

# THE HADLEY BOWLING GREEN

## *While You Wait*

Mixed marinated olives with sun-blushed tomatoes and feta - v	4.75
Baked focaccia with pesto and olive oil - v	4.75
Halloumi fries with sweet chilli and rocket - v	5.50
Wild mushroom arancini balls with tomato - v	5.50
Cotswold Nduja, smoked whipped lardo, toasted bread and olives	5.50

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## *Starters*

Homemade soup of the day with rustic bread - v	6.25
Fresh squid in a light batter and chilli sea salt served with mixed leaves and a wasabi mayonnaise	7.50
Soft herbed goat's cheese roulade with seeded cracker and cranberry compote - v	7.25
Vegan aubergine, chickpea and sundried tomato hash with tomato chutney - v	7.25
Scotch duck egg with haggis and sausage meat served with dressed leaves and spiced tomato chutney	7.75
Old Smokey - with baked cod, tiger prawns and smoked pancetta in a smoked cheese sauce and crostini	8.50 / 14.50

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## *To Share*

Cotswold rare breed plate of cured pig and salami with olives, cornichons, smoked whipped lardo and rustic bread	16.50
Baked Gorgonzola cremosa with pear wedges, rosemary, olive oil and sea salt focaccia	14.50

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## *Mains*

Catch of the day coated in a crispy Wadworth beer batter with pea purée, lemon, chips and tartare sauce	14.00 / 9.00
Grilled halloumi and roasted pepper burger on a toasted bun with pesto, slaw, onion rings and chips - v	12.50
Butter bean, chestnut, parsnip and shallot casserole with lemon and thyme polenta - v	12.50 / 8.50
Grilled 6oz beef burger, smoked bacon and comté cheese on a toasted bun with pickled cucumber, chilli jam, onion rings and fries	13.00
Roasted cauliflower and potato curry, brown rice, chapati and coconut raita - v <i>Add free-range chicken or king prawns for an extra 4.50</i>	12.50 / 8.50
Wild boar ravioli with roasted shallots, sprout leaves, garlic and wild mushroom sauce	14.50 / 9.00
Smoked bacon chop with free-range fried duck egg, mushrooms, sauté potatoes and watercress hollandaise	15.50
Salmon and spinach Wellington with a lemon hollandaise and roasted root vegetables	17.00
Thyme scented chicken served with braised red chicory, peas, capers and garlic crushed potatoes	16.00
Barnsley lamb chop with roasted beetroot, fondant potato, seasonal greens and minted gravy	16.75
Pan-fried calves liver with crispy bacon, spring greens, roasted shallot jus and garlic mash	17.50

## Sides

Beer battered onion rings - v	3.75	House salad - v	3.75
Rustic garlic bread - v	4.00	Triple cooked chips - v	3.75
Rustic garlic bread with cheese - v	5.00	Rocket, hard Italian style vegetarian cheese and sun-blushed tomato salad - v	4.75
Seasonal vegetables - v	3.75		

## Sandwiches

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

Our own fish fingers with gem lettuce and tartare sauce	7.50
Brie, bacon and cranberry	7.50
Walter Rose sausage and red onion chutney	7.50
Chicken with crispy bacon, lettuce, tomato and Dijon mustard mayonnaise	7.75
Grilled halloumi, spinach, roasted peppers and chilli jam - v	7.75
Smoked salmon, cream cheese and cucumber	8.00

## Puddings

All puddings 6.50

Sticky toffee pudding with rich toffee sauce and vanilla ice-cream - v	
Banoffee waffle - toasted Belgium waffle with sliced banana, toffee sauce and fresh cream served with vanilla ice-cream and chocolate shavings - v	
Seasonal homemade cheesecake with fruit compote - v	
Chocolate brownie with crushed walnuts, vanilla ice-cream and chocolate sauce - v	
Clementine panna cotta with mulled fruits and crème fraîche	
Choose 3 scoops from our ice-cream and sorbet selection, ask us for more details - v	

A selection of British cheeses with assorted biscuits, apple, grapes, celery and chutney	9.00
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## Hot Drinks

Americano	3.25	Hot chocolate	3.25	Ristretto	2.75
Cappuccino	3.25	Pot of tea	3.00	Shakerato iced coffee	2.75
Latte	3.25	Speciality tea	3.00	Deluxe mocha	3.50
Espresso	2.50	Macchiato	2.50	Deluxe hot chocolate	3.50
Double espresso	3.00	Mocha	3.25	Cafetière	3.00
Flat white	3.25				

**Seasonal daily specials are always available ask us for more details**

### Putting on our Sunday Best...

We use only the best ingredients for our Sunday roasts - matured Angus and Hereford beef, outdoor reared Wiltshire pork and succulent free-range chicken all cooked to perfection. Yorkshire puddings and crispy roasted potatoes, along with seasonal vegetables and rich flavoursome gravy complete the perfect Sunday roast. Sit back and let us do all 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. 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.

