

Wines

White Wine

	<i>Glass (175ml) / Bottle</i>
<i>'Cuvee' Georges Duboeuf</i> France – Easy drinkable medium wine	<i>5.75 / 19.75</i>
<i>Santa Alegra Sauvignon Blanc</i> Chile – Crisp tasting, medium-bodied white. Aromas of gooseberry & elderflower	<i>5.90 / 20.50</i>
<i>Pinot Grigio 'Terre Del Noce'</i> Italy – Dry white with notes of apple	<i>6.30 / 22.50</i>
<i>Viognier Olivier Coste</i> Languedoc, France – Classic, full-bodied wine	<i>28.00</i>
<i>Coopers Creek Sauvignon Blanc</i> New Zealand – Classic vineyard. Aromas of peach & nectarine	<i>29.80</i>
<i>Gavi Di Gavi La Contessa 2015</i> Piedmont, Italy – Great texture & precision, fresh & dry	<i>32.50</i>

Rose Wine

	<i>Glass (175ml) / Bottle</i>
<i>Pinot Grigio 'Terre Del Noce'</i> Italy – Soft, easy drinking, full of fruit	<i>6.30 / 22.50</i>
<i>Santa Alegra Rosé</i> Chile – Full flavoured Chilean Rosé	<i>6.40 / 23.00</i>

Red Wine

	<i>Glass (175ml) / Bottle</i>
<i>'Cuvee' Georges Duboeuf</i> France – Easy drinkable light red	<i>5.75 / 19.75</i>
<i>Santa Alegra Merlot</i> Chile – A not too heavy wine with lots of fruit	<i>5.90 / 20.50</i>
<i>Deakin Estate Shiraz</i> Australia – Punchy Shiraz with aromas of plum & vanilla	<i>7.25 / 25.00</i>
<i>Norton Porteño Malbec</i> Argentina – Super smooth, full-bodied with a hint of peppery spice	<i>26.00</i>
<i>Rioja Crianza Bodega Valdemar</i> Spain – Prize winning, full-bodied Rioja	<i>31.00</i>
<i>Peppoli Chianti Classico</i> Tuscany, Italy – elegant with a great structure from the great Marchesi Antinori	<i>35.00</i>

Alcohol free wines

<i>Eisberg Sauvignon</i> Germany – Fresh, aromatic	<i>21.00</i>
<i>Eisberg Rosé</i> Germany – Hints of strawberries & raspberries	<i>21.00</i>
<i>Lindemans Cabernet Sauvignon</i> Australia - Smooth and rounded	<i>22.00</i>

Prosecco

	<i>Glass (125ml) / Bottle</i>
<i>Ca Del Console Extra Dry</i> A classic Prosecco with aromas of white peach & pear	<i>7.80 / 27.50</i>
<i>Viticoltori Acquesi Rosé Brut</i> Peidmont, Italy. Light Pink in colour with fruit overtones	<i>31.50</i>

Champagne

<i>Drapier Carte D'or Brut</i> Lovely dry flavour made with 90% Pinot Noir & 10% Chardonnay	<i>Half Bottle 28.00</i> <i>Full Bottle 48.25</i>
--	--

Hot Drinks

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

Soft Drinks

<i>Bottled water</i> 330ml / 750ml	<i>2.75 / 4.50</i>
<i>Diet Coke / Coca Cola</i>	<i>2.95</i>
<i>Fentimans soft drinks</i> Ginger Beer, Dandelion & Burdock, Shandy, Rose Lemonade, Victorian Lemonade, Elderflower, Mandarin & Seville Orange	<i>4.10</i>
<i>San Pelligrino</i> Lemon, Orange, Blood Orange	<i>3.00</i>

Beers

<i>Nastro Azzuro Peroni</i>	<i>4.25</i>
<i>Premium Craft Ales & Ciders</i> Please ask what we have available	<i>4.50</i>

Non alcoholic beers

<i>Peroni Libera</i>	<i>4.25</i>
<i>Kopparberg mixed fruit</i>	<i>4.50</i>
<i>Adnams Ghost Ship pale ale</i>	<i>4.25</i>

Spirits

<i>Hepple Premium Gin</i> Hand-crafted in Northumbria	<i>3.75</i>
<i>Havana Club</i>	<i>3.75</i>
<i>Finlandia Vodka</i>	<i>3.75</i>
<i>Baby Mixers</i>	<i>2.00</i>

Juices & Smoothies

<i>Freshly squeezed orange juice</i>	<i>4.00</i>
<i>Freshly pressed Cox's Apple juice</i>	<i>4.00</i>
<i>Cranberry juice</i>	<i>3.50</i>
<i>Strawberry, orange & banana smoothie</i>	<i>4.50</i>
<i>Spinach, kiwi & pineapple smoothie</i>	<i>4.50</i>


