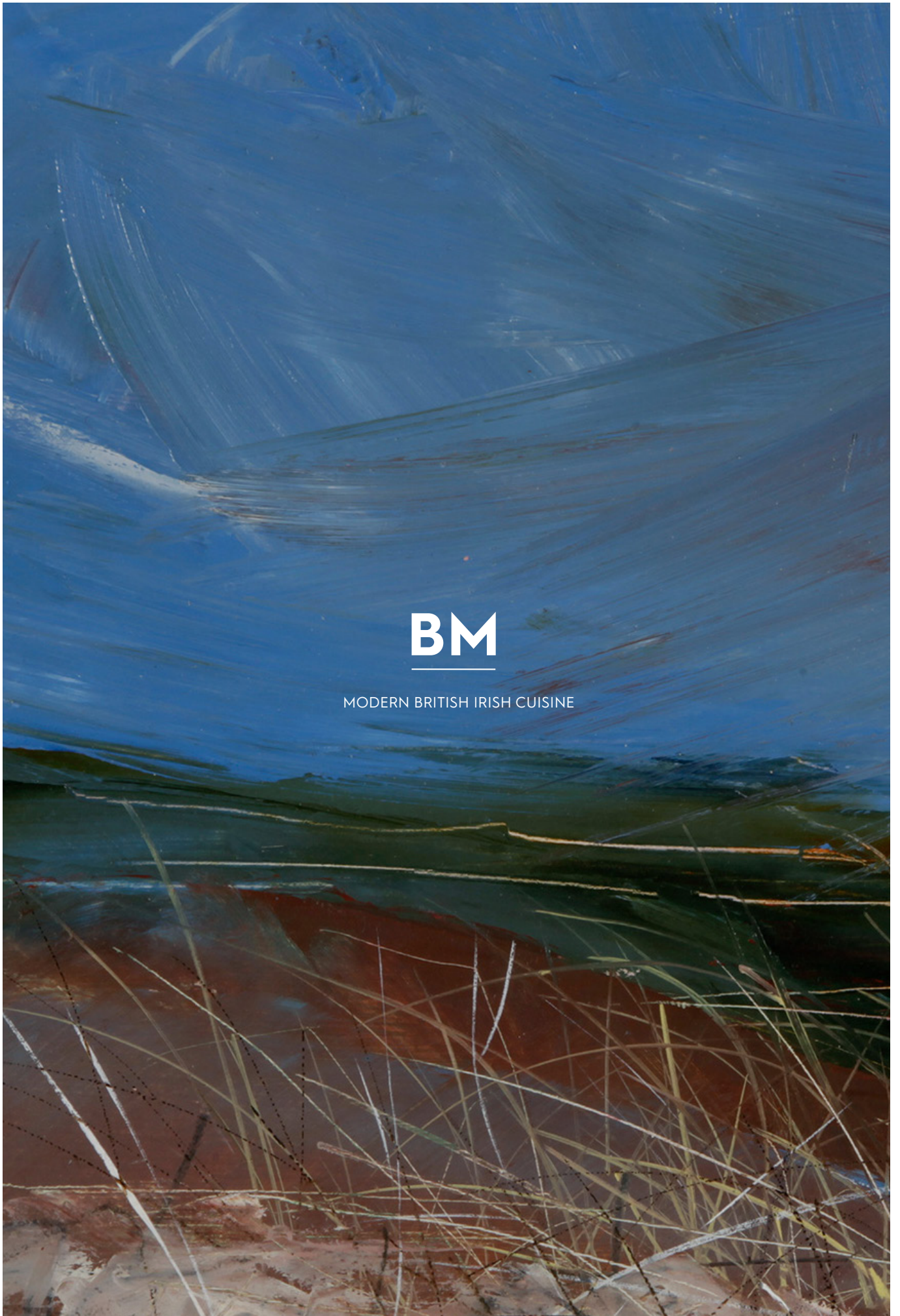
Chocolate fudge brownie with vanilla ice cream 5.00

Orange and rhubarb jelly with ice cream 5.00

Sticky toffee pudding with vanilla ice cream 5.00

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**BM**

MODERN BRITISH IRISH CUISINE