

Wines

White Wine

Glass 175ml / 250ml / Carafe 500ml / Bottle

'Cuvee' Georges Duboeuf 8.50 / 11.50 / 23.00 / 31.50
France – Easy drinkable medium wine

Santa Alegria Sauvignon Blanc 8.00 / 10.75 / 21.00 / 30.50
Chile – Crisp tasting, medium-bodied white. Aromas of gooseberry & elderflower

Pinot Grigio 'Terre Del Noce' 8.50 / 12.00 / 24.00 / 32.50
Italy – Dry white with notes of apple

Viognier Olivier Coste 40.50
Languedoc, France – Classic, full-bodied wine

Featherdrop Sauvignon Marlborough 46.00
New Zealand – Classic vineyard. Aromas of peach & nectarine

Gavi Di Gavi La Contessa 2015 44.00
Piedmont, Italy – Great texture & precision, fresh & dry

Rosé Wine

Glass 175ml / 250ml / Carafe 500ml / Bottle

Pinot Grigio 'Terre Del Noce' 8.50 / 12.00 / 24.00 / 32.50
Italy – Soft, easy drinking, full of fruit

Norton Finca La Colonia Malbec Rosé 8.60 / 13.20 / 25.20 / 33.00
Mendoza, Argentina – Light Crisp and refreshing

Red Wine

Glass 175ml / 250ml / Carafe 500ml / Bottle

'Cuvee' Georges Duboeuf 8.50 / 11.50 / 23.00 / 31.50
France – Easy drinkable light red

Santa Alegria Merlot 8.00 / 10.75 / 21.00 / 30.50
Chile – A not too heavy wine with lots of fruit

Deakin Estate Shiraz 10.00 / 13.00 / 25.00 / 36.00
Australia – Punchy Shiraz with aromas of plum & vanilla

Norton Porteño Malbec 38.50
Argentina – Super smooth, full-bodied with a hint of peppery spice

Rioja Crianza Bodega Valdemar 40.00
Spain – Prize winning, full-bodied Rioja

Peppoli Chianti Classico 49.00
Tuscany, Italy – elegant with a great structure from the great Marchesi Antinori

Prosecco

Glass 125ml / Bottle

Ca Del Console Extra Dry 10.40 / 42.00
A classic Prosecco with aromas of white peach & pear

Viticoltori Acquesi Rosé Brut 47.00
Peidmont, Italy. Light Pink in colour with fruit overtones

Champagne

Drapier Carte D'or Brut Half Bottle 40.00
Lovely dry flavour made with 90% Pinot Noir & 10% Chardonnay Full Bottle 70.00

B BRADLEY GARDENS

Drinks Menu

Food allergy warning: Our food may contain or have come into contact with peanuts, tree nuts, soy, eggs, wheat, fish, shellfish or dairy products.

Wifi Password: Bradleycafe

Hot Drinks

<i>Cappuccino</i>	Lg 4.30 / Reg 4.00
<i>Latte</i>	Lg 4.30 / Reg 4.00
<i>Americano</i>	Lg 4.30 / Reg 4.00
<i>Espresso</i>	4.00
<i>Double Espresso</i>	4.60
<i>Macchiato</i>	4.00
<i>Filter coffee plus refill</i>	Mug 4.30 / Cup 3.90
<i>Flat white</i>	4.30
<i>Mocha</i>	4.30
<i>White velvet</i>	4.30
<i>Hot chocolate</i>	4.30
<i>Pot of tea or decaf tea</i>	4.00
<i>Speciality tea</i>	4.00

Soft Drinks

<i>Bottled water</i> 330ml / 750ml	3.85 / 6.50
<i>Diet Coke / Coca Cola</i>	4.75
<i>Fentimans soft drinks</i> Ginger Beer, Dandelion & Burdock, Shandy, Rose Lemonade, Victorian Lemonade, Elderflower, Mandarin & Seville Orange	5.50
<i>San Pelligrino</i> Lemon, Orange, Blood Orange	4.75

Beers

<i>Nastro Azzuro Peroni</i>	6.50
<i>Premium Craft Ales & Ciders</i> Please ask what we have available	6.75

Non alcoholic beers

<i>Peroni Libera</i>	6.50
<i>Kopparberg mixed fruit</i>	6.50
<i>Adnams Ghost Ship pale ale</i>	6.50

Spirits

<i>Hepple Premium Gin</i> Hand-crafted in Northumbria	5.25
<i>Havana Club</i>	5.25
<i>Finlandia Vodka</i>	5.25
<i>Baby Mixers</i>	2.75

Juices & Smoothies

<i>Freshly squeezed orange juice</i>	5.50
<i>Freshly pressed Cox's Apple juice</i>	5.50
<i>Cranberry juice</i>	4.50
<i>Carrot, ginger & orange smoothie</i>	7.25
<i>Strawberry, orange & banana smoothie</i>	7.25
<i>Spinach, kiwi & pineapple smoothie</i>	7.25

