

Sunday Menu

£26 for two courses or £32 for three courses

Starters

Chicken liver pâté, treacle soda bread, farmhouse chutney and house dressed leaves (GFA)

Soup of the day with whipped butter, warm homemade bread (V, GFA)

Duck croquettes, cucumber, spring onions, hoisin

Cured salmon with cucumber, shallot, caper and radish dressing, seaweed mayonnaise (GFA, DF)

Mains

Sirloin of beef, roast potatoes, honey glazed carrot, seasonal greens, Yorkshire pudding & jus (GFA, DFA)

Fish of the day, seashore herbs, tender stem broccoli, dugléré buerre blanc served with
new season potatoes (GF)

Gnocchi, wild mushrooms, roast shallots, parmesan (V)

Roasted pork belly stuffed with apricots, apple and herbs, roast potatoes, honey
glazed carrot, seasonal greens, Yorkshire pudding & jus (GFA, DFA)

Desserts

Tiramisu, chocolate mascarpone cream, génoise sponge flavoured with coffee liqueur

Muscavado caramel tart with banana sorbet

Passionfruit mousse, pineapple and lime salsa, pistachios (Contains nuts, GF)

Cheese selection, served with crackers, chutney, grapes and fruit bread (GFA) Supplement 3.50

Please ask about daily specials.

Children's menu

14.00 for two courses

Mini roast lunch or

Fish goujons coated in panko crumbs served with fries and greens or

Farnsworth Maple and poppy seed chipolatas served with fries 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.

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

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)

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
	Uvam Blush, Vento, Italy	5.50	7.50	9.50

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

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

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