

Sunday Lunch Menu

Bradley cocktails

<i>Classic Negroni</i>	7.90
Hepple gin, Campari, Martini Rosso & a twist of orange	
<i>Dirty vodka martini</i>	7.90
<i>Very spicy Bloody Mary</i>	7.50
<i>Prosecco Royale</i>	8.10
<i>Raspberry Bellini</i>	8.10
<i>Jug of Pimms</i>	15.75
Pimms, lemonade & fresh fruit	
<i>Very spicy Virgin Mary (alcohol free)</i>	4.50
<i>Shirley Temple (alcohol free)</i>	4.95
soda, lime, lemon, grenadine & cherries	

Snacks while you wait

<i>Nocellera del Beliche olives</i> VG GF	4.25
<i>Chilli spiced cashew nuts</i> VG GF	3.90

To Start

<i>Prawn cocktail</i> (GF available) with Bloody Mary sauce	10.50
<i>Rustic French style paté</i> (GF available) Toasted sour dough & onion chutney	8.25
<i>Today's Soup</i> V (VG GF available)	5.75
<i>Smoked salmon</i> served simply with lemon	11.50

Traditional & Contemporary Sandwiches

All served with salad & coleslaw

<i>Ham, cheese & onion chutney</i>	9.50
<i>Prawn & chive</i> with bloody Mary mayonnaise	9.90
<i>Smoked salmon</i> with cream cheese & cucumber	9.90
<i>Emmental & pesto</i> V	9.50
with spinach, tomato, black olive & roast red pepper	
<i>Free range egg mayo & mustard cress</i> V	9.00

Main course

<i>Roast rump of beef</i>	17.50
<i>Roast loin of pork</i> with sage stuffing & apple sauce	15.50
<i>Roast chicken breast</i> with sage stuffing	14.50

All served with roast potatoes, fresh vegetables & Yorkshire pudding

<i>Risotto of smoked haddock</i> GF served with spring onions & parmesan	15.50
<i>Warm tart of spinach, kale, broccoli</i> V served with salad & fries	11.50

Side dishes V GF

<i>Skinny fries</i>	4.95
<i>House salad</i>	

Desserts

<i>Vanilla crème brûlée</i> V GF	8.25
<i>Knickerbocker Glory</i> V	8.25
<i>Banana, chocolate, pecan & salted caramel sundae</i> V	8.25
<i>Soft brown sugar meringue</i> V GF Red fruit compote & thick cream	8.25

Today's Sunday pudding of the Day
Please ask your server

<i>Ice creams & sorbet</i> V GF	4.75
Please ask your server for today's flavours	

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

V Vegetarian VG Vegan GF 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

Hot Drinks

Cappuccino	Lg 3.50 / Reg 3.20
Latte	Lg 3.50 / Reg 3.20
Americano	Lg 3.50 / Reg 3.20
Espresso	3.20
Double Espresso	3.60
Macchiato	3.20
Filter coffee plus refill	Mug 3.20 / Cup 2.95
Flat white	3.50
Mocha	3.50
White velvet	3.50
Hot chocolate	3.50
Pot of tea or decaf tea	3.20
Speciality tea	3.20

Soft Drinks

Bottled water 330ml / 750ml	3.25 / 5.00
Diet Coke / Coca Cola	3.50
Fentimans soft drinks Ginger Beer, Dandelion & Burdock, Shandy, Rose Lemonade, Victorian Lemonade, Elderflower, Mandarin & Seville Orange	4.60
San Pelligrino Lemon, Orange, Blood Orange	3.50

Beers

Nastro Azzuro Peroni	5.00
Premium Craft Ales & Ciders Please ask what we have available	5.25

Non alcoholic beers

Peroni Libera	5.00
Kopparberg mixed fruit	5.25
Adnams Ghost Ship pale ale	5.00

Spirits

Heppe Premium Gin Hand-crafted in Northumbria	4.25
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	5.25
Spinach, kiwi & pineapple smoothie	5.25

Wines

White Wine

	Glass (175ml) / Bottle
'Cuvee' Georges Duboeuf France – Easy drinkable medium wine	6.35 / 21.75
Santa Alegria Sauvignon Blanc Chile – Crisp tasting, medium-bodied white. Aromas of gooseberry & elderflower	6.50 / 22.75
Pinot Grigio 'Terre Del Noce' Italy – Dry white with notes of apple	7.00 / 24.50
Viognier Olivier Coste Languedoc, France – Classic, full-bodied wine	31.00
Coopers Creek Sauvignon Blanc New Zealand – Classic vineyard. Aromas of peach & nectarine	33.00
Gavi Di Gavi La Contessa 2015 Piedmont, Italy – Great texture & precision, fresh & dry	35.00

Rose Wine

	Glass (175ml) / Bottle
Pinot Grigio 'Terre Del Noce' Italy – Soft, easy drinking, full of fruit	7.00 / 24.50
Santa Alegria Rosé Chile – Full flavoured Chilean Rosé	7.15 / 25.50

Red Wine

	Glass (175ml) / Bottle
'Cuvee' Georges Duboeuf France – Easy drinkable light red	6.35 / 21.75
Santa Alegria Merlot Chile – A not too heavy wine with lots of fruit	6.50 / 22.75
Deakin Estate Shiraz Australia – Punchy Shiraz with aromas of plum & vanilla	8.00 / 27.50
Norton Porteño Malbec Argentina – Super smooth, full-bodied with a hint of peppery spice	28.60
Rioja Crianza Bodega Valdemar Spain – Prize winning, full-bodied Rioja	34.00
Peppoli Chianti Classico Tuscany, Italy – elegant with a great structure from the great Marchesi Antinori	38.50

Alcohol free wines

Eisberg Sauvignon Germany – Fresh, aromatic	24.00
Eisberg Rosé Germany – Hints of strawberries & raspberries	24.00
Lindemans Cabernet Sauvignon Australia - Smooth and rounded	25.00

Prosecco

	Glass (125ml) / Bottle
Ca Del Console Extra Dry A classic Prosecco with aromas of white peach & pear	8.60 / 30.25
Viticoltori Acquesi Rosé Brut Piedmont, Italy. Light Pink in colour with fruit overtones	35.00

Champagne

Drapier Carte D'or Brut Lovely dry flavour made with 90% Pinot Noir & 10% Chardonnay	Half Bottle 31.00 Full Bottle 53.25
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