

# Menu



## Starters

- Soup of the day with home-made bread and whipped butter (V, GFA) 5.75
- Beetroot cured salmon, salad of cucumber, radish and pickled fennel (GF, DF ) 7.50
- Ballymaloe chicken liver pâté, toasted soda bread, Breda's red onion jam 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) Market value
- Confit duck leg, warm lentil salad and salsa verde (GF,DF) 16.50
- Flank steak, chimichurri sauce, fries and rocket salad (GF, DF) 17.50
- Breda's Fish pie, buttered garden peas (GF) 16.50
- 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
Black Powder Gin:-	
- London Dry	6.50
- Blood Orange	6.50
- English Raspberry	6.50

### Beer / Cider

Peroni Nastro	4.50
Hen Harriers	4.95
Pheasant Plucker	4.95
Magners	4.50

## 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

Villarrica Sauvignon Blanc 2018, Maule Valley, Chile (V)	19.50
Orsino Pinot Grigio 2018, Veneto, Italy	21.00
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

Uvam Pinot Grigio Blush 2018, Veneto, Italy (V)	25.00
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### Red

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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