



HADLEY   
PARK HOUSE  
An Individual Shropshire Hotel

*Hadley was a township in the parish of Wellington until 1858 when it became a separate ecclesiastical parish; the civil parish of Hadley was created in 1898. Hadley Park was formerly part of the Hadley Park estate which, at its largest extent, comprised 345 acres of land. Access to the house was originally by a lane to the west of the property, now part of a footpath/bridle path/cycle track called the Silken Way but still bearing the sign Hadley Park Farm.*

*Vehicular access to the house today is by a road from the east, built sometime in the 20th century.*

*Hadley Park has been documented as one of the largest farms in the parish having trebled in size from its initial 115 acres in 1772 to 345 acres in 1940. The property has been an independent estate throughout the history of the present building and was clearly of some status with its own lodge house at its entrance. It would have been a local employer, as it is today, and thus played an important role within the local community.*

*For more information on the amazing history of Hadley Park House please visit:*

*[www.hadleypark.co.uk/about-us/history](http://www.hadleypark.co.uk/about-us/history)*

# SEASONAL MENU



## NIBBLE PLATES

<b>GARLIC FRIED MUSHROOMS</b> <b>V</b> <b>GF</b> with aioli	£5.00
<b>CRISPY CHICKEN WINGS</b> <b>DF</b> with a mango curry sauce	£5.00
<b>FRIED CALAMARI RINGS</b> <b>DF</b> with garlic and lemon mayonnaise	£5.00
<b>GRILLED HALLOUMI</b> <b>V</b> <b>GF</b> with a harissa tomato dip	£5.00
<b>CARAMELISED SHALLOT AND GARLIC HUMMUS</b> <b>V</b> <b>GF</b> <b>DF</b> with toasted focaccia	£5.00
<b>STICKY GOCHUJANG BEEF SALAD</b> <b>GF</b> <b>DF</b>	£5.00
<b>GOATS CHEESE PUREE</b> <b>GF</b> with dukkah spice mix	£5.00
<b>MEZZE NIBBLE PLATTER</b> pick 3 items for <b>£12*</b> or 4 items for <b>£15*</b>	

## STARTERS

<b>SOUP OF THE DAY</b> <b>V</b> served with a warm bread roll	£7.50
<b>BLACK PUDDING AND POACHED EGG STACK</b> <b>DF</b> with avocado, smoked bacon and red pepper puree	£8.00
<b>STICKY GOCHUJANG BEEF SALAD</b> <b>GF</b> <b>DF</b> with roasted chilli and lime cashews and lotus crisps	£9.00
<b>ASIAN STYLE PRAWN COCKTAIL</b> <b>GF</b> <b>DF</b> with ginger infused king prawns, shredded pak choi, rice noodles and wasabi sesame sauce	£9.00
<b>HONEY GOATS CHEESE STUFFED PADRON PEPPERS</b> with dukkah spice mix and toasted pitta bread	£8.00
<b>PEA AND SPINACH FALAFEL</b> <b>V</b> <b>GF</b> <b>DF</b> <b>V</b> Served with hummus and pickled red cabbage and cucumber	£8.00
<b>TODAY'S STARTER OF THE DAY</b>	£7.00

## MAIN COURSE

<b>KOREAN CHILLI PRAWN AND GARLIC LINGUINI</b> In a cream sauce with a spiced daikon radish salad garnish	£17.00
<b>BBQ SLOW BRAISED PORK RIBS</b> <b>GF</b> <b>DF</b> with ranch apple slaw, paprika fries and oven roasted peppers	£18.00
<b>SATAY RED SNAPPER RICE DONBURI BOWL</b> <b>GF</b> <b>DF</b> with sticky rice and crispy spring greens	£18.00
<b>PAN FRIED CHICKEN BREAST</b> with a gnocchi and parmesan pomodoro sauce, buttered red kale and chard	£18.00
<b>BEEF AND MUSHROOM STROGANOFF</b> <b>GF</b> with garlic herb creamed potatoes and buttered greens	£18.00
<b>STIR FRIED VEGETABLE AND SATAY NOODLES</b> <b>V</b> <b>DF</b> <b>V</b> with crispy spring greens and braised pak choi	£17.00
<b>CHICKPEA AND LENTIL COCONUT DAHL</b> <b>GF</b> <b>DF</b> <b>V</b> with fragrant jasmine rice and cauliflower red onion bhajis	£17.00

## SIDE DISHES

ALL £5

PAPRIKA FRIES	BEER BATTERED ONION RINGS
SEASONAL VEGETABLES	GARLIC AND HERB CREAMED POTATOES
HOUSE SALAD	STICKY SESAME RICE

