

## DRINKS MENU

Cappuccino	Lg 2.75 / Reg 2.45
Latte	Lg 2.75 / Reg 2.45
Americano	Lg 2.75 / Reg 2.45
Espresso	2.00
Macchiato	2.00
Filter coffee plus refill	Mug 2.45 / Cup 2.05
Flat white	2.95
Mocha	2.90
White velvet	2.90
Hot chocolate	2.60
Pot of tea or decaf tea	2.00
Speciality tea	2.30

## SOFT DRINKS

Bottled water - 330ml / 750ml	2.30 / 3.85
Diet Coke / Coca Cola	2.30
Fentimans soft drinks – Ginger Beer, Dandelion & Burdock, Rose Lemonade, Victorian Lemonade, Shandy, Elderflower or Mandarin & Seville Orange	3.20
San Pelligrino – Lemon, Orange or Blood Orange	2.30

## HOUSE COCKTAILS

White Peach Bellini – White peach puree & prosecco	7.60
Kir – Cassis liqueur & white wine	6.60
Prosecco Royale – Cassis liqueur & sparkling wine	7.60

## BEERS

Nastro Azzuro Peroni	3.60
Premium Craft Ales & Ciders – Please ask what we have available	4.05

## SPIRITS

Jack Cains Premium Gin “handcrafted in Northumbria”	
Havana Club	
Finlandia Vodka	All 3.50
Baby Mixers	1.40

## JUICES & SMOOTHIES

Freshly squeezed orange juice	3.25
Freshly pressed Cox’s Apple juice	3.25
Cranberry juice	3.25
Passion fruit, mango & strawberry smoothie	3.85
Banana smoothie	3.85

## WINES

### WHITE WINE

Glass (175ml) / Bottle

‘Cuvee’ Georges Duboeuf <i>France – Easy drinkable medium wine</i>	4.75 / 17.50
Santa Alvara Sauvignon Blanc <i>Chile – Crisp tasting, medium-bodied white. Aromas of gooseberry &amp; elderflower</i>	4.80 / 18.00
Pinot Grigio ‘Terre Del Noce’ <i>Italy – Dry white with notes of apple</i>	5.35 / 19.50
Viognier De Las Freres <i>France – Classic, full-bodied wine</i>	25.00
Coopers Creek Sauvignon Blanc <i>New Zealand – Classic vineyard. Aromas of peach &amp; nectarine</i>	28.00
Gavi Di Gavi La Contessa 2015 <i>Piedmont Italy – Great texture &amp; precision, fresh &amp; dry</i>	32.50

### ROSE WINE

Glass (175ml) / Bottle

‘Cuvee’ Georges Duboeuf Syrah <i>France – Soft, easy drinking, full of fruit</i>	5.55 / 19.50
Santa Alvara Rosé <i>Chile – Full flavoured Chilean Rosé</i>	4.80 / 19.00

### RED WINE

Glass (175ml) / Bottle

‘Cuvee’ Georges Duboeuf <i>France – Easy drinkable light red</i>	4.75 / 17.50
Santa Alvara Merlot <i>Chile – A not too heavy wine with lots of fruit</i>	4.80 / 18.00
Deakin Estate Shiraz <i>Australia – Punchy Shiraz with aromas of plum &amp; vanilla</i>	6.20 / 22.50
Norton Porteño Malbec <i>Argentina – Super smooth, full-bodied with a hint of peppery spice</i>	22.50
Rioja Crianza Bodega Valdemar <i>Spain – Prize winning, full-bodied Rioja</i>	26.00
Peppoli Chianti Classico <i>Tuscany, Italy – elegant with a great structure from the great Marchesi Antinori</i>	35.00

### PROSECCO

Glass (125ml) / Bottle

Ca Del Console Extra Dry <i>A classic Prosecco with aromas of white peach &amp; pear</i>	6.65 / 24.50
Viticoltori Acquesi Rosé Brut <i>Piedmont, Italy. Light Pink in colour with fruit overtones</i>	25.50

### CHAMPAGNE

Drapier Carte D’or Brut <i>Lovely dry flavour made with 90% Pinot Noir &amp; 10% Chardonnay</i>	Half Bottle 28.00 Full Bottle 48.25
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BRADLEY  
*gardens*

## GLASSHOUSE MENU

## LUNCH MENU

### SNACKS WHILE YOU WAIT

<b>Bread basket</b> 	3.50
<i>with unsalted butter, balsamic jam &amp; extra virgin olive oil</i>	
<b>Beetroot, parsnip &amp; carrot crisps</b>  	3.50
<b>Nocellara olives</b>   – vibrant green Sicilian olives	3.50

