

M E N U

BLEEDING WOLF SCHOLAR GREEN

This is the story of the Bleeding Wolf...

The story tells of what happened at this spot more than seven hundred years ago when John was King of England.

One day John was hunting in the great forest which covered most of the Cheshire Plain, giving shelter to wild boar, wolves and deer. During the chase, John lost his companions. As he was riding slowly along one of the deer paths, a great wolf sprang from the undergrowth full at the rider. The horse was startled and reared high, throwing the King to the ground. The frightened horse bolted through the trees. The wolf turned on the fallen King, but a nearby keeper, hearing the scuffle, had run towards the sounds. Seeing the wolf about to attack he drew his hunting knife, threw himself at the beast and plunged it into the snarling throat. It was a mortal blow and the savage creature toppled over, blood streaming from the gaping wound. The King scrambled to his feet, badly shaken no doubt, but unburt. The forester, recognising the King, fell to one knee but was ordered to rise.

John: Though art a brave man keeper. But for thee, yon great beast would have torn the life out o’ me. What is thy name, good fellow?

Keeper: Lawton, Sire.

John: Well, Lawton, thou hast saved my life, the life of the King of England, a goodly reward shall be thine. Seest yonder bleeding wolf? Take that as thy starting point, and all the land that though canst walk over in one week shall be thine to hold and to keep. Moreover, the head of the wolf shall be on thy crest. Thy deed will go down in history.

And so it did. Lawton took the King at his word, covered as much ground as he could and took possession, thus finding his own estate. To commemorate the incident, Lawton had built on the spot where the wolf lay bleeding, an inn, which was aptly named “The Inn of the Bleeding Wolf”. Thus an incident which may have altered the course of history and ended an unpopular reign was the means of establishing a popular house.

SMALL PLATES

Hummus & flatbread • £6.95

Scampi in a Basket • £8.00
Breaded scampi, served with tartare sauce.

Pork Belly Bites • £8.00
Salt & pepper pork belly bites, in a sweet chilli sauce.
Perfect to share to get you started.

Salt & Pepper Calamari • £8.75
With sriracha mayo.

Button Mushrooms in a Garlic & Cream Sauce (v) • £8.00
Served with toasted ciabatta drizzled with garlic oil.

Chicken Liver Parfait • £8.75
Served with an apple & ale chutney & toasted bread.

Prawn Cocktail • £8.95
A classic - prawns in a homemade Marie Rose sauce, served with malted bread & butter.

Brie Wedges • £8.50
Served with cranberry sauce.

Hash Cake • £7.95
Black pudding hash cake, topped with a poached egg & a sweet mustard dressing.

Soup of the Day (v) • £7.00
With sourdough bread.

Onion Bhaji (vgn) • £7.95
Served with mango chutney.

Much Loved

Irish Mussels • £9.25

Served classically with a white wine, garlic & cream sauce, served with toasted bread.

SALADS

Chicken Caesar Salad • £16.95
Served warm on a bed of fresh romaine lettuce, croutons, shaved Parmesan & creamy Caesar dressing.

Prawn Marie Rose Salad • £17.95
Prawns in a homemade Marie Rose sauce, served with a classic salad & malted bread & butter.

Ploughman's • £17.25
Fresh salad, served with Cheddar cheese, home baked pork pie, pickled onions & crusty bread.

GRILL

Beef Burger • £16.95

Topped with fried onions, lettuce, gherkin & tomato, served with fries, onion rings & homemade slaw.

Cheese & Bacon Burger • £17.95
Topped with smoked bacon & Cheddar cheese, lettuce, tomato & gherkin, served with fries, onion rings & homemade slaw.

12oz Gammon Steak • £18.75
Served with pineapple & fried egg, chunky chips & garden peas.

10oz Rump Steak • £22.95
Served with all the classic steak trimmings, chips & garden peas.
Add peppercorn sauce • £2.00

SIGNATURE PLATES

Comforting plates and timeless pub favourites.

Classic Sausage & Mash • £16.25
Farmhouse sausages served with creamy mashed potatoes & seasonal vegetables, topped with a Yorkshire pudding, crispy onions & rich pan gravy.

Pan-Fried Salmon Fillet • £19.75
Served with garlic roasted new potatoes, green beans & creamy leeks.

