

3 courses £25pp

STARTERS

Seasonal soup of the day - served with granary loaf and whipped butter V*

Farmhouse terrine with tomato and apple chutney and toasted brioche*

Breaded whitebait with tartare sauce and lemon

Grilled peach & broad bean salad with garlic croutes, buffalo mozzarella & tarragon dressing V*

MAINS

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

Lamb cutlets with pressed lamb fritter, dauphinoise potatoes, tomato, baby shallot and basil jus*

Herb crusted haddock, hasselback potatoes, creamed leeks, peas and chive oil

Summer greens gnocchi with crème fraîche, pinenuts and rocket V

DESSERTS

Double chocolate brownie with vanilla ice cream and chocolate sauce GF

Pimms trifle with Yorkshire strawberries, satsumas and toasted almonds

Caramelised banana tarte tatin with honey ice cream and butterscotch sauce

Selection of homemade ice creams and sorbet GF

Children's menu available

PLEASE BE ADVISED THAT DUE TO RISK OF CROSS CONTAMINATION, WE CANNOT BE SURE THAT OUR FOOD IS FREE FROM ALL ALLERGENS

PLEASE INFORM OUR WAITING STAFF OF ANY DINERS WITH ALLERGIES, INTOLERANCES OR SPECIAL REQUIREMENTS.

V = VEGETARIAN DISHES GF = GLUTEN FREE * = GLUTEN FREE AVAILABLE DF = DAIRY FREE

MENU MAY BE SUBJECT TO CHANGE

BREDA MURPHY

RESTAURANT

Sun 7th July 2019