

Wines

White Wine	Glass 175ml / 250ml / Carafe 500ml / Bottle
<i>‘Cuvee’ Georges Duboeuf</i> France – Easy drinkable medium wine	8.50 / 11.50 / 23.00 / 31.50
<i>Santa Alegra Sauvignon Blanc</i> Chile – Crisp tasting, medium-bodied white. Aromas of gooseberry & elderflower	8.00 / 10.75 / 21.00 / 30.50
<i>Pinot Grigio ‘Terre Del Noce’</i> Italy – Dry white with notes of apple	8.50 / 12.00 / 24.00 / 32.50
<i>Viognier Olivier Coste</i> Languedoc, France – Classic, full-bodied wine	40.50
<i>Featherdrop Sauvignon Marlborough</i> New Zealand – Classic vineyard. Aromas of peach & nectarine	46.00
<i>Gavi Di Gavi La Contessa 2015</i> Piedmont, Italy – Great texture & precision, fresh & dry	44.00

Rosé Wine	Glass 175ml / 250ml / Carafe 500ml / Bottle
<i>Pinot Grigio ‘Terre Del Noce’</i> Italy – Soft, easy drinking, full of fruit	8.50 / 12.00 / 24.00 / 32.50
<i>Norton Finca La Colonia Malbec Rosé</i> Mendoza, Argentina – Light Crisp and refreshing	8.60 / 13.20 / 25.20 / 33.00

Red Wine	Glass 175ml / 250ml / Carafe 500ml / Bottle
<i>‘Cuvee’ Georges Duboeuf</i> France – Easy drinkable light red	8.50 / 11.50 / 23.00 / 31.50
<i>Santa Alegra Merlot</i> Chile – A not too heavy wine with lots of fruit	8.00 / 10.75 / 21.00 / 30.50
<i>Deakin Estate Shiraz</i> Australia – Punchy Shiraz with aromas of plum & vanilla	10.00 / 13.00 / 25.00 / 36.00
<i>Norton Porteño Malbec</i> Argentina – Super smooth, full-bodied with a hint of peppery spice	38.50
<i>Rioja Crianza Bodega Valdemar</i> Spain – Prize winning, full-bodied Rioja	40.00
<i>Peppoli Chianti Classico</i> Tuscany, Italy – elegant with a great structure from the great Marchesi Antinori	49.00

Prosecco	Glass 125ml / Bottle
<i>Ca Del Console Extra Dry</i> A classic Prosecco with aromas of white peach & pear	10.40 / 42.00
<i>Viticoltori Acquesi Rosé Brut</i> Peidmont, Italy. Light Pink in colour with fruit overtones	47.00

Champagne

<i>Drapier Carte D’or Brut</i> Lovely dry flavour made with 90% Pinot Noir & 10% Chardonnay	Half Bottle 40.00 Full Bottle 70.00
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B RADLEY 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

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

Side Dishes

Skinny fries	V	6.00
Sea salt roast potatoes	V GF	6.00
Two Yorkshire puddings & jug of gravy		5.00
French beans	V GF	6.00
House salad	V VG GF	6.50
Coleslaw	V GF	5.50
Skinny fries with truffle mayo and Parmesan	V	7.00

Freshly Made Sandwiches

GF available)

<i>Roast beef</i>	14.50
Warm focaccia, roast beef, sea salt roast potatoes and gravy	
<i>Roast pork</i>	14.50
Warm focaccia, roast rare breed pork, sage stuffing, apple sauce, sea salt roast potatoes and gravy	
<i>Prawn & spicy mayo</i>	14.50
White or brown seeded bread, prawns, spicy mayo, crunchy peppers, cucumber and shallots	
<i>Turkey Swiss</i>	12.50
White or brown seeded bread, roast turkey, bacon, Swiss cheese, honey and mustard dressing	
<i>Roasted peppers & pesto</i> * 	12.50
Focaccia, roasted peppers, spinach, tomato, green olives, pesto and emmental	

BRADLEY
GARDENS

Sunday at Bradley

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

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

Large Plates

Grilled King prawns	GF available)	22.00
with chilli mayo, house salad and skinny fries		
Cheddar, broccoli & spinach quiche	V	16.00
with buttered new potatoes and house salad		
Risotto of smoked haddock	GF	19.50
with parmesan, spring onions and chive oil		

Sunday Roasts

Roast Sirloin of beef with all the trimmings	GF available)	23.50
Roast loin of rare breed pork	GF available)	22.00
with crackling, apple sauce and sage stuffing		
Roast chicken breast	GF available)	19.50
with sage stuffing and spicy chipolata skewers		

All served with roast potatoes, Yorkshire pudding, honey glazed parsnip, buttered greens, carrots and gravy

Cakes, Pastries & Desserts

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

Chocolates

Homemade dark chocolate truffles	V GF	5.75
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