

Nibbles

Little sausages with mustard mayo 574kcal **£5.00**

Scampi in a basket 464kcal **£7.00**

Flat bread & hummus 543kcal **£5.50**

Pork belly bites 590kcal **£7.00**

Starters

Salt & pepper calamari **£8.50**

With a sriracha mayo 482kcal

Creamy garlic mushrooms (v) **£7.00**

Served on toasted sourdough 571kcal

Salt & pepper bao buns **£7.75**

Sweet chilli sauce 439kcal

Bury black pudding stack **£7.75**

Bury black pudding stacked with bacon & poached egg topped with hollandaise sauce 655kcal

Irish mussels **£9.00**

Irish mussels & diced onion, white wine & garlic creamed sauce, crusty bread & butter 952kcal

Chicken liver parfait **£7.50**

Plum chutney, baby leaf salad & toasted sourdough 510kcal

Homemade onion bhaji (vgn) **£7.50**

Tomato chutney 941kcal

King prawn with chorizo **£8.00**

Succulent king prawns & slices of paprika-infused chorizo in a Spanish style red wine & rosemary sauce with sliced ciabatta for dipping 453kcal

Soup of the day (v) **£5.50**

Crusty bread & butter 483kcal

Sides

Chunky chips (gf, vgn) 245kcal **£4.00** • **Seasonal vegetables (gf, vgn)** 50kcal **£3.50**

Skin on fries (vgn) 427kcal **£4.00** • **Salt & pepper chips** 488kcal **£5.00**

Onion rings 346kcal **£4.00** • **Seasonal salad (gf, vgn)** 30kcal **£3.50**

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

Join us for Sunday Lunch

Every Sunday from 12 noon

BLEEDING WOLF

SCHOLAR GREEN

Main Courses

Cumberland sausages **£14.00**

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

Pan fried salmon fillet (gf) **£18.50**

On a bed of spring onion mash, greens & white wine sauce 1367kcal

Rendang curry (vga) **£14.50**

A traditional South-East Asian curry, rich with coconut, fennel, fiery red chilli peppers & tender chunks of chicken, served on a bed of turmeric rice, with toasted cashews, warm flat bread & homemade raita 899kcal

Steak & Unicorn ale pie **£14.75**

12 hour slow braised beef, roast carrot, caramelised onion in a Robinsons Unicorn ale gravy, with either peas, mushy peas or fresh seasonal vegetables, your choice of potatoes & gravy 1083kcal

Beer battered haddock (gfa) **£14.50**

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

Vegetable lasagne (v) **£14.00**

Garlic ciabatta or chips, seasonal salad 1674kcal

Hunters chicken burger **£15.00**

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

Homity Pie (v) **£14.75**

Derbyshire red Leicester cheese sauce, potato, onion, & spinach, served with your choice of potato, peas, mushy peas or seasonal vegetables 935kcal

Irish mussels **£17.50**

Irish mussels steamed in a white wine & garlic creamed sauce, crusty bread & skinny fries 1848kcal

Breaded scampi **£14.00**

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

Spinach & aubergine 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 1440kcal

Cajun chicken, peppers & onion pasta **£15.50**

Served with garlic bread 1527kcal

Vegan cottage pie (vgn) **£14.50**

With spring greens 763kcal

Buttermilk chicken burger **£14.00**

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

Pork belly **£17.50**

On a bed of spring onion mash with vegetables & gravy 2364kcal

Tandoori skewers **£16.95**

Tender pieces of chicken breast, coated in a spicy tikka marinade, skewered with onions & sweet peppers, plated up with fries, homemade minted yoghurt dressing & toasted pitta bread 1194kcal

From The Grill

Homemade beef burger **£14.00**

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

Cheese & bacon burger **£15.00**

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

Gammon steak (gf) **£14.50**

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

10oz Brongain rump steak **£19.50**

Served with chips, salad and steak trimmings 826kcal

Add pepper sauce for £1.50

Mixed grill **£25.00**

5oz rump steak, cooked to your liking, with 4oz gammon steak, chicken breast, grilled sausage, black pudding & a fried egg, served with chunky chips, side salad & crispy onion rings 1816kcal

Sandwiches

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

Cajun chicken wrap **£10.00**

Cajun chicken breast with mint mayo & salad in a tortilla wrap 1132kcal

Fish butty **£10.00**

Haddock strips in our homemade beer batter, on your choice of white or brown bloomer bread 1219kcal

Sliced Cheddar with plum chutney **£8.50**

Mature Cheddar, with plum chutney on white or brown bloomer bread 1557kcal

Beef & onion ciabatta **£11.50**

Sliced beef with fried onions on a ciabatta, with peppercorn sauce 1223kcal

Lamb kofta **£11.50**

With salad on a flat bread 1083kcal

Vegan kofta (v, vgn) **£10.50**

Served with salad on a vegan flat bread 987kcal

Desserts

Crumble of the day **£7.25**

With custard 639kcal

Chocolate brownie **£7.25**

With ice cream & chocolate sauce 720kcal

Sticky toffee pudding **£7.25**

With toffee sauce & honeycomb ice cream 823kcal

Ice cream sundae **£7.25**

Ask your server for today's choices 767kcal

White chocolate & Baileys cheesecake **£7.25**

With pouring cream 639kcal

Bakewell tart **£7.25**

With custard 720kcal

Cheese & biscuits 809kcal **£9.00**

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



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 unharmed. 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 thou 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.