

## DRINKS MENU

Cappuccino	Lg 2.85 / Reg 2.55
Latte	Lg 2.85 / Reg 2.55
Americano	Lg 2.85 / Reg 2.55
Espresso	2.45
Double Espresso	2.95
Macchiato	2.45
Filter coffee plus refill	Mug 2.75 / Cup 2.25
Flat white	2.95
Mocha	2.90
White velvet	2.90
Hot chocolate	2.90
Pot of tea or decaf tea	2.30
Speciality tea	2.50

## SOFT DRINKS

Bottled water - 330ml / 750ml	2.30 / 3.85
Diet Coke / Coca Cola	2.60
Fentimans soft drinks – Ginger Beer, Dandelion & Burdock, Rose Lemonade, Victorian Lemonade, Shandy, Elderflower or Mandarin & Seville Orange	3.60
San Pelligrino – Lemon, Orange or Blood Orange	2.60

## 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 “hand-crafted in Northumbria”	
Havana Club	
Finlandia Vodka	All 3.50
Baby Mixers	1.75

## JUICES & SMOOTHIES

Freshly squeezed orange juice	3.50
Freshly pressed Cox’s Apple juice	3.50
Cranberry juice	3.25
Strawberry, orange & banana smoothie	3.95
Pineapple, mango & kiwi smoothie	3.85

## WINES

### WHITE WINE

Glass (175ml) / Bottle

‘Cuvee’ Georges Duboeuf <i>France – Easy drinkable medium wine</i>	4.85 / 17.80
Santa Alegra Sauvignon Blanc <i>Chile – Crisp tasting, medium-bodied white. Aromas of gooseberry &amp; elderflower</i>	4.90 / 18.50
Pinot Grigio ‘Terre Del Noce’ <i>Italy – Dry white with notes of apple</i>	5.55 / 19.90
Viognier Olivier Coste <i>Languedoc, France – Classic, full-bodied wine</i>	26.00
Coopers Creek Sauvignon Blanc <i>New Zealand – Classic vineyard. Aromas of peach &amp; nectarine</i>	28.80
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 / 19.90
Santa Alegra Rosé <i>Chile – Full flavoured Chilean Rosé</i>	5.55 / 19.90

### RED WINE

Glass (175ml) / Bottle

‘Cuvee’ Georges Duboeuf <i>France – Easy drinkable light red</i>	4.85 / 17.80
Santa Alegra Merlot <i>Chile – A not too heavy wine with lots of fruit</i>	4.90 / 18.50
Deakin Estate Shiraz <i>Australia – Punchy Shiraz with aromas of plum &amp; vanilla</i>	6.20 / 23.10
Norton Porteño Malbec <i>Argentina – Super smooth, full-bodied with a hint of peppery spice</i>	23.50
Rioja Crianza Bodega Valdemar <i>Spain – Prize winning, full-bodied Rioja</i>	27.50
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 / 25.75
Viticoltori Acquesi Rosé Brut <i>Piedmont, Italy. Light Pink in colour with fruit overtones</i>	26.50

### 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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**B**  
BRADLEY  
gardens

## GLASSHOUSE MENU

## LUNCH MENU

### SNACKS WHILE YOU WAIT

Stuffed green olives with Pimento & olive oil <sup>V</sup> <sup>Gf</sup>	3.50
Spicy roast cashew nuts <sup>V</sup> <sup>Gf</sup>	3.00
Beetroot, parsnip & carrot crisps <sup>V</sup> <sup>Gf</sup>	3.50
Bread basket <sup>V</sup>	
<i>French baguette, with unsalted butter, olive oil &amp; balsamic vinegar</i>	3.50

### STARTERS / SMALL PLATES

Bradley's Soups: Always two available <sup>V</sup> <sup>Gf</sup>	5.50
<i>Always vegetarian, always gluten free</i>	
Hot & spicy mini chipolatas – mayonnaise 'tapas size'	4.00
Cauliflower fritters – mayonnaise 'tapas size' <sup>V</sup>	4.00
'Paté de campagne' – rustic French style paté with onion jam & toasted brioche	6.50
Prawn cocktail – Marie Rose sauce, brown bread & butter	8.50

