

BLEEDING WOLF

SCHOLAR GREEN

STARTERS

Tandoori king prawns £8.50

On a bed of salad leaves, sweet chilli dip

Peking duck spring rolls £7.00

Spring onion and cucumber salad, with spiced plum sauce

Black pudding stack £6.50

Bury Black pudding stacked with bacon and poached egg topped with hollandaise sauce

Mussels £7.50

Irish mussels and diced onion, steamed in white wine and finished with cream and herbs, crusty bread and butter

Button mushrooms in a garlic sauce £6.50

Topped with a herb and stilton crust, rustic sourdough bread

Chicken liver parfait £7.00

Ale chutney, baby leaf salad and rustic bread

Red Lentil and chilli pâté (vgn) £7.00

Red onion jam, baby leaf salad and crusty bread

Soup of the day (v) £5.50

Crusty bread and butter

MAINS

Cumberland sausage ring £13.50

Buttery mashed potatoes, seasonal vegetables and rich onion gravy

Pan fried Cajun salmon fillet (gf avail) £16.00

Creamed leeks, garlic sauteed potatoes

Balti curry (vgn avail) £13.50

A choice of chicken, beef or vegetables, served with rice and flat bread

British beef steak & Unicorn ale pie £14.00

Rare breed braised beef, Robinsons Unicorn ale, fresh vegetables, choice of potatoes & gravy

Beer battered cod £14.00

Robinsons Ale Batter, chunky chips, mushy peas and tartare sauce

Prime beef burger £13.00

Smoked bacon, onion rings, tomato, lettuce, Cheddar, gherkin and mustard mayo, with chunky chips

Vegetable lasagne (v) £12.50

Garlic ciabatta and seasonal salad

Hunters chicken burger £13.50

Grilled chicken, BBQ sauce, grilled bacon and melted cheese, onion rings and chunky chips

12oz gammon steak (gf) £14.00

2 Eggs, fresh seasonal vegetables or salad, with a choice of potatoes

Cheese & onion pie (v) £13.50

Lancashire Cheese, caramelised Onions, pine nuts served with seasonal vegetables and choice of potatoes

Mussels £15.00

Irish mussels and diced onion, steamed in white wine and finished with cream and herbs, crusty bread and skinny fries

Breaded scampi £12.50

Breaded scampi with chunky chips, garden peas and tartare sauce

Panko breaded chicken £14.00

Topped with ham and Applewood cheese, on a bed of tomato penne pasta

Seafood linguine £17.00

Mussels, prawns, haddock and salmon with a creamy parsley sauce and parmesan shavings

Ham hock £16.00

Creamy Mashed potatoes, seasonal vegetables and a wholegrain mustard sauce

BLEEDING WOLF

SCHOLAR GREEN

Sides

Chunky chips (gf, vgn) £3.50 / **Seasonal vegetables** (gf, vgn) £3.50 / **Skin on fries** (vgn) £3.50

Onion rings £3.00 / **Seasonal salad** (gf, vgn) £3.50 / **Mac & cheese** (v) £4.00

Garlic ciabatta £4.00 / **Garlic ciabatta with cheese** £5.00

Large Seasonal Salad Bowls

Chargrilled Steak (gf) £13.50

Stilton Cheese, baby pearl onions, cherry tomatoes, cucumber, red onions and seasonal leaves with balsamic glaze

Tandoori Prawns (gf) £14.50

Cherry tomato, cucumber, red onion, peppers and seasonal leaves, with a minted yoghurt dip

Falafel and Moroccan cous cous (vgn) £14.00

cucumber, tomato, red onion and seasonal leaves

Brongain Farm prime Welsh beef

Angus Hereford breed, 21 day aged with full traceability from farm to fork

Rump 10oz (gf) £19.50

16oz T Bone (gf) £29.00

Ribeye (gf) £27.00

Served with any two of the following side dishes plus a complimentary sauce of your choice

Chunky chips / fries / seasonal vegetables
new potatoes / sauteed potatoes / mash
salad / creamed leeks

Peppercorn sauce / Diane
Mushroom & Thyme

FOOD ALLERGIES AND INTOLERANCES. Before ordering drinks or food, please speak with a member of our staff about your requirements. Whilst we take care to preserve the integrity of our vegetarian (v) products, we must advise that these products are handled in a multi-ingredient kitchen environment. Some fish may contain small bones. 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. Please ask a team member if you would like further information. Company reg: 00170679