Chicken Bhuna • £16.95
Served with rice & toasted flatbread.

Pub Favourite

Steak & Ale Pie • £17.75

Served with a choice of potatoes, lashings of rich gravy & your choice of vegetables or mushy peas.

Beer Battered Fish & Chips • £17.75
In a homemade Robinsons ale batter, served with chunky chips, mushy peas & tartare sauce.

Beef Lasagne • £17.25
Served with garlic bread or chips & salad.

Veggie Lasagne (v) • £16.25
Served with garlic bread or chips & salad.

SANDWICHES

Available Monday to Saturday, 12pm-5pm. All served with fries.

Fish Butty • £13.50
Homemade fish fingers with tartare sauce, served on white or brown bloomer bread.

Roasted Meat of the Day • £13.00
Served on a ciabatta.
Ask your server for today's roasted meat.

Cheddar & Apple Chutney (v) • £9.50
Mature Cheddar sliced, with apple chutney, served on white or brown bloomer.

Mushroom Stroganoff (v) • £15.95
Mushroom, peppers & onions in a creamy sauce, served with your choice of rice or chips.

Salt & Pepper Chicken Burger • £16.95
Buttermilk chicken breast topped with salt & pepper onions & peppers, served with salt & pepper fries & onion rings.

Irish Mussels • £18.95
In a classic white wine, garlic & cream sauce, served with fries & crusty bread.

Breaded Scampi • £16.95
Served with chunky chips, garden peas & tartare sauce.

Vegan Cottage Pie (vgn) • £15.25
Served with chips & seasonal vegetables.

Chicken Fillet with Mushroom Sauce • £17.75
Pan-fried chicken fillet smothered in a white wine, cream & mushroom sauce with spring onion mash & seasonal vegetables.

Buttermilk Chicken Burger • £16.50
Buttermilk chicken breast with lettuce, tomato & mayo, served with fries & onion rings.

Upgrade to chunky chips or salt & pepper fries for 50p

SOMETHING SWEET

No meal is complete without a sweet something to finish.

Sticky Toffee Pudding (v) • £8.00
With toffee sauce & custard.

Chocolate Truffle Torte (vgn) • £8.00
Served with vegan vanilla ice cream.

Salted Caramel Profiterole Sundae (v) • £8.75
Ideal for sharing - profiteroles filled with salted caramel cream, with vanilla ice cream & chocolate sauce.

Jam Sponge Pudding (v) • £7.75
Served with custard.

Apple Crumble (v) • £7.75
Served with custard.

Chocolate Brownie (v) • £8.00
Served with vanilla ice cream.

Lemon Meringue Pie (v) • £8.00
Served with strawberry & Champagne sorbet & berry compote.

Trio of Ice Cream • £5.00
Please ask for today's flavours.

Ask about our gluten free dessert selection.

SIDE ORDERS

Chunky Chips (vgn) • £4.50 • Seasonal Vegetables (vgn) • £4.00

Skin on Fries (vgn) • £4.50 • Salt & Pepper Chips (vgn) • £5.00

Onion Rings • £4.50 • Seasonal Salad (vgn) • £4.00

Garlic Ciabatta (v) • £5.00 • Garlic Ciabatta with Cheese (v) • £6.00

SUNDAY LUNCH

From 12 noon every Sunday. Bring your appetite, bring the family.



FOOD ALLERGIES AND INTOLERANCES - SCAN THE QR CODE FOR FULL ALLERGEN & NUTRITION INFORMATION, INCLUDING GLUTEN FREE

Before ordering drinks or food, please speak with a team member about your requirements. Whilst we take care to preserve the integrity of our vegetarian products, we must advise that these products are handled in a multi-ingredient kitchen environment. All dishes are prepared in areas where allergens are present. Therefore, there is a risk that ingredients used in your meal may have accidentally come into contact with an undeclared allergen, leading to cross contamination. Cooking equipment (e.g. fryers, grills etc.) and food preparation areas may be shared and fried items containing different allergens may be cooked in the same frying oil. Some fish may contain small bones. All weights stated are approximate prior to cooking.

(v) - vegetarian (vgn) - vegan

Adults need 2000kcal per day