

A la Carte Menu

Starters

- Wild mushroom soup, tarragon creme fraiche, homemade bread and whipped butter (V, VGA, GFA, DFA) 6.50
Ballymaloe chicken liver pâté, red onion chutney, bitter leaves, warm soda bread (GFA) 8.00
Gin cured salmon, pickled celeriac, capers, shallots, lemon mayonnaise (GFA, DFA) 7.75
Salad of beetroot, warm goat's cheese bon-bon, candied walnuts, clementines and chicory (V, VGA, DFA) 7.00
Confit duck leg croquette with cranberry puree, pickled shallot and dressed leaves 7.50

Mains

- Goosnargh turkey breast, cranberry and citrus stuffing, jus and traditional garnish (GFA, DFA) 19.00
Slow cooked blade of beef, dauphinois, heritage carrots, roasted onions, braising juices (GF, DFA) 22.00
Breda Murphy classic fish pie, salmon, haddock and prawns poached in white wine, creamy fish veloute with buttery mash served with seasonal greens 16.00
10oz, 30 day aged sirloin, onion rings, proper chips and peppercorn sauce (GF) 26.00
Roasted cod loin, cassoulet of beans, root vegetables and mussels (GF, DFA) 24.00
Gnocchi, kale, roasted squash, pine nuts and parmesan (V, VGA) 16.00

Sides

- Sprouts, smoked bacon and chestnuts (GF, DFA, N) 4.00
Seasonal winter vegetables (GF, DFA) 4.00
Sage buttered baby potatoes (GF, DFA) 4.00
Proper chips 4.00 Truffle and parmesan fries (GF) 4.00

Desserts

- Mammy's Christmas pudding, brandy and vanilla anglaise (V, N) 7.95
Rum pannacotta, dark chocolate, soaked prunes, cocoa nib tuille (GF) 7.00
Orange mousse, crystalised ginger, pistachios and cranberries (GF, N) 7.95
Sticky toffee pudding with toffee sauce and clotted cream (V) 7.50
British and Irish cheese selection, fruit loaf, chutney and crackers (GFA) 9.50

(Vegan options available upon request)

Please ask about children's menu.

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

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

BREDA MURPHY
RESTAURANT

Tel: 01254 823446 Email: hello@bredamurphy.co.uk www.bredamurphy.co.uk

V; vegetarian VA; vegetarian available VG; vegan GF; gluten free DF; dairy free VGA; vegan available GFA; gluten free available DFA; dairy free available. N; Contains nuts 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)	6.50
Glendalough (Irish)	6.50
Jawbox (N. Ireland)	6.50
Batch Signature	6.50
Cuckoo Signature	6.50
Cuckoo Spiced	6.50
Cuckoo Sunshine	6.50
Wild Fox:-	
Damson & Clementine	6.50
Black Powder Gin:-	
- Blood Orange	6.50
- Lancashire Rhubarb	6.50
Gordons	5.00

Vodka 25ml

Grey Goose	6.50
Smirnoff	4.50

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
Hen Harrier Blonde ale	4.95

Cold

Elderflower presse	3.10
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

Festive Hot Drinks

Breda's mulled wine	6.50
Amaretto Latte	3.50
Caramel Latte	3.50
After Eight Hot chocolate topped with peppermint syrup & marshmallows	3.95
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
Irish liqueur coffee	6.50
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

Cocktails

Espresso martini	vodka, espresso & coffee liqueur	10.00
Negroni cocktail	made with Campari, Gin & Vermouth	9.00

White

		125ml	175ml	250ml
		Small	Regular	Large
Pinot Grigio	Orsino 2020, Veneto, Italy	4.50	6.50	9.50
Sauvignon Blanc	Mayfly Marlborough 2020, New Zealand	5.50	7.50	10.50
Macon	Chardonnay Davaye, Domaine de la Croix	7.50	10.00	15.00

Rosé

	Sugarbird, White Zinfandel, 2019 California	6.00	8.00	11.00
--	---	------	------	-------

	Uvam Blush, 2020 Vento, Italy	5.50	7.50	10.50
--	-------------------------------	------	------	-------

Red

		Small	Regular	Large
Merlot	Villarrica 2020, Curico Valley, Chile (V)	5.00	7.00	10.00
Malbec	El Cuyo 2020, Mendoza, Argentina	6.00	8.00	11.00
Pinot Noir	Calusari, 2020, Banat, Romania	6.50	8.50	11.50

Wine by the bottle (Tasting notes on our full wine list)

Sparkling / Champagne

	BOTTLE
Champagne - Pierre Mignon Grande Reserve Premier Cru, France (V)	58.00
Rosé - Charles Pelletier 'Cuvee Rosé' Grande Reserve, France	35.00
Prosecco - La Vita Sociale DOC Treviso, Italy	29.50

White

Pinot Grigio - Orsino 2020, Veneto, Italy	22.00
Viognier - Mont Rocher Viognier 2020, Languedoc Roussillon, France	24.50
Mabis, Biscardo Oropasso 2020 Veneto, Italy	27.00
Chenin Blanc - Bonfire Hill Extreme Vineyards, 2018, South Africa	29.00
Sauvignon Blanc Mayfly - Marlborough 2020, New Zealand (v)	29.00
Chardonnay - Davaye, Domaine de la Croix Senaillet, 2020, France	40.00

Rosé

Sugarbird, White Zinfandel, 2020, California	28.00
Uvam Blush, 2020, Vento, Italy	27.00

Red

Villarrica Merlot 2020, Curico Valley, Chile (V)	21.00
El Cuyo Malbec 2020, Argentina (V)	26.00
Pinot Noir Calusari 2020, Banat, Romania (V)	27.00
Mabis, Biscardo Neropasso 2018 Veneto, Italy	28.50
Mas Donis Negre 2017, DO Montsant, Spain	29.50
Daimon Rioja Crianza, 2016, Spain	31.00
Killibinbin, Sneaky Shiraz, Australia	31.00

Digestifs & Spirits (See our full wine list)

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

Instagram @foodbybredamurphy Facebook @foodbybredamurphy