

Wines

White Wine

'Cuvee' Georges Duboeuf *Glass (175ml) / Bottle*
France – Easy drinkable medium wine *5.25 / 18.90*

Santa Alegra Sauvignon Blanc *5.40 / 19.50*
Chile – Crisp tasting, medium-bodied white. Aromas of gooseberry & elderflower

Pinot Grigio 'Terre Del Noce' *5.80 / 21.00*
Italy – Dry white with notes of apple

Viognier Olivier Coste *28.00*
Languedoc, France – Classic, full-bodied wine

Coopers Creek Sauvignon Blanc *29.80*
New Zealand – Classic vineyard. Aromas of peach & nectarine

Gavi Di Gavi La Contessa 2015 *32.50*
Piedmont, Italy – Great texture & precision, fresh & dry

Rose Wine

Pinot Grigio 'Terre Del Noce' *Glass (175ml) / Bottle*
Italy – Soft, easy drinking, full of fruit *5.80 / 21.00*

Santa Alegra Rosé *6.10 / 22.00*
Chile – Full flavoured Chilean Rosé

Red Wine

'Cuvee' Georges Duboeuf *Glass (175ml) / Bottle*
France – Easy drinkable light red *5.25 / 18.80*

Santa Alegra Merlot *5.40 / 19.50*
Chile – A not too heavy wine with lots of fruit

Deakin Estate Shiraz *6.65 / 23.90*
Australia – Punchy Shiraz with aromas of plum & vanilla

Norton Porteño Malbec *24.00*
Argentina – Super smooth, full-bodied with a hint of peppery spice

Rioja Crianza Bodega Valdemar *31.00*
Spain – Prize winning, full-bodied Rioja

Peppoli Chianti Classico *35.00*
Tuscany, Italy – elegant with a great structure from the great Marchesi Antinori

Alcohol free wines

Eisberg Sauvignon *21.00*
Germany – Fresh, aromatic

Eisberg Rosé *21.00*
Germany – Hints of strawberries & raspberries

Lindemans Cabernet Sauvignon *22.00*
Australia - Smooth and rounded

Prosecco

Ca Del Console Extra Dry *Glass (125ml) / Bottle*
A classic Prosecco with aromas of white peach & pear *6.65 / 25.85*

Viticoltori Acquesi Rosé Brut *28.50*
Piedmont, Italy. Light Pink in colour with fruit overtones

Champagne

Drapier Carte D'or Brut *Half Bottle 28.00*
Lovely dry flavour made with 90% Pinot Noir & 10% Chardonnay *Full Bottle 48.25*

BRADLEY GARDENS

Drinks Menu

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

Hot Drinks

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 *2.50 / 4.00*
330ml / 750ml

Diet Coke / Coca Cola *2.85*

Fentimans soft drinks *3.90*
Ginger Beer, Dandelion & Burdock, Shandy, Rose Lemonade, Victorian Lemonade, Elderflower, Mandarin & Seville Orange

San Pelligrino *2.90*
Lemon, Orange, Blood Orange

Beers

Nastro Azzuro Peroni *3.85*

Premium Craft Ales & Ciders *4.10*
Please ask what we have available

Non alcoholic beers

Peroni Libera *3.85*

Kopparberg mixed fruit *4.10*

Adnams Ghost Ship pale ale *3.85*

Spirits

Hepple Premium Gin *3.50*
Hand-crafted in Northumbria

Havana Club *3.50*

Finlandia Vodka *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*

Strawberry 'American' milk shake *4.50*

Bradley Cocktails

<i>Classic Negroni</i> Hepple gin, Campari, Martini Rosso & a twist of orange	7.50
<i>Dirty vodka martini</i>	7.50
<i>Very spicy Bloody Mary</i>	7.00
<i>Prosecco Royale</i>	7.60
<i>Raspberry Bellini</i>	7.60
<i>Jug of Pimms</i> Pimms, lemonade & fresh fruit	15.00
<i>Very spicy Virgin Mary (alcohol free)</i>	4.00
<i>Shirley Temple (alcohol free)</i> soda, lime, lemon, grenadine & cherries	4.50

Snacks While You Wait

<i>Nocellera del Beliche olives</i> V GF	3.50
<i>Chilli spiced cashew nuts</i> V GF	3.25
<i>Beetroot, parsnip & carrot crisps</i> V GF	3.75
<i>Bread basket</i> V Sour dough with unsalted butter, olive oil & balsamic vinegar	3.75

