

Sunday sample menu

£29 - two courses or £36 - three courses

Starters

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

Chicken liver pâté, toasted soda bread and Cumberland sauce (GFA)

Lemon and lime salmon tartare with asparagus, anchovy mayonnaise and quails egg

Salt baked beetroot, turnip, sourdough croutons, aged balsamic, creamed feta and crystallised walnuts (V)

Confit duck leg croquette, fennel watercress and radish salad with sorrel oil

Mains

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

Pancetta wrapped chicken ballotine with cep and kale farce, roast potatoes,

honey glazed carrot, seasonal greens, Yorkshire pudding and jus

Slow cooked lamb shoulder, aubergine caviar, Shepherd's pie croquette and salsa verde

Roasted kohlrabi and cauliflower florets dukkha spices and green tahini sauce (V, DFA)

Fish of the day with seasonal greens, seashore herbs, sorrel butter sauce and new potatoes or chips (GF)

Desserts

Crème brûlée with poached rhubarb, ginger and shortbread biscuit

Sticky toffee pudding with Rhoda clotted cream (V)

Chocolate, orange and hazelnut tart with lime cream

Cheese selection, served with crackers, chutney, grapes and fruit bread (GFA) Supplement 4.00

Children's under age of ten 14.00 for two courses

Mini roast chicken 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

FATHER'S DAY SUNDAY LUNCH 19TH JUNE, BOOKINGS BEING TAKEN 12 NOON TILL 2.30PM

READY MEAL SERVICE (Ask a member of staff for a take home menu)

Ask a member of staff to reserve frozen ready meals from our Pantry for you to takeaway with you. Also offering 7 days a week local deliver or collections. Nationwide box deliveries every Wed, Thur & Fri.

PLEASE NOTE THAT A SERVICE CHARGE IS NOT INCLUDED AND GRATUITY CAN ONLY BE ACCEPTED BY CASH

Menu maybe subject to change without notice.

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

<u>Dingle</u> (Ireland)	6.50
<u>Cuckoo</u> Signature (Chorley)	6.50
<u>Cuckoo</u> Spiced	6.50
<u>Cuckoo</u> Sunshine	6.50
<u>Wild Fox</u> (Preston)	
Damson & Clementine	6.50
Rhubarb & Elderflower	6.50
<u>Black Powder</u> (Blackpool)	
Signature	6.50
Blood Orange	6.50
<u>Gordons</u>	5.00

Spirits, Liqueurs & Port

Grey Goose vodka 25ml	6.50
Smirnoff vodka 25ml	4.50
Bacardi 25ml	3.75
Baileys cream liqueur 50ml	4.50
Cognac VSOP 35ml	7.95
Cognac XO 35ml	11.95
Port 10 year old ruby 50ml	7.55
Port White 50ml	5.50
Sherry Emilo Lustau Nuno 50ml	4.95
Bushmills Irish whiskey 25ml	4.95
Jamesons Irish whiskey 25ml	4.00
Paddy Irish whiskey 25ml	4.50

Bottled Fever-Tree

Indian tonic	200ml	2.70
Light tonic	200ml	2.70

Bottled Beer & Cider

Peroni	330ml	4.50
Magners cider	330ml	4.50
Guinness	440ml	4.95
Pheasant Plucker	500ml	4.95
Hen Harrier Blonde	500ml	4.95
Becks Blue non alco	275ml	4.00

Cold Drinks

Elderflower presse	250ml	3.10
Apple juice	250ml	3.10
Orange juice	250ml	3.10
Coke / Diet Coke	200ml	2.80
Ginger beer	275ml	3.95
Iced Latte / Chai iced Latte		3.80

Still or Sparkling water:

Small	330ml	2.25
Large	750ml	3.50

Hot Drinks

Galão Portuguese Latte	3.50
espresso, maple syrup & steamed milk	
Irish liqueur coffee (whiskey)	6.50
Caramel or Chai Latte	3.50
After Eight mint hot chocolate	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
Hot Chocolate	3.50
Speciality Teas: Earl Grey, Camomile, Peppermint, Green Tea, Lemongrass & Ginger	3.00
Bewleys Irish Tea	2.75
Decaffeinated Tea	3.00

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

Sparkling / Champagne

Champagne	Pierre Mignon Grande Reserve Premier Cru, France (V)	59.50
Sparkling Rosé	Charles Pelletier 'Cuvee Rosé' Grande Reserve, France	37.50
Prosecco	La Vita Sociale DOC Treviso, Italy	31.00

White

Pinot Grigio	Orsino 2020, Veneto, Italy	23.00
Viognier	Mont Rocher Viognier 2020, Languedoc Roussillon, Fr	26.00
Chenin Blanc	Rousanne & grenache blanc - Bonfire Hill, 2018, S. Africa	30.00
Sauvignon Blanc	Mayfly - Marlborough 2021, New Zealand (v)	31.00
Muscadet	Sur Lie, Domaine Gobin Freres, Loire Valley, 2020 France	35.00
Pinot Gris	Villa Wolf, Pfalz, 2019 Germany	35.00
Chardonnay	First Village, Bethany Estate, Barossa Valley, 2020 Australia	40.00
Macon	Davaye, Domaine de la Croix Senaillet, 2020, France	40.00

Rosé

Sugarbird	White Zinfandel, 2020, California	28.00
Uvam Blush	2020, Vento, Italy	29.50

Red

Merlot	Villarrica, Curico Valley, 2020 Chile	24.00
Malbec	El Cuyo 2020, Argentina (V)	27.00
Pinot Noir	Calusari 2020, Banat, Romania (V)	27.00
Mabis,	Biscardo Neropasso 2019 Veneto, Italy	29.50
Mas Donis Negre	2020, DO Montsant, Spain	30.00
Rioja	Daimon Crianza, 2016, Spain	32.00
Shiraz	Killibinbin, Sneaky Shiraz, 2014 Australia	34.00

Wine by the glass

Sparkling / Champagne (By the glass) 125ml

Champagne	Pierre Mignon Grande Reserve Premier Cru	12.50
Sparkling Rosé	Charles Pelletier Grande Reserve, France	9.50
Prosecco	La Vita Sociale DOC Treviso, Italy	8.00

Cocktails

Kir Royale	Creme de cassis and Champagne	11.50
Passion Bellini	Passion fruit liqueur and Champagne	11.50
Espresso Martini	Vodka, Espresso and Coffee Liqueur	10.00
Negroni cocktail	Campari, Gin and Vermouth	10.00
Martini	Gin and Dry Vermouth	9.00
Vodka Martini	Vodka and Dry Vermouth	9.00

White

	125ml	175ml	250ml	
	Small	Regular	Large	
Pinot Grigio	Orsino 2020, Veneto, Italy	5.00	7.00	9.50
Sauvignon Blanc	Mayfly Marlborough 2021, New Zealand	6.00	8.00	11.00
Macon	Chardonnay Davaye, 2021	7.50	10.00	15.00

Rosé

Sugarbird, White Zinfandel, 2020 California	6.00	8.00	11.00
Uvam Blush, 2020 Vento, Italy	6.50	8.50	11.50

Red

	Small	Regular	Large	
Merlot	Villarrica, Curico Valley, 2020 Chile	5.50	7.50	10.50
Malbec	El Cuyo 2020, Mendoza, Argentina	6.00	8.00	11.00
Pinot Noir	Calusari, 2020, Banat, Romania	6.50	8.50	11.50

Dessert Wine

75ml glass of Deen de Bortoli Botrytis Semillion dessert wine, Australia	7.00
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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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