

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 36.00
Lovely dry flavour made with 90% Pinot Noir & 10% Chardonnay Full Bottle 57.00

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

Cappuccino Lg 4.30 / Reg 4.00

Latte Lg 4.30 / Reg 4.00

Americano Lg 4.30 / Reg 4.00

Espresso 4.00

Double Espresso 4.60

Macchiato 4.00

Filter coffee plus refill Mug 4.30 / Cup 3.90

Flat white 4.30

Mocha 4.30

White velvet 4.30

Hot chocolate 4.30

Pot of tea or decaf tea 4.00

Speciality tea 4.00

Soft Drinks

Bottled water 3.85 / 6.50
330ml / 750ml

Diet Coke / Coca Cola 4.75

Fentimans soft drinks 5.50

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

San Pelligrino 4.75

Lemon, Orange, Blood Orange

Beers

Nastro Azzuro Peroni 6.50

Premium Craft Ales & Ciders 6.75
Please ask what we have available

Non alcoholic beers

Peroni Libera 6.50

Kopparberg mixed fruit 6.50

Adnams Ghost Ship pale ale 6.50

Spirits

Hepple Premium Gin 5.25
Hand-crafted in Northumbria

Havana Club 5.25

Finlandia Vodka 5.25

Baby Mixers 2.75

Juices & Smoothies

Freshly squeezed orange juice 5.50

Freshly pressed Cox's Apple juice 5.50

Cranberry juice 4.50

Strawberry, orange & banana smoothie 7.25

Spinach, kiwi & pineapple smoothie 7.25

Bradley Cocktails

Very spicy Bloody Mary	11.50	Shirley Temple (alcohol free)	7.75
Prosecco Royale	12.00	Aperol Spritz	11.00
Raspberry Bellini	12.00	Jug of Pimms	15.00

Snacks, Starters & Small Plates

Gordal olives V VG GF	5.50
Japanese rice crackers V VG	4.75
Avocado & prawn salad GF	14.00
Cauliflower fritters V with curry mayo	8.50
Rustic French style pâté * with toasted sourdough and onion jam	10.50
Cream of pumpkin & Parmesan soup GF with crispy sage leaves	7.50
Cream of spinach & broccoli soup V GF	7.50

Side Dishes

Skinny fries V	6.00
House salad V VG GF	6.50
Coleslaw V GF	5.50
Mango & peanut Asian salad *	6.50
Buttered spinach V GF	6.00
Skinny fries with truffle mayo and Parmesan V	7.00

Freshly Made Sandwiches

White or brown multiseed bread, all served with salad and coleslaw (**GF** available)

Classic Club Toasted sourdough, chicken, bacon, tomato, lettuce and egg mayo	14.50
Mature cheddar, tomato & red onion jam V	12.50
Prawn and chive mayonnaise	14.50
Turkey Swiss Roast turkey, bacon, Swiss cheese, honey and mustard dressing	12.50
Emmental & pesto * V with red pepper, olive, and tomato	12.50
Free range egg mayonnaise & cress V	10.50

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

Large Plates

Rigatoni puttanesca Spicy meatballs, Parmesan and Olive Oil	17.50
Grilled chicken breast or salmon fillet with spicy mango and peanut Asian salad *	19.50
Grilled King prawns with chilli mayo, house salad and skinny fries	21.00
Salmon fishcakes with buttered spinach, chive cream and skinny fries	19.50
Bradley cheeseburger with Swiss cheese, bacon and dill pickle	18.50
Welsh rarebit with ham & tomato on toasted sourdough served with house salad	14.50
Cheddar cheese & spinach soufflé	16.00
Cheddar, broccoli & spinach quiche with house salad and skinny fries	16.00

Cakes, Pastries, Desserts & Cheeses

Cheddar & blue stilton V with chilli jam	9.75
Soft brown sugar meringue V GF with thick cream & red fruits	9.75
Plum & almond tart V served warm with thick cream	9.00
Traditional Victoria sponge V with thick cream & strawberry jam	8.00
Banana, chocolate salted caramel & pecan nut sundae * V	9.75
Gluten-free double chocolate brownie V GF	8.00
Salad of fresh fruits & blackcurrant sorbet V VG GF	9.00
Ice cream & sorbets V GF Please ask your server for today's flavours	5.50
Warm cheese scone V with tomato chutney	5.25
Warm fruit scone V with jam and butter	5.25
Warm fruit scone V with jam and thick cream	5.85
Toasted teacake V with jam and butter	5.75

Chocolates

Homemade dark chocolate truffles V GF	5 pieces	5.75
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