

# THE HADLEY BOWLING GREEN

## SUNDAY

Mimosa 6.75    Ketel One Vodka Bloody Mary 9.50    Virgin Mary 4.25

### While you wait

Nocellara and Greek Mammoth olives, lemon verbena (ve) 4.25  
Crown Prince squash hummus, smoked chilli oil, toasted seeds, grilled pitta (pb) 6.95

### Snacks & Starters

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  
Smoked bacon, sage and onion Scotch egg, spiced plum ketchup 7.50

### The Great British Sunday Roast

*All our roasts are served with roast potatoes, Yorkshire pudding, seasonal greens, crushed carrot and swede, maple-roast parsnips, and red wine gravy.*

Rump of Hereford and Angus beef (served medium-rare), horseradish sauce 18.95  
Leg of West End Farm pork, crackling, baked apple sauce 17.95  
Castlemead Farm chicken, sage and onion sausage stuffing, bread sauce 17.50  
Our roasted butternut squash, lentil and kale Wellington, mushroom gravy (v) (pbo) 15.95

### Mains

Brixham Market fish of the day – ask a member of our team for more details MP  
Pumpkin and sage tortelloni, Crown Prince squash, kale, pumpkin seeds, smoked chilli oil (pb) 14.50  
Butcombe Gold beer-battered haddock and thick-cut chips, minted peas, tartare sauce 17.95  
The Hadley beef burger, streaky bacon, Lye Cross Farm smoked Cheddar, BBQ relish, fries, slaw 15.95  
Symplicity plant burger, Cheddar, chipotle mayo, crispy and pink pickled onions, fries, slaw (pb) 14.95

### Sides

Ultimate cauliflower cheese, thyme crumb (v) 4.25  
Roast potatoes, aioli, crispy onions (v) 4.25  
Thick-cut pub chips or skin-on fries (v) 4.25  
Butcombe beer-battered onion ring 4.25  
Shredded kale, apple and walnut salad (pb) 4.25  
Roast heritage beetroots, gremolata (pb) 4.25



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Turn over to order our  
puddings and more



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### Puddings & Cheese

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

Autumnal 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) (pbo) 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 11.50

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) 1.95

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) 4.95

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

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



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

Espresso Martini

Bulleit Bourbon Old Fashioned

Classic Negroni

Limoncello

Grenat Maury Lafage - red dessert wine

Valdivieso Eclat Botrytis Semillon  
white dessert wine

*Please refer to the drinks*

*menu for full price list*

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

*Perhaps try something chilled?*

Iced coffee; Illy espresso, milk, maple syrup

3.25

*Dairy-free milks available*

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.

Allergen Info - (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.

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full calorie  
information