BRADLEY
GARDENS

Glasshouse Menu

A PLACE OF HIDDEN LUXURY
THAT TELLS A RARE STORY
www.bradley-gardens.co.uk

Lunch Menu

Bradley Cocktails

<i>Classic Negroni</i> Hipple gin, Campari, Martini Rosso & a twist of orange	7.50
<i>Dirty vodka martini</i>	7.50
<i>Very spicy Bloody Mary</i>	7.00
<i>Prosecco Royale</i>	7.60
<i>Raspberry Bellini</i>	7.60
<i>Jug of Pimms</i> Pimms, lemonade & fresh fruit	15.00
<i>Very spicy Virgin Mary (alcohol free)</i>	4.00
<i>Shirley Temple (alcohol free)</i> soda, lime, lemon, grenadine & cherries	4.50

Snacks While You Wait

<i>Nocellera del Beliche olives</i> V GF	3.75
<i>Chilli spiced cashew nuts</i> V GF	3.50
<i>Bread basket</i> V Sourdough with unsalted butter, olive oil & balsamic vinegar	3.75

Starters/Small Plates

<i>Salad of watermelon, feta cheese, toasted pumpkin seeds</i> V GF with French beans & tomato	8.50
<i>Cauliflower fritters</i> V with curry mayo	4.75
<i>Rustic French style paté</i> GF available Toasted sour dough & onion chutney	7.50
<i>Prawn cocktail</i> GF available with Bloody Mary sauce	9.50
<i>Bradley's Soups</i> V GF available Always two available Always vegetarian	5.75

Traditional & Contemporary Sandwiches

All served with salad & coleslaw

<i>Toasted sourdough club</i> Chicken, bacon, lettuce, tomato, truffle mayo & egg	9.00
<i>Toasted sourdough & smoked salmon</i> with cream cheese & cucumber	9.00
<i>Turkey 'Swiss'</i> Roast turkey, dry cured bacon, Swiss cheese, honey & mustard dressing	7.50
<i>Emmental & pesto</i> V with spinach, tomato, black olive & roast red pepper	7.50
<i>Ham, vintage cheddar & red onion jam</i>	7.50
<i>Prawn & chive</i> with bloody Mary mayonnaise	9.00

Large Plates

<i>Cheddar & chestnut mushroom Welsh rarebit</i> V	10.25
<i>Cheddar cheese & spinach soufflé</i> V	10.50
<i>Breadcrumbs chicken 'schnitzel'</i> with a fried free range egg & truffle mayonnaise	14.00
<i>Salmon fishcakes</i> served with buttered spinach, chive cream & skinny fries	14.00
<i>Warm tart of spinach, kale, broccoli & chive</i> V served with salad & fries	9.75
<i>Chickpea, tomato & coriander chilli</i> V served with soured cream, warm garlic bread	12.50
<i>Grilled king prawns</i> GF available served with chilli mayo, house salad & skinny fries	15.00
<i>Risotto of smoked haddock</i> GF served with spring onions & Parmesan	14.00
<i>Steak au poivre</i> GF available Bistro rump steak with peppercorn sauce, buttered French beans & skinny fries	17.00
<i>Bradley's cheeseburger</i> Swiss cheese, bacon, American mustard, pickled gherkin & a side of fries	14.00

<i>Buttered French beans</i>	<i>Coleslaw</i>	4.50
<i>House salad</i>	<i>Tomato, French bean & shallot salad</i>	
<i>Leaf spinach</i>	<i>Skinny fries</i>	
<i>Skinny fries with truffle mayonnaise & Parmesan</i>		5.00

Desserts & Cheeses

<i>Cheeses from Neals Yard - Covent Garden</i> Colston Basset Stilton, Tunworth, Keen's Cheddar	All 3 for 10.00 4.00 each
<i>Lemon posset</i> V with blueberry compote & butter shortbread	7.50
<i>Banana, chocolate, pecan & salted caramel sundae</i> V	7.50
<i>Vanilla crème brûlée</i> V GF	7.50
<i>Soft brown sugar meringue</i> V GF Red fruit compote & thick cream	7.50
<i>Ice cream & sorbets</i> V GF Please ask your server for today's flavours	3.95

Cakes & Pastries

<i>Opera Gateau</i> V French style almond & coffee cake	5.75
<i>Individual lemon meringue pie</i> V	5.00
<i>Treacle tart</i> V with thick cream	5.00
<i>Gluten-free double chocolate brownie</i> V GF	5.25
<i>Coffee & walnut cake</i> V	5.50
<i>Orange & vanilla cake</i> V	5.50
<i>Plum & almond frangipane</i> V	5.50
<i>Fruit or cheese scone</i> V	3.20
<i>Fruit scone</i> V with jam & thick cream	3.50
<i>Toasted teacake</i> V with jam and butter	3.00

Our Own Handmade Chocolate

<i>Sea salt dark chocolate truffles</i> V GF	5 pieces 4.75
<i>White chocolate & champagne truffles</i> V GF	4.75

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 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