## HOME FROM HOME

<b>BUTTERCROSS TRADITIONAL PORK SAUSAGES</b> <b>GF</b> with wholegrain mustard mash, buttered cavolo nero and red kale	£18.00
<b>CHICKEN, HAM AND LEEK PIE</b> with braised leeks and a smoked bacon cream sauce	£18.00
<b>HONEY GLAZED HAM AND EGGS</b> <b>GF</b> <b>DF</b> with triple cooked chips and roasted vine cherry tomatoes	£17.00
<b>TRADITIONAL FISH AND CHIPS</b> <b>DF</b> with triple cooked chips, mushy peas and tartare sauce	£17.00

## From the Grill

<b>8OZ GRILLED GAMMON STEAK</b> <b>£18.00</b> <b>GF</b> <b>DF</b> with fried egg, triple cooked chips, portobello mushroom and vine cherry tomatoes
<b>10OZ RIBEYE STEAK</b> <b>£28.00</b> <b>GF</b> <b>DF</b> with triple cooked chips, roasted portobello mushroom and vine cherry tomatoes
<b>GRILLED SALMON FILLET</b> <b>£19.00</b> <b>GF</b> <b>DF</b> with garlic and chervil butter and paprika fries
<b>BBQ DOUBLE CHEESE SMASH BURGER</b> <b>£18.00</b> with chorizo mayonnaise, smoked bacon, hash brown and caramelised jalapenos, Paprika fries, coleslaw and side salad

## SALAD

<b>VEGAN PROTEIN SALAD</b> <b>GF</b> <b>DF</b> <b>V</b> <b>V</b> With quinoa, puy lentils, roasted butternut squash and cauliflower, kale, radicchio and dukkah spice mix	£13.00
<b>PEA AND SPINACH FALAFEL</b> <b>V</b> <b>GF</b> <b>DF</b> <b>V</b>	+£5.00
<b>GOATS CHEESE PUREE</b> <b>GF</b>	+£5.00
<b>KOREAN STICKY GOCHUJANG BEEF</b> <b>GF</b> <b>DF</b>	+£8.00
<b>SLICED CHICKEN BREAST</b> <b>GF</b> <b>DF</b>	+£8.00
<b>PAN FRIED SALMON</b> <b>GF</b> <b>DF</b>	+£10.00

## DESSERTS

<b>CHOCOLATE AND CARAMEL BRIOCHE BREAD AND BUTTER PUDDING</b> with fudge clotted cream ice cream	£8.00
<b>APPLE TARTE TATIN</b> with a custard panna cotta and toffee sauce	£8.00
<b>CHAI CRÈME BRULEE</b> with a stem ginger biscuit	£7.00
<b>LAYERED BANOFFEE CHEESECAKE</b> with a baileys sauce and caramelised pecans	£7.00
<b>TRIO OF CHESHIRE FARM ICE CREAM</b> <b>GF</b>	£7.00
<b>SELECTION OF LOCAL CHEESES</b> with crackers, celery, grapes and chutney	£13.00
<b>TODAY'S DESSERT OF THE DAY</b>	£7.00

## HOT BEVERAGE SELECTION

A SELECTION OF FLAVOURED TEAS <b>£3.50</b>   SML POT OF FILTER COFFEE <b>£3.50</b>   LG POT OF FILTER COFFEE <b>£4.50</b>
ESPRESSO <b>£3.25</b>   DBL ESPRESSO <b>£4.00</b>   LATTE MACCHIATO <b>£4.00</b>   MOCHACCINO <b>£3.50</b>
CAPPUCCINO <b>£3.50</b>   CAFÉ AU LAIT <b>£3.50</b>   HOT CHOCOLATE <b>£3.50</b>

\* If staying on DBB supplements apply to dishes marked with a \* Small Nibble Platter £3, Large £4, Ribeye Steak £7, Cheese & Biscuit Board £5  
A full list of allergens is available for each dish. Please let us know if you have any allergies. Any food prepared in our kitchen may contain traces of Cereal (Gluten), Nuts, Milk, Soya, Mustard, Eggs, Lupin, Fish, Crustaceans, Molluscs, Sesame Seeds, Celery or Sulphur Dioxide. Prices are inclusive of VAT at current rate.

**V** VEGETARIAN **V** VEGAN **GF** GLUTEN FREE **DF** DAIRY FREE **\*GF\*DF** CAN BE MADE GLUTEN/DAIRY FREE, PLEASE ASK YOUR SERVER

