

## Sunday Lunch Menu

### Bradley cocktails

<i>Classic Negroni</i>	7.50
Hepple gin, Campari, Martini Rosso & a twist of orange	
<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>	15.00
Pimms, lemonade & fresh fruit	
<i>Very spicy Virgin Mary (alcohol free)</i>	4.00
<i>Shirley Temple (alcohol free)</i>	4.50
soda, lime, lemon, grenadine & cherries	

### Snacks while you wait

<i>Nocellera del Beliche olives</i> <span style="color: green;">V</span> <span style="color: green;">GF</span>	3.75
<i>Chilli spiced cashew nuts</i> <span style="color: green;">V</span> <span style="color: green;">GF</span>	3.50

### To Start

<i>Prawn cocktail</i> <span style="color: green;">GF</span> available with Bloody Mary sauce	9.50
<i>Rustic French style paté</i> <span style="color: green;">GF</span> available Toasted sour dough & onion chutney	7.50
<i>Today's Soup</i> <span style="color: green;">V</span> <span style="color: green;">GF</span> available	5.75
<i>Smoked salmon</i> served simply with lemon	10.00

### Traditional & Contemporary Sandwiches

All served with salad & coleslaw

<i>Ham, cheese &amp; onion chutney</i>	7.50
<i>Prawn &amp; chive</i> with bloody Mary mayonnaise	9.00
<i>Smoked salmon</i> with cream cheese & cucumber	9.00
<i>Emmenthal, pesto &amp; black olive</i> with tomato, spinach & roast red pepper	7.50

### Main course

<i>Roast sirloin of beef</i>	15.50
<i>Roast loin of pork</i> with sage stuffing & apple sauce	14.25
<i>Roast chicken breast</i> with sage stuffing	13.50

All served with roast potatoes, buttered greens, broccoli, red cabbage, roasted carrots & Yorkshire pudding

<i>Risotto of smoked haddock</i> <span style="color: green;">GF</span> served with spring onions & parmesan	14.00
<i>Warm tart of spinach, kale, broccoli</i> <span style="color: green;">V</span> served with salad & fries	9.75

### Side dishes V GF

<i>Skinny fries</i>	5.00
<i>House salad</i>	

### Desserts

<i>Vanilla crème brûlée</i> <span style="color: green;">V</span> <span style="color: green;">GF</span>	7.50
<i>Lemon posset</i> <span style="color: green;">V</span> with blueberry compote & butter shortbread	7.50
<i>Banana, chocolate, pecan &amp; salted caramel sundae</i> <span style="color: green;">V</span>	7.50
<i>Soft brown sugar meringue</i> <span style="color: green;">V</span> <span style="color: green;">GF</span> Red fruit compote & thick cream	7.50

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

<i>Ice creams &amp; sorbet</i> <span style="color: green;">V</span> <span style="color: green;">GF</span>	3.95
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 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

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## Soft Drinks

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

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## Beers

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

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## Non alcoholic beers

Peroni Libera	4.25
Kopparberg mixed fruit	4.50
Adnams Ghost Ship pale ale	4.25

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## Spirits

Heppe Premium Gin Hand-crafted in Northumbria	3.75
Havana Club	3.75
Finlandia Vodka	3.75
Baby Mixers	2.00

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## Juices & Smoothies

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

## Wines

### White Wine

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

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### Rose Wine

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

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### Red Wine

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

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### Alcohol free wines

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

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### Prosecco

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

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### Champagne

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