

## 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
Jug of Pimms Pimms, lemonade & fresh fruit	16.50
Shirley Temple (alcohol free) Soda, lime, lemon, grenadine & cherries	5.75

## Snacks While You Wait

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

## Starters/Small Plates

Salad of tomatoes, French beans & broccoli V VG GF with shallots, red chilli & toasted almond	9.25
Prawn & crayfish cocktail (GF available) with Bloody Mary sauce	12.00
Bradley's Soups V (GF available) Always two available Always one vegetarian	5.75
Rustic French style pâté (GF available) with toasted sourdough & onion chutney	9.50
Cauliflower fritters V (VG available) with curry mayo	7.25

## Side Dishes

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

## Traditional & Contemporary Sandwiches

All served with salad & coleslaw (GF available)

Roast beef Served pink, with sliced dill pickle & mustard mayo	10.50
Toasted sourdough club Chicken, bacon, lettuce, tomato, egg mayo & truffle	10.50
Turkey 'Swiss' Roast turkey, dry cured bacon, Swiss cheese, honey & mustard dressing	10.50
Emmental & pesto V with raw spinach, tomato, black olive & roast red pepper	10.25
Ham, cheddar & red onion jam	10.50
Ham & pease pudding	10.50
Prawn & chive with bloody Mary mayo	11.00
Wensleydale, carrot & red pepper chutney V	10.25

# 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

Moroccan couscous salad with grilled salmon	18.50
with grilled chicken breast	17.00
Ploughmans – roast ham, pork pie, apple & cheddar cheese with piccalilli & toasted sourdough	17.00
Warm goats cheese, red pepper & pesto quiche V with salad & skinny fries	13.50
Rigatoni pasta, tomato & garlic V (VG available) with black olives, basil, grated Parmesan & house salad	13.75
Double cheeseburger Swiss cheese, bacon & dill pickle	18.00
Cheddar cheese & spinach soufflé V	13.50
Salmon fishcakes with buttered spinach, chive cream & skinny fries	18.00
Salad of watermelon & feta cheese V GF with tomato, French beans and toasted pumpkin seeds	16.00
Grilled king prawns (GF available) with chilli mayo, house salad & skinny fries	18.50
Risotto of smoked haddock GF with spring onions & Parmesan	17.50

## Cakes, Pastries, Desserts & Cheeses

Lemon meringue pie V	6.90
French style fruit tart V	6.90
Victoria sponge cake V with thick cream, strawberries & homemade preserve	6.75
Pear & almond frangipane V	6.90
Chocolate & vanilla custard choux bun V	6.90
Opera Gateau V Almond, coffee & chocolate cake	6.90
Soft brown sugar meringue V GF with thick cream & red fruits	9.00
Gluten-free double chocolate brownie V GF	6.25
Banana & salted caramel sundae V GF	9.00
Knickerbocker glory V	9.00
Ice cream & sorbets V GF Please ask your server for today's flavours	4.75
Cheeses V Cheddar, Blue Stilton & Tunworth	11.00
Toasted teacake V with jam and butter	3.90
Warm cheese scone V with tomato chutney	3.90
Warm fruit scone V with homemade preserve with thick cream & homemade preserve	3.90 4.25

## Chocolates

Homemade sea salt dark chocolate truffles V	5.75
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5 pieces