

Dinner menu



Starters

- Wild mushroom, orzo and crispy hen's egg 7.00
Cured mackerel, blackberry hoisin, elderflower, apple 8.00
Ballymaloe chicken liver pâté, toasted soda bread, Breda's red onion jam 6.95
Monkfish scampi, gremolata, seaweed mayonnaise (GFA, DF) 7.95
Soup of the day with home-made bread and whipped butter (V, GFA) 5.95

Mains

- Fish of the day, roasted cauliflower and Champagne cream (GF, DFA) 24.00
Guinea Fowl autumn vegetables, black pudding & leg croquet, thyme jus (DF, GFA) 18.00
Gnocchi, wild mushroom and parmesan cream (V) 14.50
Sirloin of beef, hen of the wood, roasted onion, cottage pie (GF, DFA) 26.50
Venison loin, artichoke, pickled berries, dark chocolate jus (GF, DFA) 26.00

Sides

- Proper triple cooked chips 3.95
Posh fries with truffle oil and parmesan 3.95
Seasonal greens 3.95
Buttered new season potatoes 3.95
House salad 3.00

Desserts

- Baked rice pudding, tropical fruits and puffed rice (GF) 6.50
Salted caramel tart, home made vanilla ice cream 7.00
Dark chocolate delice, blackberry, yoghurt (GFA) 7.50
Crème brûlée with pistachio biscotti, organic damson and gin compote (GFA) 7.00
Selection of British and Irish cheeses 8.50

Please enquire about children's food

Head chef Stephen Moore

IMPORTANT NOTICE

Please note that face coverings are required when arriving and moving around the restaurant. Please also note and respect that our doors must be closed and **all customers must have left the premises by 10pm.**

Please also ensure you have transport arranged for prompt collection **before 10pm as you will not legally be permitted to wait inside beyond 10pm.**

Thank you Breda

BM



FOLLOW US

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

Cappuccino 2.95	Large 3.40
Latte	2.95
Flat White	3.10
Espresso	2.20
Macchiato	2.45
White Americano	2.95
Americano	2.75
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

Black Powder Gin:-	
- London Dry	6.50
- Blood Orange	6.50
- English Raspberry	6.50
Williams Chase	5.50
Tanqueray	5.50
Hendricks	5.50
Dingle (Irish)	6.00
Silver Spear (Irish)	6.00
Glendalough (Irish)	6.00
Jawbox (N. Ireland)	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

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

	Uvam Blush 2017, Veneto, Italy	5.00	7.00	9.50
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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 (By the glass)

		125ml
Sparkling Rosé	Charles Pelletier Grande Reserve	8.50
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
Prosecco - Tallero Extra Dry D.O.C Treviso	25.00
Sparkling Rosé - Charles Pelletier 'Cuvee Rosé' Grande Reserve	30.00
Champagne - Pierre Mignon Grande Reserve Premier Cru, France (V)	55.00

White

Mayfly - Sauvignon Blanc - Marlborough 2018, New Zealand (v)	28.00
Villarrica - Sauvignon Blanc - 2018, Maule Valley, Chile (V)	19.50
Pinot Grigio - Orsino 2018, Veneto, Italy	21.00
Chardonnay - Montsable 2017, IGP Pays d'Oc, Languedoc, France (V)	25.00
Chenin Blanc - The Liberator 2018, Stellenbosch, South Africa	26.00
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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Four courses dinner menu

39.50pp

Velouté of squash,

Lancashire cheese toastie (GFA)

100ml glass of Chardonnay - Montsable 2017, IGP Pays d'Oc, Languedoc, France (V)

Cured mackerel,

Blackberry hoisin, elderflower, apple (GF, DF)

100ml glass of Mayfly - Sauvignon Blanc - Marlborough 2018, New Zealand (v)

Sirloin of beef,

Hen of the wood, roasted onion, cottage pie (GF, DFA)

100ml glass of Killibinbin Sneaky Shiraz 2012, Australia

Dark chocolate delice,

Blackberry and yoghurt (GFA) 7.50

75ml glass of Domaine Lafage Maury Grenat

This four course menu would need to be taken by your whole table.

Wine flight supplement 20.00pp

Selection of British and Irish cheeses 8.50pp

Head chef Stephen Moore

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