

B BRADLEY *gardens*

SUNDAY LUNCH MENU

BRADLEY COCKTAILS

Dirty vodka Martini	7.50
Classic Negroni	7.50
<i>Hepple Gin, Campari, Martini Rosso, ice & a twist of orange</i>	
'Very spicy' bloody Mary	7.00
Raspberry Bellini	7.60
Prosecco 'Royale'	7.60

SNACKS WHILE YOU WAIT

Nocellera del Beliche olives V Gf	3.50
Chilli spiced cashew nuts V Gf	3.25

TO START

Cauliflower fritters – with curry mayo (tapas size) V	4.25
Smoked salmon – with blinis, crème fraîche and caviar	9.00
Chicken liver parfait <i>with white truffle oil, cornichons and toasted sour dough</i>	6.75
Prawn cocktail – with bloody Mary sauce Gf available	8.50
Today's homemade soup V Gf <i>always vegetarian, always gluten free</i>	5.75

HOT & COLD SANDWICHES

Emmenthal and pesto <i>with spinach, tomato, black olives and pesto</i>	7.00
Hot roast beef <i>with roast potatoes and gravy</i>	10.00
Hot roast pork <i>with stuffing, apple sauce, roast potatoes and gravy</i>	10.00
Ham, vintage cheddar & red onion jam	6.75
Prawn, chive & bloody Mary mayonnaise	7.50
Smoked salmon <i>with cream cheese & cucumber</i>	8.00

MAIN COURSE

Roast sirloin of beef	13.75
Crane Row Farm rare breed loin of pork <i>served with apple compote & sage stuffing</i>	13.75
Roast chicken breast <i>served with dry cured bacon & field mushrooms</i>	13.25

ALL SERVED WITH ROAST POTATOES,
BUTTERED GREENS, BRAISED RED CABBAGE,
ROAST CARROTS & YORKSHIRE PUDDING

Risotto of smoked Finnan haddock Gf <i>served with spring onions & parmesan</i>	12.75
Grilled king prawns <i>served with chilli mayo, house salad and skinny fries</i>	14.00
Warm salad of goats' cheese V <i>with beetroot, French beans, tomato, and shallots</i>	10.75

DESSERTS

Banana, chocolate, salted caramel & pecan sundae V	7.00
French style vanilla cheesecake <i>with fresh raspberries</i>	6.75
Vanilla crème brûlée V Gf	7.00
Soft brown sugar meringue V Gf <i>served with red fruits & thick cream</i>	7.00
Knickerbocker glory V Gf	7.00
Beckleberries local ice creams V Gf <i>vanilla, raspberry, chocolate & caramel</i>	3.60
Cheeses from Neals Yard dairy V each 4.00 / all 3 10.00 <i>Colston bassett, Tinworth and Keens cheddar</i>	

V denotes vegetarian Gf denotes gluten free

Food allergies, intolerances and special dietary requirements:
Before ordering your food and drinks, please ask a member of staff if you would like to know about our ingredients – they will be more than happy to assist.

WIFI PASSWORD - Bradleycafe

DRINKS MENU

Cappuccino	Lg 3.20 / Reg 2.95
Latte	Lg 3.20 / Reg 2.95
Americano	Lg 3.30 / Reg 2.95
Espresso	2.95
Double Espresso	3.30
Macchiato	2.95
Filter coffee plus refill	Mug 2.95 / Cup 2.45
Flat white	3.30
Mocha	3.30
White velvet	3.30
Hot chocolate	3.30
Pot of tea or decaf tea	2.95
Speciality tea	2.95

SOFT DRINKS

Bottled water - 330ml / 750ml	2.50 / 4.00
Diet Coke / Coca Cola	2.85
Fentimans soft drinks – Ginger Beer, Dandelion & Burdock, Rose Lemonade, Victorian Lemonade, Shandy, Elderflower or Mandarin & Seville Orange	3.90
San Pelligrino – Lemon, Orange or Blood Orange	2.90

BEERS

Nastro Azzuro Peroni	3.85
Premium Craft Ales & Ciders – Please ask what we have available	4.10

SPIRITS

Jack Cains Premium Gin “hand-crafted in Northumbria”	
Havana Club	
Finlandia Vodka	All 3.50
Baby Mixers	1.75

JUICES & SMOOTHIES

Freshly squeezed orange juice	3.75
Freshly pressed Cox’s Apple juice	3.75
Cranberry juice	3.50
Strawberry, orange & banana smoothie	4.50
Spinach, kiwi & pineapple smoothie	4.50

WINES

WHITE WINE

GLASS (175ML) / BOTTLE

‘Cuvee’ Georges Duboeuf France – Easy drinkable medium wine	5.25 / 18.90
Santa Alegra Sauvignon Blanc Chile – Crisp tasting, medium-bodied white. Aromas of gooseberry & elderflower	5.40 / 19.50
Pinot Grigio ‘Terre Del Noce’ Italy – Dry white with notes of apple	5.80 / 21.00
Viognier Olivier Coste Languedoc, France – Classic, full-bodied wine	28.00
Coopers Creek Sauvignon Blanc New Zealand – Classic vineyard, aromas of peach & nectarine	29.80
Gavi Di Gavi La Contessa 2015 Piedmont, Italy – Great texture & precision, fresh & dry	32.50

ROSE WINE

GLASS (175ML) / BOTTLE

Pinot Grigio ‘Terre Del Noce’ Italy – Soft, easy drinking, full of fruit	5.80 / 21.00
Santa Alegra Rosé Chile – Full flavoured Chilean Rosé	6.10 / 22.00

RED WINE

GLASS (175ML) / BOTTLE

‘Cuvee’ Georges Duboeuf France – Easy drinkable light red	5.25 / 18.80
Santa Alegra Merlot Chile – A not too heavy wine with lots of fruit	5.40 / 19.50
Deakin Estate Shiraz Australia – Punchy Shiraz with aromas of plum & vanilla	6.65 / 23.90
Norton Porteño Malbec Argentina – Super smooth, full-bodied with a hint of peppery spice	24.00
Rioja Crianza Bodega Valdemar Spain – Prize winning, full-bodied Rioja	31.00
Peppoli Chianti Classico Tuscany, Italy – elegant with a great structure from the great Marchesi Antinori	35.00

PROSECCO

GLASS (125ML) / BOTTLE

Ca Del Console Extra Dry A classic Prosecco, aromas of white peach & pear	6.65 / 25.85
Viticolto Acquesi Rosé Brut Piedmont, Italy. Light Pink in colour with fruit overtones	28.50

CHAMPAGNE

Drapier Carte D’or Brut Lovely dry flavour made with 90% Pinot Noir & 10% Chardonnay	HALF BOTTLE 28.00 FULL BOTTLE 48.25
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