

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 Alegra Sauvignon Blanc <i>Chile – Crisp tasting, medium-bodied white. Aromas of gooseberry & 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 & nectarine</i>	28.00
Gavi Di Gavi La Contessa 2015 <i>Piedmont Italy – Great texture & precision, fresh & 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 Alegra 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 Alegra 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 & 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 & 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 & 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

Bread basket 	
<i>French baguette, grissini sticks with unsalted butter, extra virgin olive oil & balsamic vinegar</i>	3.50
Beetroot, parsnip & carrot crisps  	3.50
Nocellara olives   – vibrant green Sicilian olives	3.50


Bradley's Soups:	
A choice of two seasonal soups  	5.50
<i>Always vegetarian, always gluten free</i>	

Cheddar, parmesan & spinach soufflé 	9.50
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Risottos:	
Tomato, spinach & roasted pine nut  	9.50
Smoked haddock, spring onion & parmesan 	10.00

Bradley's fish pie – salmon, smoked haddock & prawns, topped with cheesy mash & served with buttered green vegetables 	12.50
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Thai style salmon fishcakes with Asian 'slaw & chilli mayo 	10.50
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Cheddar cheese, broccoli & caramelised onion tart 	
<i>Served with house salad</i>	8.50

Slow roast crisp shoulder of lamb served with honey glazed carrots, tomato, tarragon & red wine sauce 	12.50
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Bradley's cheeseburger de luxe with swiss cheese, American mustard & pickled cucumber. Served with skinny fries	11.00
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Grilled bistro rump steak with French beans & béarnaise sauce. Served with skinny fries 	13.00
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Today's dish of the day – please ask your server

SIDE DISHES

ALL 3.75

Buttered French beans & broccoli	Tomato, rocket, spring onion & parmesan salad
Honey glazed roast carrots	House mixed salad
Buttered new potatoes	Coleslaw
Skinny fries	

TRADITIONAL SANDWICHES

SERVED ON MULTISEED WHITE OR BROWN WITH SALAD GARNISH & COLESLAW

Prawn & chive Marie rose with wild rocket salad	6.75
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Roast ham with mature Cheddar & homemade tomato chutney	6.50
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'Turkey Swiss' – Roast turkey breast, bacon, Swiss cheese with honey & mustard dressing	6.75
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'Lintz Hall' free range egg mayonnaise 	6.25
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HOT SANDWICHES

Croque Monsieur – the classic French grilled ham & cheese sandwich	7.50
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Hot grilled chicken baguette with red onion jam, mustard mayo, rocket salad, tomato & parmesan	10.50
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Warm toasted bagel with smoked salmon, cream cheese & chives	8.50
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Welsh rarebit with locally roasted ham, tomato & coleslaw	9.00
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PUDDINGS & DESSERTS

Dark chocolate mousse	
<i>Served with orange zest & Grand Marnier syrup</i>  	6.00

Chocolate, pecan, banana & salted caramel sundae  	6.75
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Soft brown sugar meringue	
<i>Served with fruit compote & thick cream</i>  	6.00

Sticky toffee pudding with hot toffee sauce 	6.00
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Lemon posset with blueberry preserve & butter shortbread 	6.00
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Beckleberries local ice creams	
<i>– vanilla, raspberry, chocolate & caramel</i>  	3.50

CAKES & PASTRIES


Tarte au citron – bitter lemon tart 	4.75
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Salted pecan & caramel tart 	4.75
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Mini coffee & walnut cake 	4.75
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Carrot cake 	5.00
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Mini victoria sponge cake	4.75
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Plum & frangipane tart 	4.75
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Treacle tart 	4.75
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'Opera cake' – almond sponge, cream, chocolate & coffee 	5.00
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Chocolate brownie  	4.75
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All butter croissant served warm with butter & blackcurrent jam 	2.80
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Pain au chocolat 	2.70
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HOMEMADE TRUFFLES

5 PIECES

Sea salt dark chocolate truffles  	3.75
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Grand Marnier white chocolate truffles  	3.75
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BRADLEY TO GO

ALL HOMEMADE ON SITE

All of our soups, cakes, pastries, chocolates, jams & chutneys are available to take away

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**