


B
BRADLEY
gardens

— MENU —

ON ARRIVAL

A glass of our House Prosecco cocktail & nibbles

STARTER

Parmesan & cheddar fritters, Autumn salad &
tomato chutney 

Cream of wild mushroom & potato soup, warm garlic bread 

Pâté de Campagne - rustic French style pâté, our own
hedgerow relish & toasted country bread

MAIN

Roast Autumn pumpkin, risotto of sage & Parmesan 

Grilled bistro rump steak, classic peppercorn sauce buttered
fine beans and skinny fries

Roast fillet of salmon, panache of vegetables,
new potatoes & chive butter sauce

DESSERT

Bradley's rum baba, thick cream & raspberries

Butternut squash crème brûlée, caramalised bananas

Soft brown sugar meringue, soft fruits & vanilla mascarpone

FINISH

Coffee & our homemade truffles

2 courses - **£18.50** | 3 courses - **£23.50**

(Subject to change depending on quality and availability of ingredients)