

Marquee menu

£22 for two courses or £28 for three courses



BREDA'S MENU

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OUR MENUS

Starters

Soup of the day - served with our homemade bread and whipped butter

Gravadlax - cured salmon, capers, lemon mayonnaise and granary bread croutons GFA

Mains

Coq au vin - roast chicken breast, chicken leg, red wine sauce, mushroom, onion and pancetta with mashed potatoes and buttered greens GF

Pork belly - slow-cooked, pressed then roasted and finished with an Irish cider glaze, Clonakilty black pudding cabbage and potato croquette with honey roast carrots GFA

Pan-seared fish of the day with a spring vegetable risotto GF

Breda's fish pie - with salmon, haddock and prawns a creamy velouté topped with buttery mash potato served with a side of greens

Arborio rice risotto - slow cooked with spring vegetables, wild garlic and parmesan cheese V

Desserts

Lemon and lime cheesecake with a delicious set fruit jelly

Locally sourced organic rhubarb with Bramley apple crumble tart and vanilla anglaise

Vanilla custard crème brûlée with a sharp gooseberry compote GF

Cheese board selection (Supplement £3.50)

Children's menu

12.50 for two courses

Fish fingers, fries and greens or

Maple and poppy seed sausages, mash and gravy

Chocolate brownie with raspberry sauce or

Tray bake from our Pantry

(Please note that we cannot accommodate all dietary requirements at this time)

Enquire about daily specials

Please note that face coverings are required when arriving and moving around the premises including visits to the toilet. Please lock the outer toilet door behind you to ensure a 'one in' 'one out' procedure. Please ensure you do not wander from your table once sat. Please use the hand sanitiser provided. Thank you.

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



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**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
Coke / Diet Coke	2.80
Bunderberg ginger beer	3.50
Still or sparkling water small	1.95
Still or sparkling water large	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, Camomile, Peppermint, Green Tea, Lemongrass & Ginger	3.00
Irish Tea	2.75
Decaffeinated Tea	3.00

Gins 25ml

Tanqueray	6.00
Dingle (Irish)	6.00
Silver Spear (Irish)	6.00
Glendalough (Irish)	6.00
Jawbox (N. Ireland)	6.00
Batch Signature	6.00
Cuckoo Signature	6.00
Cuckoo Spiced	6.00
Cuckoo Sunshine	6.00
William Chase Rhubarb & Bramley Apple	6.50
Black Powder Gin:-	
- Blood Orange	6.50
- English Raspberry	6.50

Fever-Tree

Indian tonic	2.70
Light tonic	2.70
Soda water	2.70

Bottled Beer & Cider

Peroni Nastro	4.50
Magners	4.50
Becks Blue non alcoholic	4.00

Wine by the glass

White

		125ml	175ml	250ml
		Small	Regular	Large
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

	Sugarbird, White Zinfandel, California	5.00	7.00	9.50
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Red

Malbec	El Cuyo 2018, Mendoza, Argentina	6.00	8.00	9.75
Pinot Noir	Calusari, 2018, Banat, Romania	6.50	8.50	9.75

Sparkling / Champagne (By the glass)

		125ml
Sparkling Rosé	Charles Pelletier Grande Reserve	9.00
Champagne	Pierre Mignon Grande Reserve Premier Cru	12.00
Kir Royale	Creme de cassis and Champagne	11.00
Pimms	Pimms and lemonade	6.50

Wine by the bottle

Sparkling / Champagne

	BOTTLE
Sparkling Rosé - Charles Pelletier 'Cuvee Rosé' Grande Reserve	35.00
Champagne - Pierre Mignon Grande Reserve Premier Cru, France (V)	55.00

White

Pinot Grigio - Orsino 2019, Veneto, Italy	22.00
Chenin Blanc - The Liberator 2019, Stellenbosch, South Africa	27.00
Sauvignon Blanc Mayfly - Marlborough 2020, New Zealand (v)	29.00
Domaine Drouin Macon Bussieres 2019, Burgundy, France	36.00

Rose

Sugarbird, White Zinfandel, California	25.00
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Red

Villarrica Merlot 2018, Curico Valley, Chile (V)	21.00
El Cuyo Malbec 2018, Argentina (V)	26.00
Pinot Noir Calusari 2019, Banat, Romania (V)	27.00
Mas Donis Negre 2017, DO Montsant, Spain	29.50
Ironestone Old Vine Zinfandel 2018, California	32.00

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

Delicious meals, cakes and savouries are available fresh and frozen from our Pantry, feel free to browse or you can view our weekly fresh & frozen menu at www.bredamurphy.co.uk
Pantry hours are 10am till 8pm Fri & Sat.
Subscribe to our mailing list via our website.

BREDA MURPHY

R E S T A U R A N T

Tel. 01254 823446 Email: hello@bredamurphy.co.uk Web: www.bredamurphy.co.uk
Address: 41 Station Road, Whalley, near Clitheroe, Lancashire BB7 9RH