

THE
HADLEY
BOWLING
GREEN

Aperitifs

Hugo's Gin Spritz / Strawberry Bellini / Kraken Cherry Sour

Snacks & Sharing

Nocellara and Greek Mammoth olives, lemon verbena (ve)	4.50
Hobbs House focaccia, cold-pressed rapeseed oil, sherry vinegar (ve)	4.25
Roasted garlic and apricot Scotch egg, harissa ketchup	8.50
Salt and pepper calamari, Vietnamese dipping sauce, chilli, lime	8.75
Smoked bacon and cheddar croquettes, chipotle chilli jam	5.50
Mezze; mixed olives, focaccia, beetroot hummus and falafel, za'atar yoghurt, grilled flatbread (ve)	15.95

Starters & Lighter Dishes

Smoked mackerel bruschetta, crème fraiche, horseradish, capers, cucumber, dill	8.50
Courgette, green pea and watercress soup, chimichurri, focaccia (ve)	7.50
Buttermilk fried chicken, wedge salad, Caesar dressing, marinated anchovies, English Pecorino	8.95
Heritage tomato 'panzanella', torn focaccia, vegan burrata, basil, caper and sherry vinaigrette (ve)	8.95/13.95

Burgers & Buns

The beef burger, streaky bacon, smoked Cheddar, burger sauce, pickles, skin-on fries	17.95
Symplcity plant burger, chipotle mayo, vegan cheddar, crispy and pink pickled onions, skin-on fries (ve)	17.50
BBQ pulled pork bun, spiced pork shoulder, chipotle BBQ sauce, house slaw, dill pickle, skin-on fries	15.50
Brixham fish finger bun, Butcombe Gold beer-battered haddock, tartare, pickled fennel, watercress, skin-on fries	14.50

Mains

Cameron Naughton's pork chop, Thatchers cider and honey glaze, fried egg and hash browns	23.95
Castlemead Farm chicken Milanese, Old Winchester, rocket salad, aioli, caramelised lemon	18.50
Chopped salad, halloumi, beetroot hummus and falafel, pink pickled onions, za'atar yoghurt (v) (veo)	14.50
English lamb kofta, Greek flatbread, cucumber yoghurt, sumac onions, pickled chilli, herb salad	14.95
Symplcity 'samosa' pie, filo crust, cumin, braised baby gem, peas and new potatoes (ve)	15.95
Pie of the week, seasonal greens, proper gravy, your choice of mash or thick-cut chips	17.50
Butcombe Gold beer-battered haddock and thick-cut chips, minted peas, tartare sauce	17.95
8oz hanger; 28 day dry-aged steak, garlic butter, thick-cut chips, roasted mushroom, watercress	22.95
Sauces: Béarnaise / Peppercorn	2.50

Sides

Thick-cut pub chips or skin-on fries (v)	4.25	Truffle fries, English Pecorino, chives (v)	5.25
Seasonal green vegetables, garlic butter (v)	4.75	Butcombe beer-battered onion rings (v)	4.50
Caesar salad, Pecorino, anchovy dressing	5.50	Garlic buttered ciabatta / with cheese (v)	4.50/6.50

Pudding

Yorkshire rhubarb and apple crumble, vanilla custard or ice cream (v) (veo)	7.95
Triple Valrhona chocolate brownie, banana praline, chocolate sauce, salted caramel ice cream (v)	8.00
Coconut milk pannacotta, roasted pineapple, coconut sorbet, passion fruit and lime	7.75
Sticky date pudding, butterscotch sauce, clotted cream ice cream (v)	7.50

Cheese

West Country vintage Cheddar, Ashlynn goat's cheese, Cropwell Bishop Stilton <i>Served with caramelised onion and apple chutney, cornichons, crackers (v)</i>	12.50
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Nearly Full?

Three little Biscoff filled doughnuts (ve) <i>Perfect with a coffee!</i>	3.75
The 'After Eight', mint chocolate ice cream, sugar wafer, mint sprinkles (v) (veo)	3.95
Two scoops of Granny Gothards ice creams and/or sorbets (v)	5.95
Affogato; vanilla ice cream, illy espresso, little biscuits (v) <i>Add a shot of Cotswold Distillery Cream Liqueur for the perfect after dinner treat</i>	5.75

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.

Coffee & Tea

We have a full range of hot drinks - please ask to see the full listing

Dairy-free milks available.

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

A few of our favourites:

Espresso Martini
Bulleit Bourbon Old Fashioned
Sapling Negroni

Our food ethos

The ethos is simple; source quality seasonal produce that's sustainable, traceable and local, and create consistent and innovative menus, offering great value food that exceeds expectation.

We cook everything fresh on the day, only ever using the best possible ingredients.

Plant-based

Working with Symplicity Foods we've created a range of amazing plant-based dishes.

The brainchild of chef Neil Rankin, Symplicity uses vegetable fermentation rather than industrial processing, offering ingredients that are full of flavour, healthy, sustainable, and zero waste. They are for everyone not just for vegans!

butcombe.com/suppliers-producers



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 - (v) Vegetarian, (ve) Vegan, (veo) Vegan option available on request. Ask for gluten-free options. Please inform us of any allergies before placing your order. We cannot guarantee the absence of all allergens.

Scan the QR code for allergen and calorie information.

