

Sunday Menu

£28 for two courses or £35 for three courses

Starters

Soup of the day with whipped butter, warm homemade bread (V, GFA)
Treacle cured salmon, dill crème fraiche, pickled shallots, boxty pancake (GFA, DFA)
Chicken liver pâté, treacle soda bread, red onion chutney and house dressed leaves (GFA)
Forest mushroom, roast red pepper and soft herb arancini with cherry and cranberry purée (V)

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, curly kale and a creamy mash (GF, DFA)
Gnocchi with forest mushrooms, spinach, parmesan and toasted pine nuts (V)
Pancetta wrapped ballotine of chicken, sage, black garlic, potato and celeriac terrine, greens and chicken jus (DFA, GF)

Desserts

Mulled wine, orange and Cointreau trifle
Dark chocolate and prune delice, hazelnut and and cocoa nib tuille (V GF)
Sticky toffee pudding with toffee sauce and mascarpone cream (V)
Cheese selection, served with crackers, chutney, grapes and fruit bread (GFA)

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

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 CAN ONLY BE ACCEPTED BY CASH

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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)	6.50
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
Rhubarb & Elderflower	6.50
Black Powder Blood Orange	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

Specialiy Hot Drinks

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	9.00
Negroni cocktail	made with Campari, Gin & Vermouth	10.00

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
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	Uvam Blush, 2020 Vento, Italy	5.50	7.50	10.50
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Red

		Small	Regular	Large
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
Macon - 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

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

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