

Menu

Starters

- Chicken liver pâté, treacle soda bread, farmhouse chutney and truffle dressed leaves (GFA) 8.00
- Flamed mackerel fillet, heritage tomatoes, garden herbs, warm dashi broth (V, GFA) 6.00
- Soup of the day with whipped butter, warm homemade bread (V, GFA) 6.00
- Pressed crispy pork cheek, pickled summer vegetables, garlic aioli 7.50

Mains

- Gnocchi, salt baked beetroot, feta, salsa verde (V) 16.00
- Roasted lamb rump, aubergine caviar, yoghurt, spiced cauliflower dukkah, rosemary jus (GF) 21.00
- Fish of the day, seashore herbs, brown shrimp, lemon beurre blanc served with either new season or chipped potatoes (GF) 22.00
- 10oz, 30 day aged sirloin, onion rings, proper chips and peppercorn sauce (GF) 25.00

Sides

- Green salad 3.00, Proper chips 3.95
- Truffle and parmesan fries 3.95, Seasonal greens 3.95
- Homemade Lancashire cheese and onion focaccia with whipped butter and smoked salt (V) 3.50

Desserts

- Eton mess trifle, English strawberries and Champagne meringue (GF) 7.00
- Choux bun, raspberries, lemon curd and vanilla cream (V) 7.50
- Dark chocolate and pineapple delice, rum jelly, cocoa nibs (VA) 7.50
- Cheese selection, served with crackers, chutney, grapes and fruit bread (GFA) 9.50

Please note minimum of 2 courses including a main course

Please see blackboard for daily specials.

Children's menu

14.00 for two courses

Fish goujons coated in panko crumbs served with fries and greens or
Farnsworth Maple and poppy seed chipolatas served with creamy mash and gravy



Double chocolate brownie with raspberry sauce or
Sticky toffee pudding with butterscotch sauce

PLEASE NOTE THAT FACE COVERINGS ARE RECOMMENDED WHEN ARRIVING AND MOVING AROUND
THE PREMISES INCLUDING VISITS TO THE TOILET. PLEASE USE THE HAND SANITISER PROVIDED.

PLEASE NOTE THAT A SERVICE CHARGE ISN'T INCLUDED & GRATUITY CANNOT BE ADDED TO CARD PAYMENTS.

BM

V; vegetarian VA; vegetarian available 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
Coke / Diet Coke	2.80
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

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
Black Powder Gin:-	
- Strawberry	6.50
- English Raspberry	6.50

Fever-Tree

Indian tonic	2.70
Light tonic	2.70
Soda water	2.70
Lemon tonic	2.70

Bottled Beer & Cider

Peroni Nastro	4.50
Magners	4.50
Becks Blue non alcoholic	4.00
Pheasant Plucker bitter	4.95

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
Passion fruit bellini	Passion fruit liqueur and Champagne	11.00

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
Viognier - Mont Rocher VV Viognier 2020, Languedoc Roussillon, France	24.50
Chenin Blanc - The Liberator 2019, Stellenbosch, South Africa	27.00
Sauvignon Blanc Mayfly - Marlborough 2020, New Zealand (v)	29.00
Chardonnay - Domaine Drouin Macon Bussieres 2019, Burgundy, France	36.00

Rosé

Sugarbird, White Zinfandel, California	25.00
Uvam Blush, Vento, Italy	27.00

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
Daimon Rioja Crianza, Spain	31.00

Breda's Pantry & Nationwide Box Delivery Service

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 by scanning your phone camera over the QR barcode on the bottom right front of this menu.

Breda's Artwork

Please enquire with a member of staff about any of our peices of artwork on the restaurant walls. Work includes Ribble Valley artists Jo Taylor and Celia Davies and also peices from Lancashire's Hepplestone Art Gallery.

BREDA MURPHY

R E S T A U R A N T

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