Snacks, Starters & Small Plates

<i>Marinated olives</i> V VG GF	5.75
<i>Focaccia</i> V VG with extra virgin olive oil and balsamic	5.00
<i>Cream of pea, mint & spinach soup</i> V GF	7.75
<i>Tomato & red pepper soup</i> V GF	7.75
<i>Cauliflower fritters</i> V with curry mayo	8.50
<i>Rustic French style pâté</i> * (GF available) with toasted sourdough and onion jam	11.50
<i>Avocado pear & prawn cocktail</i> GF	14.50

Side Dishes

<i>Skinny fries</i> V	6.00
<i>Buttered new potatoes</i> V GF	6.00
<i>French beans</i> V GF	6.00
<i>House salad</i> V VG GF	6.50
<i>Spicy mayo & peanut Asian salad with satay sauce</i> * V GF	8.00
<i>Coleslaw</i> V GF	5.50
<i>Skinny fries with truffle mayo and Parmesan</i> V	7.00
<i>Buttered spinach</i> V GF	6.00

Freshly Made Sandwiches (GF available)

<i>Peppercorn beef</i> Sourdough, peppered rare roast beef, pickled gherkin and mustard mayo	13.50
<i>Roasted peppers & pesto</i> * V Focaccia, roasted peppers, spinach, tomato, green olives, pesto and emmental	12.50
<i>Turkey Swiss</i> White or brown seeded bread, roast turkey, bacon, Swiss cheese, honey and mustard dressing	12.50
<i>Classic club</i> Toasted sourdough, chicken, bacon, tomato, lettuce and egg mayo	14.50
<i>Avocado & poached egg</i> V Toasted sourdough, crushed avocado, softly poached eggs, toasted pumpkin seeds, chilli and lime	14.50
<i>Prawn & spicy mayo</i> White or brown seeded bread, prawns, spicy mayo, crunchy peppers, cucumber and shallots	14.50

B
BRADLEY
GARDENS

Glasshouse Menu

Our soups, cakes, pastries, chocolates, jams, chutneys & sandwiches are available to take away.

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

V Vegetarian VG Vegan GF Gluten free * Contains nuts

Bradley Cocktails

<i>Prosecco Royale</i> Prosecco, cassis liqueur	12.00
<i>Raspberry Bellini</i> Prosecco, raspberry purée	12.00
<i>Aperol Spritz</i> Aperol, prosecco, orange bitters, soda	11.00
<i>Hugo Spritz</i> St-Germain elderflower liqueur, prosecco, fresh mint, lime, soda	11.00
<i>Bloody Mary</i> Vodka, tomato juice, lemon, Tabasco, Lea & Perrins, celery salt	11.50
<i>Pimm's No. 1 Cup (Jug)</i> Pimm's liqueur, lemonade, mint, cucumber, orange, strawberry	16.00
<i>Shirley Temple (alcohol free)</i> Lime cordial, soda, grenadine, cherries	7.75
<i>Classic Negroni</i> Gin, Martini Rosso, Campari, orange	11.00

Large Plates

<i>Grilled ribeye steak</i> GF with béarnaise sauce, chips and French beans	22.50
<i>Grilled chicken breast or roast salmon fillet</i> GF with spicy mango & peanut Asian salad and Thai dipping sauce or house salad and buttered new potatoes	20.50
<i>Risotto of smoked haddock</i> GF with parmesan, spring onions and chive oil	19.50
<i>Cheddar cheese & spinach soufflé</i> V	16.50
<i>Salmon fishcakes</i> with buttered spinach, chive cream and skinny fries	20.50
<i>Grilled King prawns</i> (GF available) with chilli mayo, house salad and skinny fries	22.00
<i>Cheddar, broccoli & spinach quiche</i> V with buttered new potatoes and house salad	16.00

Cakes, Pastries & Desserts

<i>Warm chocolate fondant 'liquid chocolate centre'</i> V with thick cream	9.75
<i>French style vanilla cheesecake</i> V with raspberries and red fruit purée	9.25
<i>Blueberry & almond frangipane tart</i> V	9.00
<i>Traditional Victoria sponge</i> V with thick cream & strawberry jam	8.25
<i>Gluten-free double chocolate cupcakes (2)</i> V GF	7.00
<i>Salad of fresh fruits & blackcurrant sorbet</i> V VG GF	9.75
<i>Soft brown sugar meringue</i> V GF with thick cream & red fruits	9.75
<i>Beckleberry's ice creams</i> V GF Strawberry, vanilla, chocolate or salted caramel	6.00
<i>Beckleberry's blackcurrant sorbet</i> V GF	6.00
<i>Warm cheese scone</i> V with tomato chutney	5.80
<i>Warm fruit scone & homemade preserve</i> V with butter with thick cream	5.80 6.00
<i>Toasted teacake</i> V with homemade preserve	5.75

Chocolates

<i>Homemade dark chocolate truffles</i> V GF	5 pieces 5.75
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