

Menu

Starters

Chicken liver pâté, treacle soda bread, red onion chutney and house dressed leaves (GFA) 8.00

Moules marinere, steamed mussels, Irish stout, root vegetable cream, truffle rapeseed sabayon, homemade bread (GFA, DFA) 7.25

Soup of the day with whipped butter, warm homemade bread (V, GFA) 6.00

Clonakilty black pudding, hispi cabbage croquettes, Jamesons ketchup, mustard and spring onion (DF) 7.50

Treacle cured salmon, dill crème fraiche, pickled shallots, boxty pancake (GFA, DFA) 8.00

Mains

Fish of the day, mirin and shallot butter sauce, sweet and sour grapes, tenderstem broccoli served with either chips or new season potatoes (GF, DFA) 23.00

Roasted wild mallard, breast and shredded leg, Jerusalem artichoke and braised lentils, crispy kale and apricot jus (GF, DFA) 21.50

Pancetta wrapped ballotine of chicken, sage, black garlic, potato and celeriac terrine, greens and chicken jus (DFA, GF) 18.00

Risotto of wild mushrooms, pickled shimeji, parmesan, cep and truffle oil (V, DFA, VGA) 16.00

10oz, 30 day aged sirloin, onion rings, proper chips and peppercorn sauce (GF) 26.00

Sides

Honey roasted root vegetables (V) 3.00, Proper chips (V) 3.95

Truffle and parmesan fries (V) 3.95, Seasonal greens (V) 3.95

Homemade bread with whipped butter (V) 3.50

Desserts

Chocolate and Irish whiskey cremeux, mascarpone, hazelnut crunch (Contains nuts, V, GFA) 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

Digestifs

75ml glass of Deen de Bortoli Botrytis Semillion 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

Ask about daily specials and children's menu

Ask a member of staff to reserve frozen ready meals from our Pantry for you to takeaway with you.

Sunday lunches bookings on 24 October & 7, 14, 21 & 28 November & 5, 12 & 19 December

Molton Brown Discount Pop-up shop on Fri 29 Oct, lunch tables 12 noon till 2.30pm

Christmas bookings now being taken see website for details www.bredamurphy.co.uk

PLEASE NOTE THAT A SERVICE CHARGE ISN'T INCLUDED & GRATUITY CAN ONLY BE ACCEPTED BY CASH



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.

Sunday Menu

£26 for two courses or £32 for three courses

Starters

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

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

Clonakilty black pudding, hispi cabbage croquettes, Jamesons ketchup, mustard and spring onion (DF)

Treacle cured salmon, dill crème fraiche, pickled shallots, boxty pancake (GFA, DFA)

Mains

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

Fish of the day, mirin and shallot butter sauce, sweet and sour grapes, tenderstem broccoli served with new season potatoes (GF, DFA)

Risotto of wild mushrooms, pickled shimeji, parmesan, cep and truffle oil (V, DFA, VGA)

Roast rolled pork belly, stuffed with apricot, apple and herbs, roast potatoes, honey glazed carrot, seasonal greens, Yorkshire pudding and jus (GFA, DFA)

Desserts

Chocolate and Irish whiskey cremeux, mascarpone, hazelnut crunch (Contains nuts, V, GFA)

Muscavado caramel tart with banana sorbet

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

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

Sticky toffee pudding, toffee sauce and clotted cream

Digestifs

75ml glass of Deen de Bortoli Botrytis Semillion 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 ask about daily specials.

Children's menu 14.00 for two courses

Mini roast beef or chicken ballotine 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

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BM

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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
Gordons	5.00

Vodka 25ml

Smirnoff	4.50
Grey Goose	5.50

Fever-Tree

Indian tonic	2.70
Light tonic	2.70
Aromatic 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	2.25
Still or sparkling water large	3.50

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	7.50	

White

		125ml	175ml	250ml
		Small	Regular	Large
Pinot Grigio	Orsino 2019, 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

	Sugarbird, White Zinfandel, California	5.00	7.00	9.50
	Uvam Blush, Vento, Italy	5.50	7.50	9.50

Red

		Small	Regular	Large
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		29.50

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

Digestifs

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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