

Menu

Starters

- Chicken liver pâté, treacle soda bread, farmhouse chutney and house dressed leaves (GFA) 8.00
Smoked haddock fritters, fresh horseradish mayonnaise, preserved lemon 7.25
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, wild mushrooms, roast shallots, parmesan (V) 16.00
Guinea fowl breast, pressed leg, seasonal vegetables, elderberry jus (GFA) 21.00
Fish of the day, tender stem broccoli, dugléré 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

- Tiramisu, chocolate mascarpone cream, génoise sponge flavoured with coffee liqueur 7.50
Muscavado caramel tart with banana sorbet 7.50
Passionfruit mousse, pineapple and lime salsa, pistachios, white chocolate (Contains nuts, GF) 7.00
Cheese selection, served with crackers, chutney, grapes and fruit bread (GFA) 9.50

Apéritifs

- 75ml glass of Deen de Bortoli Botrytis Semillon dessert wine, Australia 7.00
50ml glass of Delaforce LBV, DOC Douro Port, Portugal 5.50
50ml glass of Delaforce 10 year old Douro Port, Portugal 8.50
35ml glass of R. Delisle Cognac, VS 6.50

Please note minimum of 2 courses including a main course

Please ask about daily specials and children's menu.
(Feel free to ask a member of staff to reserve frozen ready meals from
our Pantry for you to takeaway with you).

Bookings being taken for Sunday lunches on 12, 19 & 26 September & 3, 10 & 17 October

Molton Brown Pop-up shop on Fri 17 Sept, lunch tables 12 noon till 2.30pm

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

The logo consists of the letters 'BM' in a bold, black, sans-serif font. A thin orange horizontal line is positioned directly beneath the letters.

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

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:-	
- Blood Orange	6.50
- Lancashire Rhubarb	6.50

Fever-Tree

Indian tonic	2.70
Light tonic	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

Cold

Apple juice	3.10
Orange juice	3.10
Coke / Diet Coke	2.80
Ginger beer	3.95
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

Wine by the glass

Sparkling / Champagne (By the glass)

		125ml
Champagne	Pierre Mignon Grande Reserve Premier Cru	12.00
Kir Royale	Creme de cassis and Champagne	11.00
Bellini	Passion fruit liqueur and Champagne	11.00
Sparkling Rosé	Charles Pelletier Grande Reserve, France	9.00
Prosecco	La Vita Sociale DOC Treviso, Italy	8.00

White

		125ml Small	175ml Regular	250ml 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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	Uvam Blush, Vento, Italy	5.50	7.50	9.50
		Small	Regular	Large
<u>Red</u>				
Malbec	El Cuyo 2018, Mendoza, Argentina	6.00	8.00	9.75
Pinot Noir	Calusari, 2018, Banat, Romania	6.50	8.50	9.75

Wine by the bottle

Sparkling / Champagne

	BOTTLE
Champagne - Pierre Mignon Grande Reserve Premier Cru, France (V)	55.00
Rosé - Charles Pelletier 'Cuvee Rosé' Grande Reserve, France	35.00
Prosecco - La Vita Sociale DOC Treviso, Italy	30.00

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

Apéritif

75ml glass of Deen de Bortoli Botrytis Semillion dessert wine, Australia	7.00
50ml glass of Delaforce <u>LBV</u> , DOC Douro Port, Portugal	5.50
50ml glass of Delaforce <u>10 year old</u> Douro Port, Portugal	8.50
35ml glass of R. Delisle Cognac, VS	6.50

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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