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#### Bradley's Soups:

<b>Leek &amp; potato</b>  	5.25
<b>Cream of pea &amp; ham</b> 	5.25

<b>Chicken 'Kiev'</b> – breadcrumbed chicken with broccoli, French beans, garlic & parsley butter	12.00
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<b>Hot smoked salmon</b> with Niçoise salad and a soft hens egg 	11.50
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<b>Seared sea bass</b> grilled asparagus, chive sauce & new potatoes 	12.00
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<b>Cheddar cheese, spinach &amp; Parmesan soufflé</b> 	9.00
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<b>Classic Caesar salad</b> – gem lettuce, Parmesan, pancetta, sourdough croutons & anchovies 	8.50
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<b>Risotto of smoked haddock, spring onion &amp; Parmesan</b> 	9.75
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<b>Welsh rarebit</b> with locally roasted ham, tomato & coleslaw	9.00
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<b>Thai style fishcakes</b> with Asian 'slaw & chilli mayo 	10.50
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<b>Grilled bistro rump steak</b> with béarnaise sauce & skinny fries 	12.50
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#### Homemade tarts:

<b>Cheddar, spinach &amp; walnut</b> 	8.50
<b>Goats cheese, pesto &amp; dry cured ham</b>	8.50
<i>Served with house salad</i>	

<b>Swiss cheeseburger</b> with gem lettuce, mayo, American mustard, pickled cucumber & skinny fries	11.00
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**Today's fish of the day** – Please ask your server

## SIDE DISHES

<b>Skinny fries</b>	
<b>Buttered new potatoes</b>	
<b>Asian coleslaw</b>	
<b>Coleslaw</b>	
<b>House mixed salad</b>	
<b>Buttered French beans &amp; broccoli</b>	All 3.50

## SANDWICHES

*SERVED ON MULTISEED WHITE OR BROWN WITH SALAD GARNISH & COLESLAW*

<b>Smoked salmon</b> with cream cheese, & cucumber	6.75
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<b>Roast beef</b> with red onion jam, Dijon mustard and mayo	6.50
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<b>Roast ham</b> with mature Cheddar & homemade chutney	6.50
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<b>Roast ham</b> with 'Martin's' pease pudding	6.35
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<b>'Turkey Swiss'</b> – Roast turkey breast, bacon, Swiss cheese with honey & mustard dressing	6.50
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<b>Mature Cheddar cheese savoury</b> with red onion, carrot, chives & mayo	6.25
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## PUDDINGS & DESSERTS

<b>Vanilla panna cotta</b> with fresh raspberries 	5.50
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<b>Chocolate, pecan, banana &amp; salted caramel sundae</b>  	6.75
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<b>Soft brown sugar meringue</b> with soft fruits & thick cream  	5.75
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<b>'Knickerbocker Glory'</b> – vanilla & raspberry ice creams, raspberry jelly, red fruits, thick cream & Maraschino cherry  	6.75
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<b>Beckleberries local ice creams</b> – vanilla, raspberry, chocolate & caramel  	(per scoop) 1.75
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<b>Vanilla crème brûlée</b>  	4.75
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## CAKES & PASTRIES

<b>Bradley's double chocolate chip cookies</b>	2.50
<b>All butter shortbread</b>	2.50
<b>Mini red fruit &amp; custard tarts</b>	3.00
<b>Blueberry muffin</b>	2.75
<b>Carrot cake</b>	3.75
<b>Dark chocolate cake</b>	4.75
<b>Coffee &amp; walnut cake</b>	4.75
<b>Orange cake</b>	4.75
<b>'Opera cake'</b> – almond sponge, coffee & chocolate ganache	3.75
<b>Chocolate brownie</b> 	4.75

## PETITS FOURS

*5 PIECES*

<b>Vanilla fudge</b> 	3.50
<b>Sea salt chocolate truffles</b> 	3.75

## BRADLEY TO GO

*ALL HOMEMADE ON SITE*

<b>Tomato &amp; red pepper chutney</b>	4.95
<b>Blackcurrant jam</b>	4.95
<b>Pink grapefruit marmalade</b>	4.95
<b>5 handmade chocolate truffles</b>	3.50
<b>5 pieces of handmade fudge</b>	3.00

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

 denotes vegetarian  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