

# Dinner menu

Mixed marinated olives and spiced almond 3.95

## Starters

- Soup of the day with whipped butter, warm homemade bread (V, GFA) 6.50
- Chicken liver pâté, toasted soda bread and Cumberland sauce (GFA) 8.00
- Beetroot and dill cured salmon, pickled shallots, lemon mayonnaise, crostini 8.50
- Confit duck leg croquette, cornichons, watercress and radish salad, aged balsamic 8.50
- Fennel and red onion 'tarte fine' topped with feta, thyme and rocket 7.50
- Seafood gratin with cockles and queenies in a Chablis veloute and Lancashire cheese mash 12.00

## Mains

- Ballontine of chicken wrapped in pancetta filled with basil, buffalo mozzarella, sundried tomatoes, pesto mash and griddled courgette 21.50
- Potato gnocchi, courgettes, cherry tomatoes, red pepper, pine nuts and basil (V, GFA) 17.50
- 10oz, 30 day aged sirloin steak, 'chimichurri', dressed leaves, roasted cherry tomatoes and fries (GF) 28.00
- Fish of the day with seasonal greens, seashore herbs, shrimp butter sauce and new seasons potatoes or chips (GF) 25.00
- Pork fillet wrapped in Parma ham, crispy pork belly, celeriac, burnt apple puree and cider jus 23.50
- Pan roasted duck breast, fondant potato, pak choi and elderberry jus 28.50

## Sides

- Proper chips (V) 4.50 or Truffle and parmesan fries (V) 4.50,
- Minted new potatoes (V) 4.50 Seasonal greens (V) 4.50 Green salad (V) 4.50
- Homemade bread with whipped butter (V) 3.50

## Desserts

- Madagascar vanilla cheesecake with minted strawberry and hazelnut tuille 7.50
- Chocolate, orange and hazelnut tart with lime cream 7.50
- Crème brûlée with poached rhubarb, ginger and shortbread biscuit 7.50
- Sticky toffee pudding with Rhoddas clotted cream (V) 7.50
- Cheese selection, served with crackers, chutney, grapes and fruit bread (GFA) 11.00

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

**MOLTON BROWN DISCOUNT POP-UP LUNCHEON, TABLES 12-2PM FRI 24TH JUNE**

## READY MEALS

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.

## BUFFET HOME CATERING

Whatever the occasion let us take the hassle out of catering at home. Discuss details with a member of staff.

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

Menu maybe subject to change without prior notice

The logo consists of the letters 'B' and 'M' in a bold, black, sans-serif font. The 'B' is positioned to the left of the 'M'. A thin orange horizontal line is located directly beneath the 'M'.

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. SAT 9 APR 2022**

## 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

		BOTTLE
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
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Uvam Blush, 2020 Vento, Italy	6.50	8.50	11.50
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### Red

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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