

Sample Sunday brunch menu

BRUNCH COCKTAILS

- Sunday Fizz - Prosecco and grenadine 9.50
Bloody Mary - Vodka, tomato juice and lemon 7.50
Bucks Fizz - Champagne and orange juice 10.00
Queen's Cocktail - Dubonnet, London gin over ice and lemon 9.00
Kir Royale - Champagne and creme de cassis 11.50

BRUNCH

- Eggs Benedict with poached eggs, honey roast ham on soda bread (GFA, DFA) 10.50
Full English Breakfast with Farnsworth pork sausage. Bowland bacon, fried free range eggs, black pudding, tomato and mushroom (GFA, DFA) 12.50
Eggs Royale with poached eggs, Scottish smoked salmon, watercress and hollandaise (GFA, DFA) 12.50
Wholemeal sour dough with avocado guacamole, rocket and poached egg (V, GFA, DFA) 8.75
Buttermilk pancake with streaky bacon and maple syrup or strawberries and cream 8.95

CELEBRATE IN ONE OF OUR DINING ROOMS

Why not reserve either our Platform, Gallery or Arches Room to celebrate your special occasion. We have rooms that can seat up to 12, 20 or 30 people. Speak to a member of staff.

READY MEALS

Ask a member of staff to reserve frozen ready meals from our Pantry for you to takeaway with you. Family sized ready meals and fish cakes available. 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

BM

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 coffee	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
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Uvam Blush, 2020 Vento, Italy	6.50	8.50	11.50
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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

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

Sample Sunday lunch

£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)
Beetroot and dill cured salmon, pickled shallots, lemon mayonnaise, crostini
Confit duck leg croquette, cornichons, watercress and radish salad, aged balsamic
Fennel and red onion 'tarte fine' topped with feta, thyme and rocket (V)

Mains

Sirloin of beef, roast potatoes, honey glazed carrot, seasonal greens, Yorkshire pudding and jus (GFA, DFA)
Pork fillet wrapped in parma ham, crispy pork belly, celeriac and apple puree, cider jus
Potato gnocchi, courgettes, red peppers, cherry tomatoes, basil and toasted pine nuts (V, DFA)
Fish of the day with seasonal greens, seashore herbs, tomato butter sauce and new potatoes (GF)
Ballontine of chicken wrapped in pancetta filled with basil, buffalo mozzarella, sundried tomatoes, pesto mash and griddled courgette

Desserts

Madagascar vanilla cheesecake with minted strawberry and hazelnut tuille
Chocolate, orange and hazelnut tart with lime cream
Crème brûlée with raspberry, mint and shortbread biscuit
Sticky toffee pudding with Rhoddas clotted cream (V)
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

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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

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