



BRADBEER

BISTRO & BAR

Menu

*All our products are farmed or
supplied by local companies*

**Bradbeers is now open daily
from midday to 8.30pm**



Please order at the bar



Light Bites & Starters

SOUP OF THE DAY	(GF* DF* V*)	£6.5
<i>Freshly prepared seasonal soup, served with a bread roll</i>		
CHICKEN LIVER PÂTÉ	(GF*)	£7.5
<i>Smooth, rich pâté with homemade chutney and toasted seeded bloomer</i>		
TORTILLA CRISPS	(V)	£5.5
<i>Crunchy tortilla crisps with a trio of hummus, fresh guacamole, and a tangy chilli dip</i>		
PRAWN SALAD	(GF*)	£9.0
<i>Juicy prawns tossed with mixed leaves, cherry tomatoes, served with croutons and topped with a Marie Rose Sauce.</i>	Starter	£9.0
	Main	£14.0
MARINATED OLIVES	(GF DF V VG)	£5.0
<i>A medley of green and black olives in herbs and oil</i>		
POTATO WEDGES	(GF DF V VG*)	£4.5
<i>Crisp golden wedges with garlic mayonnaise</i>		
PASTA ARRABIATA	(V VG*)	£9.0
<i>Spicy chilli & garlic tomato sauce, grated parmesan</i>		

Gourmet Burgers

All served on a toasted brioche bun with crisp lettuce, skinny fries and homemade coleslaw.

CLASSIC CHEESEBURGER	£15.0
<i>Double steak burger, melted cheddar, fresh tomato</i>	
CUMBERLAND STACK	£17.5
<i>Double steak burger layered with a Cumberland patty and melted cheddar</i>	
BUFFALO CHICKEN	£17.0
<i>Seasoned breaded chicken, melted Garstang blue cheese</i>	
DOUBLE STACK	£17.0
<i>Steak burger, buffalo chicken, cheese and crispy onions</i>	
GARDEN BURGER	£15.5
<i>Breaded chickpea and vegetable burger with crushed avocado</i>	
SIGNATURE ADDITIONS	£2.0
<i>Bacon (GF DF) • Pulled pork (DF) • Black pudding (DF)</i>	

Proper Pies

Served with chunky chips, mushy peas and served with extra gravy on the side where noted

STEAK & ALE	£17.0
<i>Tender beef slow-cooked in an ale gravy (Served with extra gravy on the side)</i>	
CHEESE & ONION	£16.0
<i>Mild cheddar and onion in shortcrust pastry</i>	
CHICKEN BALTI	£16.5
<i>Succulent chicken in a Balti sauce</i>	
BEEF & CREAMY SMOKED PAPRIKA	£17.5
<i>Slow cooked beef in a rich and smokey brandy sauce (Served with extra gravy on the side)</i>	

From the Grill

All served with roasted tomato, flat mushroom, chunky chips and garden peas

CHICKEN ESCALOPE	(GF DF)	£17.0
<i>Succulent, perfectly grilled chicken fillet</i>		
8OZ RIBEYE STEAK	(GF DF*)	£26.0
<i>Honeywells tender prime cut</i>		
GAMMON STEAK (10oz or 5oz)	(GF DF)	£18.0
<i>Your choice of fried or poached egg included</i>		

Hearty Mains

FISH & CHIPS		£17.0
<i>Crispy battered haddock, chunky chips, mushy peas and homemade tartare sauce</i>		£14.0
	Small Portion	
BRAISED BEEF STEAK	(GF DF)	£18.0
<i>Creamy mash, carrots, red cabbage and chefs own thyme and Madeira sauce</i>		
HADDOCK FILLET	(GF)	£18.0
<i>Crushed new potatoes, carrots, leeks, pea and lemon velouté</i>		
VEGETABLE & MIXED BEAN CHILLI	(DF VG V GF*)	£16.0
<i>Served in a crispy tortilla basket with rice and crushed avocado</i>		
CRISPY ITALIAN GNOCCHI	(DF V VG)	£14.5
<i>Golden gnocchi with roast vegetable Bolognese and herb-dressed salad leaves</i>		
GARDEN GREENS FRITTATA	(GF V DF)	£15.0
<i>Oven-baked with spinach, peas and leek Served with new potatoes sautéed with olive & tomatoes</i>		

Mashed or New Potatoes available as an alternative to listed menu items, please ask

Sides & Sauces

CHIPS	(GF DF V VG)	£4.5
<i>Triple-cooked chunky chips or skinny fries</i>		
BEER-BATTERED ONION RINGS	(V VG)	£4.0
HOUSE SAUCES	(V)	£3.5
<i>Cracked black pepper (GF) • Blue cheese (GF) Chip shop curry (DF VG) • Chefs pan gravy (VG*) Smoked parika & brandy sauce (GF)</i>		

Desserts

STICKY TOFFEE PUDDING	(V)	£7.0
<i>Warm sponge with butterscotch sauce and vanilla ice cream</i>		
TREACLE TART	(V)	£6.5
<i>Served with a thick cream</i>		
CRÈME BRÛLÉE	(V GF*)	£7.0
<i>Chef's flavour of the day, served with homebaked shortbread</i>		
RICH CHOCOLATE BROWNIE	(V GF)	£7.0
<i>With rum & raisin ice cream</i>		
TRIO OF ICE CREAMS	(V GF*)	£6.0
<i>Served with fruit coulis and Florentine fan wafers</i>		
ORCHARD CRUMBLE	(GF* DF* V VG*)	£7.0
<i>Served with either cream, ice cream or custard</i>		

ALLERGEN INFORMATION

We follow good hygiene practices in our kitchen however, whilst our dish may not specifically identify a specific allergen as an ingredient, due to the wide range of ingredients used in our kitchen, foods may be at risk of cross contamination by other ingredients. Also we are currently experiencing some variation to our normal food supplies and our ingredients may have changed. As a result dishes or their allergen content may have changed since your previous visit.

PLEASE INFORM US IF ANYONE IN YOUR PARTY HAS A FOOD ALLERGY OR INTOLERANCE BEFORE ORDERING.