Starters/Small Plates

<i>Smoked salmon</i> with blinis, caviar & creme fraiche	9.00
<i>Cauliflower fritters</i> V with curry mayo	4.25
<i>Smooth Chicken Liver Parfait</i> GF available with truffle oil, cornichons & toasted sour dough	6.75
<i>Prawn cocktail</i> GF available with Bloody Mary sauce	8.50
<i>Bradley's Soups</i> V GF available Always two available Always vegetarian	5.75

Traditional & Contemporary Sandwiches

All served with salad & coleslaw

<i>Toasted sour dough club</i> Chicken, bacon, lettuce, tomato, truffle mayo & egg	8.00
<i>Toasted sour dough & smoked salmon</i> with cream cheese & cucumber	8.00
<i>Turkey 'Swiss'</i> Roast turkey, dry cured bacon, Swiss cheese, honey & mustard dressing	7.00
<i>Emmental & pesto</i> V with spinach, tomato, black olive & roast red pepper	7.00
<i>Ham, vintage cheddar & red onion jam</i>	6.75
<i>Prawn & chive</i> with bloody Mary mayonnaise	7.50

Large Plates

<i>Goats' cheese, tomato & red pepper tart</i> V with basil pesto & house salad	9.75
<i>Cheddar cheese & spinach soufflé</i> V	10.25
<i>Breadcrumbs chicken 'schnitzel'</i> with a fried free range egg & truffle mayonnaise	12.50

B BRADLEY GARDENS

Main Menu

Our soups, cakes, pastries, chocolates, jams, chutneys & sandwiches are available to take away.

All of our food is freshly prepared, at busy times a small delay may occur.

V Vegetarian GF Gluten free

<i>Salmon fishcakes</i> served with buttered spinach, chive cream & skinny fries	12.50
<i>Grilled king prawns</i> GF available served with chilli mayo, house salad & skinny fries	14.00
<i>Risotto of smoked haddock</i> GF served with spring onions & Parmesan	12.75
<i>Steak au poivre</i> GF available Bistro rump steak with peppercorn sauce, buttered French beans & skinny fries	17.00
<i>Bradley's cheeseburger</i> Swiss cheese, bacon, American mustard, pickled gherkin & a side of fries	12.50
<i>'Dish of the Day'</i> Please ask your server	

Side Dishes V GF 4.00

<i>Buttered French beans</i>	<i>Coleslaw</i>
<i>House salad</i>	<i>Tomato, French bean & shallot salad</i>
<i>Leaf spinach</i>	<i>Skinny fries</i>
<i>Skinny fries with truffle mayonnaise & Parmesan</i>	4.50

Desserts & Cheeses

<i>Cheeses from Neals Yard - Covent Garden</i> Colston Basset Stilton, Tunworth, Keen's Cheddar	<i>All 3 for 10.00</i> <i>4.00 each</i>
<i>French style vanilla cheesecake</i> V served with fresh raspberries	6.75
<i>Banana, chocolate, pecan & salted caramel sundae</i> V	7.00
<i>Knickerbocker glory</i> V GF	7.00
<i>Vanilla crème brûlée</i> V GF	7.00
<i>Soft brown sugar meringue</i> V GF Red fruits & thick cream	7.00
<i>Ice cream & sorbets</i> V GF Please ask your server for today's flavours	

Cakes & Pastries

<i>Tarte au Fraise</i> V Strawberry & vanilla tart	5.00
<i>Opera Gateau</i> V French style almond & coffee cake	5.75
<i>Individual lemon meringue pie</i> V	4.75
<i>Portuguese custard tart</i> V	4.50
<i>Gluten-free double chocolate brownie</i> V GF	5.00
<i>Coffee & walnut cake</i> V	5.25
<i>Orange & vanilla cake</i> V	5.25
<i>Plum & almond frangipane</i> V	5.25
<i>Fruit or cheese scone</i> V	2.95
<i>Fruit scone</i> V with jam & thick cream	3.30
<i>Toasted teacake</i> V with jam and butter	2.75

Our Own Handmade Chocolate 5 pieces

<i>Sea salt dark chocolate truffles</i> V GF	4.50
<i>White chocolate & champagne truffles</i> V GF	4.50