

# **LUNCH**

**Aperitifs -** See our drinks list for our full range and pricing
Aperol Spritz / Belstar Prosecco / Tanqueray G&T

# **Snacks & Starters**

Nocellara and Greek Mammoth olives, lemon verbena (pb)	4.25
Crown Prince squash hummus, smoked chilli oil, toasted seeds, grilled pitta (pb)	6.95
Roasted heritage beetroots, whipped feta, candied walnuts, blackberry vinaigrette (pb)	7.25
Wild mushroom soup, miso-roasted chestnuts, tarragon, grilled sourdough (pb)	6.50
River Fowey mussels, coconut, chilli and lemongrass sauce, grilled sourdough	8.50/14.95
Smoked bacon, sage and onion Scotch egg, spiced plum ketchup	7.50

## To share

Warm sourdough and grilled pitta, marinated olives, Crown Prince squash hummus, smoked chilli oil (pb)	11.50
Ploughman's; Wiltshire ham, Lye Cross Farm vintage Cheddar, Stilton, sausage roll, pickled egg, onion and cornichons,	14.95/24.50
chutney, sourdough, Netherend Farm butter	

# Sandwiches

Add a cup of skin-on fries special price only available when ordering a sandwich	3.00
Fish tacos; panko-crumbed haddock, shredded pink cabbage, chipotle mayo, lime, coriander	9.75
Symplicity 'meatball' sub, marinara sauce, cheddar, mayo, crispy onions, chives (pb)	10.75
Chicken Milanese ciabatta; breaded chicken thigh, streaky bacon, Parmesan, aioli, gem lettuce	10.95
$ Ultimate\ cheese\ sourdough\ toastie;\ Lye\ Cross\ Farm\ Cheddar,\ vegetarian\ Parmesan,\ mozzarella,\ onions\ (v)$	8.95

## **Salads**

Symplicity 'meatballs' and roasted vegetables, lentils, feta, spinach, pumpkin seeds, herb dressing (pb)	12.75
Stornoway black pudding and smoked bacon, apple, shredded kale, new potatoes, tomato and sherry dressing	11.50
Add a free-range poached egg	1.50

# Mains

The Hadley beef burger, streaky bacon, Lye Cross Farm smoked Cheddar, BBQ relish, fries, slaw	15.95
Calf's liver, smoked parsnip mash, crispy streaky bacon, caramelised onion gravy	15.95
Aubergine, chickpea and tomato curry, coconut yoghurt, cauliflower pakora, coriander chutney, garlic naan (pb)	12.50
Add grilled chicken thigh	2.50
Symplicity plant burger, Cheddar, chipotle mayo, crispy and pink pickled onions, fries, slaw (pb)	15.95
Butcombe Gold beer-battered haddock and thick-cut chips, minted peas, tartare sauce	12.95/17.95
Pie of the week, seasonal greens, proper gravy, your choice of mash or thick-cut pub chips	15.50
Severn & Wye smoked haddock fishcakes, mango curry sauce, saag aloo, poached egg, coriander	9.50/15.95



Scan the QR code to order and pay on your device

Turn over to order our sides, puddings and more





#### Sides

Thick-cut pub chips or skin-on fries (v)	4.25	Shredded kale, apple and walnut salad (pb)	4.25
Posh fries; aioli, vegetarian Parmesan, chives (v)	4.95	Garlic ciabatta / with cheese (v)	4.25/5.95
Three cheese mac n cheese, thyme crumb (v)	6.50	Crown Prince squash, spinach, chimichurri	4.25
Butcombe beer-battered onion rings	4.25	Roast heritage beetroots, gremolata (pb)	4.25

## **Puddings & Cheese**

I waterings a choose	
Dark chocolate and espresso brownie, cherry compote, Baileys ice cream (v)	7.50
Spiced sticky date pudding, gingerbread ice cream, rum butterscotch (v)	6.95
Winter fruit and almond crumble, apples, plums and blackberries, vanilla custard (v) (pbo)	6.95
Chai latte rice pudding, saffron poached pear, cinnamon ice cream, pistachios (v)	6.50
Little Biscoff doughnuts, caramel sauce, vegan vanilla ice cream, caramelised biscuit crumbs (pb)	6.50

## The Hadley Cheese Plate

Lye Cross Farm vintage Cheddar, Ashlynn goat's cheese, Cropwell Bishop Stilton Served with caramelised onion and apple chutney, cornichons, crackers (v)

Try a glass of Cockburn's port to go with your cheese

## Nearly Full?...

Order any hot drink and treat yourself to two little Biscoff doughnuts (pb)

Two scoops of Granny Gothards ice creams and sorbets, with Rossini wafer curls (v) 4.95

Affogato; Gingerbread ice cream, Illy espresso, salted caramel and pecan biscotti (v)

Food for thought; £1 from every sale of this dish will be donated to The Burnt Chef Project



The Burnt Chef Project is a non-profit campaign operating within the hospitality industry to challenge mental health stigma through training and open conversations. We are working closely with them to support our teams welfare and spread the message far and wide.

After Drinks - Ask for our range of brandies, whiskies, rums and liqueurs

Add a shot of Amaretto liqueur for the perfect after dinner treat

Espresso Martini Limoncello Please refer to the drinks
Bulleit Bourbon Old Fashioned Grenat Maury Lafage - red dessert wine menu for full price list

Classic Negroni Valdivieso Eclat Botrytis Semillon

white dessert wine

Coffee & Tea - A full range of hot drinks are available. Please ask to see the full listing

Perhaps try something chilled? Dairy-free milks available

Iced coffee; Illy espresso, milk, maple syrup

3.25 Iced tea; Canton red berry and hibiscus, fresh mint

2.75

# **Our Suppliers & Producers**

We care immensely about the quality, provenance and seasonality of the produce we buy, and work with suppliers and producers of the same mindset, striving to be sustainable, with complete traceability.

These guys share our passion and we're very proud to work with them, sourcing some of the best produce from around the South West and delivering it fresh to our kitchens six days a week.

Team Rewards - Please note we will add an optional 10% team reward to your bill and be assured 100% will be shared with today's team.

 $Allergen\ Info- \qquad (v)\ Veggie\ friendly, (pb)\ Plant-based, (pbo)\ Plant-based\ option\ available\ on\ request.$ 

Ask a team member for gluten friendly options. Please inform a member of our team of any allergies before placing your order. We cannot guarantee the absence of all allergens

in our dishes.

Calorie Info - All of our portions are calculated for one person to consume, except the snacks to share which are encouraged for 2 to 4 people to consume. Adults need around 2000 kcal a day.

Scan this QR code for full calorie information



11.50

1.95

4.95