

# THE HADLEY BOWLING GREEN

## Supper

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### Aperitifs

Hugo's Royal Spritz / Negroni / Spiced Berry Kir Royale

### Snacks and Sharing

Loaded hummus, fried sprouts, sumac, crispy chickpeas, smoked chilli oil, za'atar flatbread (ve)	<b>7.50</b>
Salt and pepper calamari, Vietnamese dipping sauce, chilli, lime	<b>8.95</b>
Hobbs House sourdough, Gordal olives, cold-pressed rapeseed oil, sherry vinegar (ve)	<b>8.25</b>
Baked camembert, rosemary, garlic-buttered dipping bread, pickles, sticky onion marmalade (v)	<b>19.00</b>

### Starters and Lighter Dishes

Cornish pork rillettes, beer pickles, strong mustard, buttered toast	<b>8.95</b>
Prawn, potato and crayfish cakes, preserved lemon, watercress, cucumber, brown crab mayonnaise	<b>8.50</b>
Caramelised celeriac and coconut soup, cauliflower pakora, curried chickpeas (ve)	<b>7.25</b>
Jerusalem artichoke risotto, chestnut and winter herb gremolata (v) (veo)	<b>8.25/15.50</b>

### Mains

Cornbury Estate venison bourguignon, smoked celeriac mash, honey-glazed carrot, parsley and shallot crumb	<b>18.25</b>
Brixham Market fish stew, West Country mussels, prawns, saffron potatoes, herb aioli, garlic croûte	<b>20.50</b>
Roast squash and sage ravioli, Crown Prince pumpkin, chard, pumpkin seeds, smoked chilli oil (ve)	<b>17.25</b>
Pie of the week, seasonal greens, proper gravy, your choice of mash or thick-cut chips	<b>MP</b>
Symlicity 'chorizo' and butterbean pie, hasselback potatoes, creamed cabbage, romesco sauce (ve)	<b>17.50</b>
Butcombe Gold beer-battered haddock and thick-cut chips, tartare sauce, minted peas or curry sauce	<b>18.50</b>
Cider glazed bacon chop, St Ewe rich-yolk egg, sage, apple ketchup, pub chips	<b>22.95</b>
Our beef burger, maple and bacon relish, smoked Cheddar, mustard aioli, crispy onions, skin-on fries	<b>17.95</b>

### Steaks

*Our Aberdeen Angus and Hereford cross beef from Walter Rose is 28-day dry-aged on the bone using Himalayan salt. All served with garlic butter, pub chips, roasted mushroom, watercress and a choice of peppercorn or béarnaise sauce.*

8oz rump		<b>25.95</b>
8oz rib eye		<b>34.95</b>

### Sides

Thick-cut pub chips or skin-on fries (v)	<b>4.75</b>	Roasted squash, chilli oil, sage, seeds (ve)	<b>6.25</b>
Baby gem salad, buttermilk ranch (v)	<b>4.75</b>	Butcombe beer-battered onion rings (v)	<b>4.75</b>
Truffle fries, English Pecorino, aioli, chives (v)	<b>5.75</b>	Seasonal green vegetables, garlic butter (v)	<b>4.95</b>

## Puddings and Cheese

Roasted plums, whipped lemon and stem ginger cream, buckwheat crunch (ve)	<b>7.95</b>
Baked Valrhona chocolate rice pudding, vanilla mascarpone, amaretti crumb (v)	<b>7.25</b>
Caramel croissant pudding, apple brandy custard (v)	<b>7.25</b>
Spiced sticky date pudding, clotted cream ice cream, rum butterscotch (v)	<b>7.75</b>
British artisan cheese, caramelised onion chutney, cornichons, crackers (v)	<b>12.75</b>

## Nearly Full?

The 'After Eight' Ice Cream (v)	<b>5.95</b>
Three little Biscoff filled doughnuts (ve) <i>Perfect with a coffee!</i>	<b>4.00</b>
Two scoops of Granny Gothards ice creams and sorbets (v) (veo)	<b>6.25</b>
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>	<b>5.95</b>

**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.

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## 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. Here's some of our favourite cocktails...*

Espresso Martini  
Irish Coffee  
Cotswolds Spiced Hot Toddy

*We have a range of dessert wines available - please ask for details*

## 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](https://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 allergy and calorie information.**

