

BLEEDING WOLF

SCHOLAR GREEN

Starters

Salt & pepper calamari £8.00

With a sriracha mayo 420kcal

Creamy garlic mushrooms (v) £7.00

Served on toasted sourdough 571kcal

Shredded pork spring rolls £7.75

Spring onion & cucumber salad, with hoisin sauce 521kcal

Bury black pudding stack £7.75

Bury black pudding stacked with bacon & poached egg topped with mustard sauce 801kcal

Irish mussels £8.50

Irish mussels & diced onion, steamed in cider & smoked bacon creamed sauce, crusty bread & butter 1294kcal

Chicken liver parfait £7.50

Plum chutney, baby leaf salad & toasted sourdough 510kcal

Homemade onion bhaji (vgn) £7.50

Tomato chutney 941kcal

Soup of the day (v) £5.50

Crusty bread & butter 483kcal

From The Grill

Homemade beef burger £13.50

7oz homemade burger topped with fried onions, tomato, lettuce, cheese & gherkin, with chunky chips & onion rings 1289kcal

Cheese & bacon burger £14.50

7oz homemade burger topped with cheese & bacon, lettuce, gherkin & tomato, with chunky chips & onion rings 1696kcal

Pulled pork burger £15.50

7oz homemade cheeseburger topped with pulled pork, served with chunky chips & onion rings 2072kcal

Gammon steak (gf) £14.50

2 eggs, fresh seasonal vegetables or salad, with a choice of potatoes 916kcal

16oz Tomapork steak £16.00

Served with mashed potatoes, greens & gravy 1152kcal

10oz Brongain rump steak £19.50

*Served with chips, salad and steak trimmings 826kcal
Add pepper sauce for £1.50*

Main Courses

Cumberland sausage ring £14.00

Mashed potatoes, seasonal greens & crispy onions & a pot of rich gravy 789kcal

Pan fried cajun salmon fillet (gf) £17.00

On a bed of creamed leeks, garden peas & green beans & garlic sautéed potatoes 879kcal

Katsu curry (vga) £14.50

Breaded chicken breast, coconut sticky rice & a homemade katsu sauce 1039kcal

British beef steak & Unicorn ale pie £14.75

Yorkshire bred braised beef, Robinsons Unicorn ale, fresh vegetables, your choice of potatoes & gravy 1069kcal

Beer battered haddock (gfa) £14.50

Robinsons ale batter, chunky chips, mushy peas & tartare sauce 968kcal

Vegetable lasagne (v) £13.50

Garlic ciabatta or chips, seasonal salad 1171kcal

Hunters chicken burger £14.50

Breaded chicken, BBQ sauce, grilled bacon & melted cheese, onion rings & chunky chips 1382kcal

Mushroom stroganoff £14.00

Mushrooms, peppers & onion in a creamy sauce served with rice or chips 1224kcal

Add beef strips for £2.50

Salt & pepper chicken burger £15.00

Buttermilk chicken breast topped with salt & pepper onions & peppers, served with salt & pepper chips & onion rings 893kcal

Lancashire cheese & onion pie (v) £14.00

Lancashire cheese, caramelised onions & pine nuts served with seasonal vegetables or baked beans & choice of potatoes 994kcal

Irish mussels £16.00

Irish mussels steamed in a cider & bacon creamed sauce, crusty bread & skinny fries 1549kcal

Breaded scampi £14.00

Breaded scampi with chunky chips, garden peas & tartare sauce 1062kcal

Vegan burger (vgn) £14.00

With vegan cheese, salad, & chunky chips 721kcal

Fish pie £15.50

Cod & salmon in a creamy white wine sauce, topped with mashed potatoes, seasonal greens & crusty bread 1344kcal

Chicken, spinach & mushroom penne pasta £15.50

In a creamed sauce, served with garlic bread 1202kcal

Vegan meatballs (vgn) £14.50

On a bed of tomato linguine, served with garlic flatbread 1597kcal

Buttermilk chicken burger £14.00

Shredded lettuce, tomato & mayo, with chunky chips & onion rings 927kcal

Sides

Chunky chips (gf, vgn) £4.00 245kcal • Seasonal vegetables (gf, vgn) £3.50 50kcal • Skin on fries (vgn) £4.00 427kcal

Salt & pepper chips £4.50 488kcal • Onion rings £4.00 346kcal • Seasonal salad (gf, vgn) £3.50 30kcal • Mac & cheese (v) £5.00 345kcal

Garlic ciabatta £4.50 484kcal • Garlic ciabatta with cheese £5.50 1266kcal

FOOD ALLERGIES AND INTOLERANCES 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 (gf) - gluten free (vga) - vegan option available (gfa) - gluten free option available All weights stated are approximate prior to cooking

Adults need around 2000 kcal a day



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