

Menu



Starters

- Soup of the day with home-made bread and whipped butter (V, GFA) 5.50
- Beetroot cured salmon, salad of cucumber, radish and pickled fennel (GF, DF) 7.00
- Ballymaloe chicken liver pâté, toasted soda bread, Breda's chutney 6.95
- Confit tomato, goat's cheese, black olive and basil, chilled consommé (V, VGA, GF) 5.50
- Arancini, roasted red pepper and courgette, tomato and chilli jam (V) 6.00

Mains

- Fish of the day, brown butter, lemon, capers, new season potatoes (GF, DFA) 20.00
- Confit duck leg, warm lentil salad and salsa verde (GF,DF) 15.00
- Flank steak, chimichurri sauce, fries and rocket salad (GF, DF) 15.50
- Breda's Fish pie, buttered garden peas (GF) 15.50
- Gnocchi, summer greens, parmesan cream (V) 14.50

Sides

- Proper triple cooked chips 3.50
- Posh fries with truffle oil and parmesan 3.50
- Seasonal greens 3.50
- Buttered new season potatoes 3.50
- House salad 2.75

Desserts

- Crème brûlée with pistachio biscotti, pineapple and lime salad 7.00
- Vanilla cheesecake, salad of English strawberries, mint 6.50
- Summer fruit crumble, home made ice cream (VGA, GFA, DFA) 6.00
- Warm chocolate brownie, raspberry, chocolate sauce (GF) 5.50
- Selection of British and Irish cheeses 8.25

Please enquire about children's food

BM



V; vegetarian VG; vegan GF; gluten free DF; dairy free VGA; vegan available GFA; gluten free available DFA; dairy free available
Parmesan - we use Gran Albiero Italian cheese suitable for vegetarians

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.

Drinks

Cold

| | |
|--------------------------|-------------|
| Apple juice | 3.10 |
| Orange juice | 3.10 |
| Elderflower presse | 3.10 |
| Pink lemonade | 3.50 |
| Ginger beer | 3.50 |
| DASH zero sugar/caleries | |
| Blackcurrant, | |
| Raspberry or Lemon | 3.10 |
| Bottled Water | 1.95 / 3.20 |

Hot

| | |
|-------------------------------|------|
| Espresso | 1.95 |
| Macchiato | 2.20 |
| Americano | 2.60 |
| White Americano | 2.75 |
| Cappuccino | 2.75 |
| Latte | 2.75 |
| Flat White | 3.10 |
| Hot Chocolate | 3.50 |
| Mocha | 3.50 |
| Liqueur coffee | 6.50 |
| Flavoured syrup | |
| Amaretto or Caramel | 0.65 |
| Speciality Teas: | |
| Earl Grey, Jasmine, Camomile, | |
| Peppermint, Green Tea, | |
| Lemongrass & Ginger | 3.00 |
| Irish Tea | 2.75 |
| Decaffeinated Tea | 3.00 |
| Babyccino | 0.50 |

Gins 25ml

| | |
|--|------|
| Williams Chase | 5.50 |
| Tanqueray | 5.50 |
| Hendricks | 5.50 |
| Dingle | 6.00 |
| Silver Spear | 6.00 |
| Glendalough | 6.00 |
| Jawbox | 6.00 |
| Batch Signature | 6.00 |
| Cuckoo Spiced | 6.00 |
| Cuckoo Sunshine | 6.00 |
| William Chase Rhubarb & Bramley Apple | 6.50 |

Beer / Cider

| | |
|------------------|------|
| Peroni Nastro | 4.50 |
| Hen Harriers | 4.95 |
| Pheasant Plucker | 4.95 |
| Magners | 4.50 |
| Becks Blue | 4.00 |

Wine by the glass

White

| | | 125ml | 175ml | 250ml |
|-----------------|--|-------|---------|-------|
| | | Small | Regular | Large |
| Pinot Grigio | Orsino Grigio 2018, Veneto, Italy | 4.50 | 6.50 | 9.00 |
| Sauvignon Blanc | Mayfly Marlborough 2018, New Zealand | 5.50 | 7.95 | 11.00 |
| Macon | Chardonnay Domaine Drouin 2015, Burgundy | 7.00 | 9.00 | 11.70 |

