

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 & 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 & nectarine</i>	28.80
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 / 19.90
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 & 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 & 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 & 10% Chardonnay</i>	Half Bottle 28.00 Full Bottle 48.25
--	--


BRADLEY
gardens

GLASSHOUSE MENU

LUNCH MENU

SNACKS WHILE YOU WAIT

Nocellara olives   – vibrant green Sicilian olives	3.50
Beetroot, parsnip & carrot crisps  	3.50
Multi seed bread roll – with unsalted butter 	1.25
Bread basket  <i>French baguette, warm focaccia with unsalted butter, olive oil & balsamic vinegar</i>	3.50

STARTERS / SMALL PLATES

Bradley's Soups: Always two available   <i>Always vegetarian, always gluten free</i>	5.50
Cauliflower fritters – curry mayonnaise 'tapas size' 	4.00
Baby mozzarella, tomato, basil – with olive oil & balsamic vinegar 'tapas size'  	4.00
Chicken liver parfait – toasted brioche & onion jam	6.50
Prawn cocktail – Marie Rose sauce, brown bread & butter	8.00

LARGE PLATES

Grilled chicken, dry cured ham – buttered French beans, new potatoes & aioli 	11.50
Bradley's salmon fish cakes – served with wilted spinach, chive cream & skinny fries	11.00
Grilled rib-eye steak – house salad, peppercorn sauce & skinny fries 	15.00
Caesar salad – gem lettuce, parmesan, pancetta bacon, soft egg, sour dough croutons, fresh anchovies & Caesar dressing	9.50
Grilled halloumi cheese & French bean, rocket & tomato salad  	10.50
Cheddar cheese & spinach soufflé 	9.50
Bradley's cheeseburger 'De Luxe' – with Swiss cheese, American mustard, pickled cucumber & skinny fries	11.00
Smoked haddock, spring onion & parmesan risotto 	10.50
Cheddar, spinach, broccoli & red onion tart – served with house salad	8.50
Today's dish of the day – please ask your server	

SIDE DISHES

ALL 3.75 (UNLESS OTHERWISE STATED)

Buttered new potatoes	Skinny fries	
House salad	– with mayonnaise	3.95
Coleslaw	– with truffle oil & parmesan	4.10
Buttered French beans	Panaché of green vegetables	
Buttered spinach	– beans, broccoli, peas & sugar snaps	4.00

TRADITIONAL SANDWICHES

SERVED ON MULTISEED WHITE OR BROWN WITH SALAD GARNISH & COLESLAW

Roast beef – caramelised onion, pickled cucumber & horseradish	6.50
Smoked salmon – cream cheese & cucumber	7.50
Locally roasted ham & mature cheddar – red pepper chutney	6.50
Locally roasted ham & Pease pudding	6.50
Mature cheddar & red onion – with carrot, mayonnaise & spring onion 	6.25
'Turkey Swiss' – roast turkey breast, bacon, Swiss cheese, honey & mustard dressing	6.75
Prawn, avocado & Marie Rose sauce	7.50

HOT SANDWICHES

Toasted sour dough, prawn & Morecambe Bay shrimp – with mayonnaise, chives & lemon	8.50
Welsh rarebit – with roast ham, tomato & coleslaw	9.00

PUDDINGS & DESSERTS

Chocolate, banana, pecan & salted caramel sundae  	6.75
Knickerbocker glory 	6.75
Lemon posset – with strawberries & butter shortbread 	6.00
Vanilla crème brûlée  	6.00
Soft brown sugar meringue – with soft fruits & thick cream  	6.00
Beckleberries local ice creams – vanilla, raspberry, chocolate & caramel  	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 & incredibly sweet</i>	4.75

CAKES & PASTRIES

'Delice au cassis' – classic blackcurrant mousse cake, layered with vanilla sponge 	4.80
French style 'exotic' fruit tart 	4.75
'Pedro Ximenez' & red berry trifle 	6.00
Caramel & praline custard choux bun 	4.75
Plum & frangipane tart 	4.75
Gluten-free chocolate brownie  	4.75
Traditional Victoria sandwich cake 	4.80
Coffee & walnut cake 	4.80
Orange & vanilla cake 	4.80
All butter croissant – served with French unsalted butter 	2.80
Pain au chocolat 	2.70

HOMEMADE TRUFFLES

5 PIECES

Sea salt dark chocolate truffles  	3.80
Grand Marnier white chocolate truffles  	3.80

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

BRADLEY TO GO

ALL HOMEMADE ON SITE

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