

# THE HADLEY BOWLING GREEN

## *While you wait*

Mixed marinated olives - v	4.75
Homemade soda breads with roasted garlic and herb butter - 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

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## *Starters and Sharers*

Homemade soup of the day with rustic bread - v	5.95
Fennel, pomegranate and apple salad topped with goat's cheese curd - v	7.75
Tandoori chicken wings with cucumber salad and yoghurt dip	6.75
Fresh squid in a light batter, chilli sea salt, mixed leaves with wasabi mayonnaise	8.25
Asian crab cakes on an oriental salad with a soy dipping sauce	8.75
Indian spiced quinoa balls with a mint mixed leaf salad and mint sauce - v	6.95
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

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## *Mains*

Homemade beef burger topped with Dorset Blue Vinney, crispy pancetta on a seeded bun, romaine lettuce, crispy onions with fries 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
Stir-fried king oyster mushrooms and vegetables with ginger, chilli, soy, honey and crispy rice noodles - v <i>Add tiger prawns, chicken or steak for 4.50</i>	11.50
Grilled sea bass with chorizo butter served with sautéed leeks, peas and creamed potatoes	15.50
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 or steak for 4.50</i>	11.95 / 8.25
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
Sage and Parma ham wrapped pork fillet medallions with a spiced apple and rhubarb compote, parmesan polenta and garlic green beans	15.95
Split pea dahl with vegetable bhaji, garlic and coriander flatbread and smoky aubergine dip - vg	12.50 / 7.95
Baked haddock with spiced yoghurt, saffron orzo and courgette ribbons	14.50
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
Thai green chicken and coconut curry served with steamed basmati rice and oriental chilli crackers	13.50 / 8.75

## 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 and Bagels

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

Fish goujons with lettuce and tartare sauce	7.75
Pastrami, emmental cheese and dill pickle bagel	9.50
Smashed avocado, spinach, lime, coriander, tomato and chilli jam - v	6.75
Smoked salmon, cream cheese and dill pickled cucumber bagel	8.75
Steak and Dorset Blue Vinney	9.75
Grilled chicken, avocado, crispy pancetta and herb crème fraîche	8.75

## Puddings

All puddings 6.50

3 scoops of dairy ice-cream or seasonal fruit sorbet, ask us for more details - v
Espresso crème caramel with coconut shortbread - vg
White chocolate tiramisu cheesecake with coffee ice-cream - v
Peanut butter parfait with caramelised bananas and chocolate sauce - v
Whisky marmalade brioche pudding with crème anglaise - v
Blueberry mousse with chocolate cup, cassis syrup and sesame brittle - 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	Flat white	3.25
Cappuccino	3.25	Hot chocolate	3.50
Latte	3.25	Pot of tea	3.00
Espresso	2.75	Speciality tea	3.10
Double espresso	3.25	Mocha	3.50

**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.

