

Wines

White Wine

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

'Cuvee' Georges Duboeuf 7.00 / 9.10 / 18.00 / 24.00
France – Easy drinkable medium wine

Santa Alegria Sauvignon Blanc 7.20 / 9.30 / 18.90 / 25.10
Chile – Crisp tasting, medium-bodied white. Aromas of gooseberry & elderflower

Pinot Grigio 'Terre Del Noce' 7.50 / 10.25 / 20.25 / 27.00
Italy – Dry white with notes of apple

Viognier Olivier Coste 34.10
Languedoc, France – Classic, full-bodied wine

Coopers Creek Sauvignon Blanc 36.30
New Zealand – Classic vineyard. Aromas of peach & nectarine

Gavi Di Gavi La Contessa 2015 38.50
Piedmont, Italy – Great texture & precision, fresh & dry

Rose Wine

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

Pinot Grigio 'Terre Del Noce' 7.50 / 10.25 / 20.25 / 27.00
Italy – Soft, easy drinking, full of fruit

Santa Alegria Rosé 7.75 / 10.50 / 21.00 / 28.00
Chile – Full flavoured Chilean Rosé

Red Wine

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

'Cuvee' Georges Duboeuf 7.00 / 9.10 / 18.00 / 24.00
France – Easy drinkable light red

Santa Alegria Merlot 7.20 / 9.30 / 18.90 / 25.10
Chile – A not too heavy wine with lots of fruit

Deakin Estate Shiraz 8.80 / 10.50 / 20.75 / 30.25
Australia – Punchy Shiraz with aromas of plum & vanilla

Norton Porteño Malbec 31.50
Argentina – Super smooth, full-bodied with a hint of peppery spice

Rioja Crianza Bodega Valdemar 36.50
Spain – Prize winning, full-bodied Rioja

Peppoli Chianti Classico 42.25
Tuscany, Italy – elegant with a great structure from the great Marchesi Antinori

Prosecco

Glass 125ml / Bottle

Ca Del Console Extra Dry 9.40 / 42.00
A classic Prosecco with aromas of white peach & pear

Viticoltori Acquesi Rosé Brut 43.00
Piedmont, Italy. Light Pink in colour with fruit overtones

Champagne

Drapier Carte D'or Brut Half Bottle 34.00
Lovely dry flavour made with 90% Pinot Noir & 10% Chardonnay Full Bottle 58.50

BRADLEY GARDENS

Drinks Menu

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

Hot Drinks

Cappuccino Lg 3.70 / Reg 3.40

Latte Lg 3.70 / Reg 3.40

Americano Lg 3.70 / Reg 3.40

Espresso 3.40

Double Espresso 3.80

Macchiato 3.40

Filter coffee plus refill Mug 3.40 / Cup 3.00

Flat white 3.70

Mocha 3.70

White velvet 3.70

Hot chocolate 3.70

Pot of tea or decaf tea 3.40

Speciality tea 3.40

Soft Drinks

Bottled water 3.50 / 5.75
330ml / 750ml

Diet Coke / Coca Cola 3.85

Fentimans soft drinks 4.95

Ginger Beer, Dandelion & Burdock, Shandy, Rose Lemonade, Victorian Lemonade, Elderflower, Mandarin & Seville Orange

San Pelligrino 3.75

Lemon, Orange, Blood Orange

Beers

Nastro Azzuro Peroni 5.50

Premium Craft Ales & Ciders 5.75
Please ask what we have available

Non alcoholic beers

Peroni Libera 5.50

Kopparberg mixed fruit 5.75

Adnams Ghost Ship pale ale 5.75

Spirits

Hepple Premium Gin 4.25
Hand-crafted in Northumbria

Havana Club 4.25

Finlandia Vodka 4.25

Baby Mixers 2.25

Juices & Smoothies

Freshly squeezed orange juice 4.25

Freshly pressed Cox's Apple juice 4.25

Cranberry juice 3.80

Strawberry, orange & banana smoothie 5.75

Spinach, kiwi & pineapple smoothie 5.75

Bradley Cocktails

Very spicy Bloody Mary	9.50
Prosecco Royale	10.00
Raspberry Bellini	10.00
Shirley Temple (alcohol free) Soda, lime, lemon, grenadine & cherries	5.75

Snacks While You Wait

Gordal olives V VG GF	5.00
Artisan sourdough bread basket V with butter, olive oil & balsamic vinegar	5.25

Starters/Small Plates

Tomato, basil & red pepper soup V (GF available)	5.75
Butternut squash & Parmesan soup V (GF available)	5.75
Prawn cocktail (GF available) with Bloody Mary sauce	12.00
Cauliflower fritters V (VG available) with curry mayo	7.25
Pâté de campagne (GF available) Rustic French style pâté of pork, chicken liver & pistachio. With toasted sourdough & onion jam	9.50
Salade de Provence V VG GF Tomato, French beans, red chilli, olives & pistou	9.25

Side Dishes

Skinny fries V	5.50
Skinny fries with truffle mayo & Parmesan V	6.50
House salad V GF	5.50
Buttered French beans V GF	5.50
Coleslaw GF	5.50

Freshly Made Sandwiches

All served with salad & coleslaw (GF available)

Roast beef Served pink, with sliced dill pickle & mustard mayo	10.50
Club toasted sourdough Chicken, bacon, lettuce, tomato & egg mayo	10.50
Turkey Swiss Roast turkey, bacon, Emmental, honey & mustard dressing	10.50
Ham, cheddar & red onion jam	10.50
Ham & pease pudding	10.50
Prawn & chive with bloody Mary mayo	11.00
Emmental & pesto V with spinach, tomato, olives & roast red pepper	10.50

BRADLEY

GARDENS

Main 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

Large Plates

Ham, tomato & cheddar Welsh rarebit with skinny fries	14.50
Beef, Guinness & mushroom pie with pickled red cabbage	16.50
Double cheeseburger Swiss cheese, bacon & dill pickle	18.00
Grilled king prawns (GF available) with chilli mayo, house salad & skinny fries	18.50
Salmon fishcakes with buttered spinach, chive cream & skinny fries	18.00
Risotto of smoked haddock GF with spring onions & Parmesan	17.50
Risotto of tomato & spinach V GF with roasted pine nuts	15.50
Cheddar cheese & spinach soufflé V	13.50
Cheddar cheese, spinach & broccoli quiche V	13.50

Cakes, Pastries, Desserts & Cheeses

Italian lemon meringue pie V	6.90
Raspberry & vanilla cream tart V	6.90
Toffee, banana & chocolate éclair V	6.90
Plum & almond tart V with thick cream	6.90
Traditional Victoria sponge cake V with thick cream & our own strawberry preserve	6.90
Sticky toffee pudding V with hot toffee sauce & vanilla ice cream	9.00
Gluten-free double chocolate brownie V GF	6.50
Soft brown sugar meringue V GF with thick cream & raspberries	9.00
Ice cream & sorbets V GF Please ask your server for today's flavours	4.75
Warm cheese scone V with tomato chutney	3.90
Warm fruit scone V with homemade preserve & butter	3.90
with homemade preserve & thick cream	4.25
Toasted teacake V with jam and butter	3.90

Chocolates

Homemade sea salt dark chocolate truffles V	5.75
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5 pieces