

The Hadley Bowling Green Inn

A la Carte Menu

To Commence

Smoked Haddock Fishcake, Channa Masala & Coriander oil

Local Game Terrine, Beetroot & Horseradish Remoulade, Toasted Sourdough

Shellfish & Armagnac Bisque, Rouille, Croutes & Gruyère

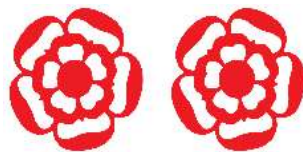
Duck Leg Chilli, Guacamole & Creme Fraiche

Whipped English Goats Cheese Crostini, Tomato Pickle & Roquet

Panache of Scallops, Black Pudding, Apple dressing & Pomme Mouseline

Carpaccio of Venison, Heather Honey & Rosemary Vinaigrette

Double Worcester Twice Baked Soufflé, Endive & Pickled Walnut Salad



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To Follow

Red Wine Braised Beef Suet Pudding & Creamed Potato

*Roast Breast of Pheasant, Creamed Cabbage, Pappardella Pasta,
Juniper Jus*

*Poached skate Wing, Clam Beurre Noisette, Soft Herbs & Pomme
Puree*

Whole Grilled Lemon Sole, Crab Tartare, Saffron Cocottes

*28 Day Aged Rib Eye Steak, Hand Cut Triple Cooked Chips,
Classic Garni*

Confit of Pork Belly, Butterbean, Chorizo & Tomato Stew

Parsnip Risotto, Parsnip Crisps & Pistachio Oil

*Onion & Talegio Tart, Poached Figs, Beetroot Vinaigrette &
Roquet*



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To Finish

Icky Sticky Hadley Toffee Pudding, Whisky Caramel sauce & Vanilla Ice Cream

Mulled Plum Jelly, Honey Cream & Madeline's

Rocky Road Brownie, Vanilla Lime Crème Fraiche & Butterscotch Schnapps

Baked White Chocolate Cheesecake, Kirsch Cherry Ice Cream

Selection of British Farmhouse Cheeses, Chutney, Grapes & Biscuits

A Coupe of Hadley Assorted Ices & sorbets

