

# café menu

Please  
make a note of  
your table number  
and then place  
your order at  
the bar

Evening menu – served from 5pm

## Starters

Chef's Soup of the Day (v) served with croutons	£4.75
Brie in a Light Batter (v) served with mixed leaves and caramelised red onion chutney	£5.75
Chicken Liver Pâté accompanied by onion chutney and melba toast	£5.95
Chicken Satay chicken satay strips accompanied by a spicy chilli sauce	£5.25

## Salads

Chicken Caesar Salad chicken with romaine leaf salad and caesar dressing	£9.95
Super Food Salad (v) beetroot, blueberries, cous cous, mixed leaf salad and spinach	£9.95
Smoked Salmon Salad smoked salmon with mixed leaf salad, spinach and olives	£9.95

## Mains

Fish and Chips haddock strips in batter served with hand-cut chips, mushy peas and tartare sauce	£10.95
Pan Fried Salmon accompanied by a white wine sauce and seasonal vegetables	£12.95
Breast of Chicken served with dauphinoise potatoes, broccoli and a mushroom and cream, white wine sauce	£12.95
Cottage Pie topped with mashed potato and accompanied by sticky red cabbage and a red wine jus	£9.95
Vegetable Casserole (v/vgn) served with a vegan cheese topping	£9.95
Three Bean and Quorn Chilli (v) served with jasmine rice, salsa and nachos	£9.95
Roast Gammon and hand-cut chips served with a fried egg or pineapple rings	£11.25

## Sides

Hand-cut Chips (v) double fried and seasoned with sea salt	£2.45
Sweet Potato Fries (v)	£2.45
Seasonal Vegetables	£2.45

*See over for desserts and wines*

v = vegetarian | vgn = vegan

If you have a food allergy or special dietary requirement including  
gluten free, we will do our best to accommodate your needs.  
Please ask prior to ordering.

Book a table on **01274 431052** or  
email: [theatrescatering@bradford.gov.uk](mailto:theatrescatering@bradford.gov.uk)  
(Please leave a message if the answerphone is in operation)

For Group Bookings of six or more a deposit of £5 per person is required  
as well as a pre-order of your meal.

# café menu

Please  
make a note of  
your table number  
and then place  
your order at  
the bar

Evening menu – served from 5pm

## Desserts

Fruit Scone served with jam and cream	£2.95
Lemon and Blueberry Cake (vgn)	£4.95
Sweet Shop Chocolate Terrine served with luxury ice cream	£4.95
Salted Caramel Cheese Cake served with cream or ice cream	£4.95
Selection of Luxury Ice Creams	£4.95
Apple Pie served with custard or vanilla ice cream	£4.95

## Wines

by the bottle

### White

Invenio Sauvignon Blanc (France) crisp and fresh with grassy floral notes	£17.95
Pinot Grigio Ponte di Piave (Italian) very light and neutral, revealing just a hint of green fruit	£17.95
Las Ondas Viognier Reserva (Chile) lovely peach and apricot aromas, followed by a palette that has weight and length	£21.95

## Red

Invenio Merlot (France) deep ruby colour, with perfumed red fruit character	£19.95
Millstream Ruby Cabernet (South Africa) medium bodied, with ripe red berry and spiced flavours	£19.95
Medievo Rioja Crianza (Spain) a concentrated brooding red wine, which is a solid structure and ripe tannins	£26.95

## Rosé

Invenio Zinfandel Rose (California USA) light fruity rose bursting with strawberry fruits, medium sweet but well balanced	£17.95
--	--------

## Sparkling

Prosecco Viticoltori Ponte (Italy) clean, dry and crisp, with a creamy finish	£25.95
--	--------

**A range of alcohol and soft drinks available at the Bar**

*See over for more food...*

v = vegetarian | vgn = vegan

If you have a food allergy or special dietary requirement including gluten free, we will do our best to accommodate your needs. Please ask prior to ordering.

Book a table on **01274 431052** or  
email: [theatrescatering@bradford.gov.uk](mailto:theatrescatering@bradford.gov.uk)  
(Please leave a message if the answerphone is in operation)

For Group Bookings of six or more a deposit of £5 per person is required as well as a pre-order of your meal.