### LARGE PLATES

Cheddar cheese & spinach soufflé <sup>V</sup>	9.50
Chestnut mushroom eggs Benedict – with hollandaise sauce & cepe powder <sup>V</sup>	8.50
Warm crunchy goats cheese – salad of French beans, beetroot, tomatoes, shallots & hazelnuts <sup>V</sup>	10.50
Swiss cheese, spinach, red onion & candied walnut tart – house salad & skinny fries <sup>V</sup>	8.50
Grilled seabass – 'salsa verde' & buttered new potatoes <sup>Gf</sup>	12.50
Bradley's salmon fish cakes – served with buttered spinach, chive cream sauce & skinny fries	11.75
Smoked haddock, spring onion & parmesan risotto <sup>Gf</sup>	11.00
Grilled King prawns – chilli mayonnaise, house salad & skinny fries <sup>Gf</sup>	12.50
Grilled rib-eye steak – béarnaise sauce, fine French beans & skinny fries <sup>Gf</sup>	16.00
Bradley's cheeseburger 'De Luxe' – Swiss cheese, crisp bacon, lettuce, mayonnaise, American mustard & pickled gherkin	11.00
Welsh rarebit on grilled sourdough – mature cheddar cheese, tomato & ham	9.00

### SIDE DISHES <sup>V</sup> <sup>Gf</sup>

ALL 3.50 (UNLESS OTHERWISE STATED)

Buttered new potatoes	Buttered French beans	
House salad	Skinny fries	
Coleslaw	– with béarnaise sauce	4.00

### TRADITIONAL SANDWICHES

SERVED ON MULTISEED WHITE OR BROWN WITH SALAD GARNISH & COLESLAW

'Turkey Swiss' – roast turkey breast, bacon, Swiss cheese, honey & mustard dressing	6.80
Smoked salmon – cream cheese & cucumber	7.50
Roasted ham, mature cheddar & pickle	6.50
Prawn & Thousand Island dressing	7.50
'Linz Hall' free range egg mayonnaise & cress <sup>V</sup>	6.25
Roasted ham & Pease pudding	6.50
'Coronation' chicken – roast chicken with spicy mayonnaise, mango chutney, tomato & cress	6.80

### PUDDINGS & DESSERTS

Pumpkin crème brûlée – with candied butternut squash <sup>V</sup> <sup>Gf</sup>	6.00
Lemon posset – with blueberry compote & butter shortbread <sup>V</sup>	6.00
Soft brown sugar meringue – with red fruits & thick cream <sup>V</sup> <sup>Gf</sup>	6.50
Chocolate, banana, pecan & salted caramel sundae <sup>V</sup> <sup>Gf</sup>	6.75
Sticky toffee pudding – with hot toffee sauce <sup>V</sup>	6.25
Beckleberries local ice creams – vanilla, raspberry, chocolate & caramel <sup>V</sup> <sup>Gf</sup>	3.60

### DESSERT WINE / SHERRY

Half bottle of Orange Muscat & Flora (37cl) <i>Victoria, Australia – The classic dessert wine from Brown Brothers</i>	18.50
12 Year old Pedro Ximenez Dessert Sherry (50ml) <i>'P.X.' – Thick, syrupy &amp; incredibly sweet</i>	4.75

## CAKES & PASTRIES

'Delice au cassis' – classic blackcurrant mousse cake, layered with vanilla sponge <sup>V</sup>	4.80
Gateau Opera – layers of almond sponge, cream, chocolate & coffee <sup>V</sup>	5.25
French style 'exotic' fruit tart – with vanilla cream <sup>V</sup>	4.80
Plum & almond frangipane <sup>V</sup>	4.75
Treacle tart <sup>V</sup>	4.75
Coffee & walnut cake <sup>V</sup>	4.80
Orange & vanilla cake <sup>V</sup>	4.80
Traditional Victoria sandwich cake <sup>V</sup>	4.80
Gluten-free chocolate brownie <sup>V</sup> <sup>Gf</sup>	4.80
Pain au chocolat <sup>V</sup>	2.70
Fruit or cheese scone	2.75
Fruit scone – with jam & thick cream	3.10
Toasted teacake – with jam and butter	2.50

### HOMEMADE TRUFFLES

5 PIECES

Sea salt dark chocolate truffles <sup>V</sup> <sup>Gf</sup>	3.80
Grand Marnier white chocolate truffles <sup>V</sup> <sup>Gf</sup>	3.80

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

<sup>V</sup> denotes vegetarian <sup>Gf</sup> 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

## BRADLEY TO GO

ALL HOMEMADE ON SITE

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