

BLEEDING WOLF

SCHOLAR GREEN

Starters

Chicken liver parfait £6.90

Real ale & fruit chutney, baby leaf salad, toasted farmhouse bread & butter

Soup of the day (v) £4.75

Locally baked farmhouse bread & salted butter

Smoked haddock & salmon fishcake £6.90

Fluffy potato, panko breadcrumbs, seasonal leaves, tartare sauce & lemon

Red lentil & chilli Pâté (vgn) £6.90

Fruit chutney, baby leaf salad, toasted farmhouse bread

Plaice goujons £6.50

Fresh side salad, tartare sauce & lemon

Breaded field mushrooms (v) £4.95

Seasonal salad garnish & garlic mayonnaise

Mains

Robinsons beer battered fish £12.95/£9

Hand cut chunky chips, mushy peas, tartare sauce & lemon

Curry of the day £12.25/£9

Ask for today's choice with wild rice, flat bread & minted yogurt (v option available)

Gammon steak 12oz (gf) £12.50/£8

Egg, pineapple, fresh vegetables & your choice of potatoes

Pork & leek sausages £10.50/£8

On creamy mashed potatoes with fresh seasonal greens & a rich ale & caramelised onion gravy

Bourbon BBQ chicken breast £11.95 In a

smoky Bourbon BBQ sauce, topped with melted Cheddar, salad garnish & chips

Steak & ale pie £12.50

Short crust pastry with choice of potatoes, rich ale gravy & fresh vegetables

Angus Charolais beef burger £12.50

On brioche bun with smoky bacon, gherkin, lettuce, tomato, onion rings & melted cheddar

Mac & cheese (v) £9.95

Cheesy breadcrumbs, seasonal side salad & garlic ciabat

Salad bowls

Chicken & chorizo (gf) £11.50

Chickpeas, sweetcorn, olives, peppers, baby salad leaves & minted yogurt

Hummus, olives & feta cheese salad (v, gf) £11.00

Tomatoes, red onion, cucumber, baby salad leaves & balsamic dressing

Plaice goujons £10.95

Cucumber, tomatoes, red onion, baby salad leaves, tartare sauce & lemon

Flame-grilled steaks

Our steaks are 28 day extra matured. Full traceability from the farmers gate to your plate. Served with traditional garnish of roast tomato, sautéed mushrooms, onion rings & your choice of potatoes.

Rump 10oz £17.50

T-Bone 16oz £22.50

Sirloin 10oz £19.50

Fillet 8oz £22.50

Add a sauce to your steak for only £2. Creamy peppercorn, Dianne or boozy caramelised onions

Cold sandwiches (12-5pm)

On white or brown sliced farmhouse bread with fresh salad garnish, coleslaw & your choice of shoestring fries or a mug of hearty homemade soup. Gluten free bread available.

Roast ham salad £6.95
Mustard mayo

Tuna mayonnaise £6.95
Red onion & cucumber

Mature cheddar (v) £6.95
Ale spiked fruit chutney

Prawn salad £6.95
Creamy Marie Rose sauce

Hot sandwiches (12-5pm)

On baked ciabatta with fresh salad garnish, coleslaw & your choice of shoestring fries or a mug of hearty homemade soup

Topside of roast beef £7.95
Real ale & caramelised onion gravy

Beer battered fish £7.95
Gem lettuce, tomato & tartare sauce

Grilled halloumi (v) £7.95
Roasted peppers & balsamic

Smoked bacon & stilton £7.95
Crispy lettuce & mayo

Side dishes

Chunky chips (v, vgn) £3.50 / Shoestring fries (v, vgn) £3.50 / Beer battered onion rings £3.50

Fresh seasonal vegetables (v) £3.50 / Creamy mash (v) £3.50 / Marinated olives £3.50

Puddings

Sticky toffee pudding £5.50
Hot custard

Baked vanilla cheesecake £5.50
Winter fruits & ice cream

Chocolate fudge cake (gf) £5.50
Vanilla ice cream

Bread & butter pudding £5.50
Hot custard

Ice cream sundae £5.50
Syrups, fruits, whipped cream & biscuit wafer

Belgian waffles £5.50
Forest fruits & ice cream

Children's menu (under 12 years)

Homemade soup, bread & butter £3

Garlic ciabatta (v) £3 add cheese £3.50

Fish, chips & garden peas £4.95

Beef burger & skinny fries £4.95

Macaroni cheese & garlic ciabatta (v) £4.50

Bangers, mash, gravy & garden peas £4.95

Puddings

Belgian waffles £3.50

American style pancakes £3.50

Chocolate fudge cake £3.50

Cornish ice cream £1.50 per scoop

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