

THE HADLEY BOWLING GREEN

While you wait

Mixed marinated olives - v	4.75
Rustic bread with a selection of flavoured butters - v	4.75
Smashed avocado, chilli, coriander and toasted almonds with toasted bread - vg	4.75
Halloumi chips with sweet chilli and rocket - v	5.50
Nduja spicy salami on toast	4.75
Charred cauliflower with hot chilli sauce - vg	4.25

Starters and Sharers

Homemade soup of the day with rustic bread - v	5.95
Tandoori chicken wings with cucumber salad and yoghurt dip	6.75
Chargrilled Mediterranean vegetable terrine with crumbled feta, fresh basil and tomato confit - v	7.75
Spiced avocado and roasted butternut squash bruschetta with a chilli tomato salsa - vg	6.25
Mackerel, chive and horseradish pâté with toasted bread	7.25
Mezze board of toasted flatbread with houmous, sun-blushed tomatoes, feta cheese, tzatziki, chargrilled aubergine and marinated olives	15.50
Fish board of smoked salmon, tiger prawns, salt and pepper squid, beer battered fish goujons served with tartare sauce and grilled lemon	17.95

Mains

Homemade beef burger topped with Dorset Blue Vinney, crispy pancetta on a seeded bun, romaine lettuce, crispy onions with chips and spicy tomato chutney	13.25
Fish of the day in a Wadworth 6X Gold beer batter served with chips, mushy peas, lemon and tartare sauce	13.95 / 8.95
Grilled ginger, lime and chilli mackerel fillets with sesame stir fried vegetables and noodles	12.95
10oz Gammon steak with a free-range fried egg, pineapple salsa served with chips, slow roasted tomato, mushrooms and watercress	13.95
Pumpkin tortellini with a walnut and rosemary burnt butter sauce served with Dorset Blue Vinney and rocket - v	13.50
Superfood salad of quinoa, avocado, broccoli, spinach, green beans, beetroot purée and pomegranate seeds with an apple, walnut and turmeric dressing - v <i>Add tiger prawns, chicken, fishcake or steak for 4.50</i>	11.95 / 8.25
Greek salad of pearl couscous, feta, olives, herbs, red onion, tomatoes and cucumber with lemon vinaigrette - v <i>Add chicken, king prawns, fishcake or steak 4.50</i>	10.50 / 7.75
Spinach, walnut and poached pear salad with crumbled Stilton and balsamic dressing - v <i>Add tiger prawns, chicken or steak for 4.50</i>	11.50
Homemade salmon and crab fishcakes with saffron sauce served with seasonal vegetables	14.95 / 8.95
Cod, tiger prawn and crab linguine in a chilli tomato sauce with parmesan and dressed rocket	15.50
Harissa marinated beef ribs served with Israeli couscous, green beans, sugar snap peas and garden peas served in a tomato and green olives sauce with pitta bread and a mint and cucumber yoghurt dressing	18.95
Goan chicken curry with fiery red chillies, garlic, ginger tomatoes, tamarind and coconut milk served with basmati rice and chapati	13.50

Sides

Beer battered onion rings - v	3.75	Triple cooked chips - v	3.75
Broccoli and toasted almonds - v	3.75	Rustic garlic bread - v	4.00
House salad - v	3.50	Rustic garlic bread with cheese - v	5.00
Seasonal vegetables - v	4.00		

Sandwiches

Please ask for today's bread selection and then choose from the fillings below

Fish goujons with lettuce and tartare sauce	7.75
Prawn and Bloody Mary mayonnaise	7.75
Smashed avocado, spinach, lime, coriander, tomato and chilli jam - v	6.75
Smoked salmon, cream cheese and cucumber	7.75
Steak and Dorset Blue Vinney	9.75
Grilled chicken, avocado, crispy pancetta and herb crème fraîche	8.75

Puddings

All puddings 6.50

Cappuccino crème brûlée with tuille biscuit and Irish liqueur ice-cream
3 scoops of dairy ice-cream or seasonal fruit sorbet, ask us for more details - v
Peanut butter parfait with caramelised bananas and chocolate sauce - v
Chocolate and coconut tart with vanilla ice-cream - v
Lemon curd and coconut cheesecake - v
Whisky marmalade brioche pudding with crème anglaise - v

A selection of British cheeses with assorted biscuits, apple, grapes, celery and chutney	8.95
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Hot Drinks

Americano	3.00	Pot of tea	3.00
Cappuccino	3.25	Speciality tea	3.10
Latte	3.25	Mocha	3.50
Espresso	2.75	Macchiato	2.75
Double espresso	3.25	Ristretto	2.75
Flat white	3.25	Shakerata iced coffee	3.25
Hot chocolate	3.50	Cafetière	4.50

Seasonal daily specials are always available ask us for more details

Putting on our Sunday Best...

We only use the best ingredients for our Sunday roasts – our roast joints are cooked to perfection and served with Yorkshire pudding, seasonal vegetables and crispy roast potatoes with a rich flavoursome gravy. So sit back and let us do all of the hard work.

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GLUTEN FREE - SOME DISHES CAN BE MADE AVAILABLE AS GLUTEN FREE ASK US FOR MORE DETAILS AND PLEASE MENTION THIS WHEN ORDERING

(v) = vegetarian option. (vg) = vegan option. All weights are approximate before cooking. All food is prepared in our kitchen where nuts, gluten and other allergens are present.

Processes and training are in place to ensure that gluten-free meals on our gluten free menu are gluten-free. Our menu descriptions do not include all ingredients.

IF YOU HAVE A FOOD ALLERGY PLEASE LET US KNOW BEFORE ORDERING.

Full allergen information is available upon request. Fish dishes may contain small bones. We aim to support local farmers and growers from the Assured Food Standards Association. 0617/1.

