

THE
HADLEY
BOWLING
GREEN

GLUTEN FREE MENU

While you wait

Mixed marinated olives - v	4.75
Smashed avocado, chilli, coriander and toasted almonds with toasted bread - vg	4.75
Charred cauliflower with hot chilli sauce - vg	4.25

Starters and Sharers

Homemade soup of the day with toasted 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 on toasted bread with a chilli tomato salsa - vg	6.25
Mackerel, chive and horseradish pâté with toasted bread	7.25
Mezze board of toasted breads 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 toasted 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
10oz Gammon steak with a free-range fried egg, pineapple salsa served with chips, slow roasted tomato, mushrooms and watercress	13.95
Spinach, walnut and poached pear salad with crumbled Stilton and balsamic dressing - v <i>Add king prawns, chicken or steak for 4.50</i>	11.50

Sides

Beer battered onion rings - v	3.75	Seasonal vegetables - v	4.00
Broccoli and toasted almonds - v	3.75	Triple cooked chips - v	3.75
House salad - v	3.50		

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 Irish liqueur ice-cream
3 scoops of dairy ice-cream or seasonal fruit sorbet, ask us for more details - v

A selection of British cheeses with 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

GFJUN19_WWM386

(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.