Rosé

| | | Small | Regular | Large |
|-------------------|--------------------------------|-------|---------|-------|
| Pinot Grigio rosé | Uvam Blush 2017, Veneto, Italy | 5.00 | 7.00 | 9.50 |

Red

| | | Small | Regular | Large |
|------------|---------------------------------------|-------|---------|-------|
| Merlot | Villarrica 2018, Curico Valley, Chile | 4.50 | 6.00 | 8.50 |
| Malbec | El Cuyo 2018, Mendoza, Argentina | 6.00 | 8.00 | 9.75 |
| Pinot Noir | Calusari, 2018, Banat, Romania | 6.00 | 8.00 | 9.75 |
| Rioja | Daimon Crianza 2016, Spain | 6.50 | 8.50 | 10.00 |

Sparkling / Champagne

| | | 125ml |
|----------------|--|-------|
| Sparkling Rosé | Charles Pelletier Grande Reserve | 7.50 |
| Prosecco | Tallero Trevisio Extra Dry NV DOC | 7.50 |
| Champagne | Pierre Mignon Grande Reserve Premier Cru | 10.00 |

Wine by the bottle

Sparkling / Champagne

| | BOTTLE |
|---|--------|
| Tallero Prosecco Extra Dry D.O.C Treviso | 27.00 |
| Charles Pelletier 'Cuvee Rosé' Grande Reserve 'House Sparkling' | 28.00 |
| Pierre Mignon Grande Reserve Premier Cru Champagne, France (V) | 58.00 |

White

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|---|-------|
| Villarrica Sauvignon Blanc 2018, Maule Valley, Chile (V) | 19.50 |
| Orsino Pinot Grigio 2018, Veneto, Italy | 21.00 |
| Montsable Chardonnay 2017, IGP Pays d'Oc, Languedoc, France (V) | 25.00 |
| The Liberator Chenin Blanc 2018, Stellenbosch, South Africa | 26.00 |
| Mayfly Marlborough Sauvignon Blanc 2018, New Zealand (v) | 28.00 |
| Lembranzas Albariño Rias Baixas 2018, Spain (V) | 28.50 |
| Daimon Barrel Fermented Blanco 2018, Rioja | 30.00 |
| The Courtesan Riesling 2018, Australia (V) | 34.00 |
| Domaine Drouin Macon Bussieres 2018, Burgundy, France | 35.00 |
| Domaine Tremblay Chablis 2018, Burgundy, France | 39.00 |

Rosé

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|---|-------|
| Uvam Pinot Grigio Blush 2018, Veneto, Italy (V) | 25.00 |
|---|-------|

Red

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|---|-------|
| Villarrica Merlot 2018, Curico Valley, Chile (V) | 19.50 |
| El Cuyo Malbec 2018, Argentina (V) | 25.00 |
| Pinot Noir Calusari 2018, Banat, Romania (V) | 26.00 |
| Cotes du Rhone 'Blasson' 2017, Rhone, France | 27.00 |
| Mas Donis Negre 2017, DO Montsant, Spain | 28.50 |
| Daimon Rioja Crianza 2016, Spain | 29.00 |
| Cave Saint-Verny 'Les Volcans' Gamay-Pinot Noir 2017, France | 29.50 |
| Killibinbin Sneaky Shiraz 2012, Australia | 31.00 |
| Ironstone Old Vine Zinfandel 2016, California | 32.00 |
| Dominio de Cair Cuvee de Cair 2016, Ribera del Duero, Spain | 43.00 |
| Chateau Caronne St Gemme 2011, Bordeaux, France | 44.00 |
| Biscardo Amarone di Valpolicella DOCG 2015, Veneto, Italy (V) | 55.00 |

Note: As a rule of thumb a 250ml glass of wine would put you over the limit to drive.

BREDA MURPHY

RESTAURANT

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