

SUNDAY LUNCH MENU

STARTERS

Garlic Bread (V)

French baguette smothered in garlic butter. (2, 9, 12)

Blue Cheese Croquettes (V)

Creamy Stilton with spring onions and celery encased in breadcrumbs, served with caramelized red onion jam. (1, 2, 4, 7, 9, 13)

Soup of the day

Fresh homemade soup served with wheaten bread. **Ask about allergens.**

Homemade Pate

Chicken livers, cream, brandy & garlic blended into a smooth pâté served with melba toast & Cumberland sauce. (1, 2, 7, 9, 13)

Traditional Chicken Wings

Succulent marinated chicken wings served with BBQ sauce. (1, 2, 9, 13)

Breaded Mushrooms (V)

Lightly breaded mushrooms, in a crisp herb crumb, deep-fried and served with garlic mayonnaise. (2, 4, 7, 9, 13)

MAINS

8oz Sirloin Steak

Cooked the way you like it. Served with mushroom, onions, peppered sauce and chips. (£5 Supplement). (1, 2, 4, 7, 9, 13)

Roast Beef and Yorkshire Pudding

Prime roast beef, Yorkshire pudding and gravy. (1, 2, 4, 7, 9, 13, 14)

Chicken Escalope

Served on a bed of creamy mash topped with brandy and peppercorn cream sauce. (1, 2, 4, 7, 9, 13, 14)

Murphy's Beef/Vegetable Lasagne

100% minced beef/vegetables. Layers of fresh pasta, homemade bolognese and mature cheddar, baked and served with dressed leaves and chips. (1, 2, 4, 7, 9, 13, 14)

Chicken Curry

Tender strips of chicken & onions in a medium curry sauce served with rice or chips. (2, 9)

Scampi and Chips

Succulent single wholetail scampi coated in a light crispy crumb, served with tartar sauce and chips. (2, 3, 4, 5, 8, 9, 14)

Vegetable Curry (V)

Stirfry vegetables in a medium curry sauce served with rice or chips. (2, 9)

ROAST BEEF AND CHICKEN COME WITH MASH, ROAST POTATOES AND SEASONAL VEGETABLES.

SWEETS

Chocolate Fudge Cake (2, 4, 7, 13, 14)

Dime Bar Explosion (2, 4, 7, 10, 13, 14)

Cheesecake of the Day (2, 7, 13, 14)

Fresh Fruit Pavlova (4, 7, 13, 14)

Banoffee Pie (2, 7, 10, 13, 14)

All desserts served with fresh cream

Menu Allergen Content

1. Celery 2. Cereals containing Gluten 3. Crustaceans 4. Eggs 5. Fish 6. Lupin 7. Milk
8. Mollusc 9. Mustard 10. Nuts 11. Peanuts 12. Sesame Seeds 13. Soya 14. Sulphur Dioxide

Please Note: Every care is taken to avoid any cross contamination when processing a specific allergen free order. We do however work in a kitchen that processes allergenic ingredients and does NOT have a specific allergen free zone or separate dedicated fryers. Allergen data is held on each of our dish ingredients. Ask your server for more details.

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