

BLEEDING WOLF

SCHOLAR GREEN

Starters

Garlic ciabatta £5 (v) add mozzarella £5.50

Rocket

Soup of the day (v) £4.75

Crusty bread & salted butter

Prawn cocktail £6.50

Marie Rose sauce, farmhouse bread & butter

Chicken satay £7.50

Sweet pickled cucumber, chilli, red onion, coriander & peanut sauce

Pulled pork hash £6.90

Pulled pork, BBQ sauce, fried egg on hash browns

Mussels £8.50

White wine, garlic, onion, crusty bread & butter

Smoked haddock fishcake £6.90

Mozzarella filled, leaf salad & tartare sauce

Pate of the day (vegan available) £6.90

Fruit chutney, leaf salad, toasted farmhouse bread

Traditional Pub favourites

Short crust pastry pie £13

Fresh spring vegetables, choice of potatoes & rich ale gravy

Fish and chips £13

Beer battered, mushy peas, hand cut chips & tartare sauce

Gammon steak 12oz £14

Fresh spring vegetables, fried egg & choice of potatoes

Wholetail breaded scampi £11.50

Hand cut chips, garden peas, tartare sauce & lemon

Ribs & Wings

Bourbon BBQ, Red hot Chilli or aromatic plum & ginger

Served with shoestring fries, coleslaw, corn on the cob & dips

Fried chicken wings (12) £10 / Pork ribs ½ rack £11.50 / Pork ribs full rack £18.00

Bowl Food

Crispy chilli beef £13.00

Oyster sauce, stir fried veg, noodles & sesame seeds

Chicken & bacon conchiglie £13.00

Seasonal salad, garlic ciabatta & Grana Padano

Massaman Curry £13.50

Chicken, beef or vegetable with wild rice

Spinach & ricotta tortellini (v) £12.00

Creamy pesto sauce, rocket leaves & Grana Padano

King prawn sweet & sour £13.50

Sticky rice, stir fried veg & prawn crackers

Chilaquiles & pulled pork £12.50

Tortilla chips, cheese, sour cream & chillies

Burgers

Louisiana chicken £12.50 / Aberdeen Angus beef £12.50 / Oriental beetroot (v, vgn) £12.50

On brioche with red onion, tomato, gem lettuce, pickled gherkin, garlic mayo, chips & coleslaw

Seasonal salad bowls

Chicken & bacon £11.50

Seasonal salad leaves, cucumber, cherry tomatoes, red onion & Caesar dressing

Prawns Marie Rose £11.50

Seasonal salad leaves, mixed peppers, cucumber, cherry tomatoes, red onion & classic Marie Rose sauce

Roast ham £11.50

Seasonal salad leaves, mixed peppers, cucumber, cherry tomatoes, red onion & homemade coleslaw

Roasted Mediterranean vegetables (v, vgn) £11.50

Red pesto pate, seasonal salad leaves, red onion, garlic mayo & reduced balsamic

Cold sandwiches (available 12-5pm)

On your choice of locally baked white or wholemeal farmhouse bread with homemade coleslaw, fresh seasonal salad leaves & your choice of skinny fries or a mug of hearty homemade soup

Baked ham £7

Tomato, cucumber, gem lettuce & red onion

Prawns £7

Marie Rose sauce, gem lettuce & cucumber

Chicken & bacon £7

Gem lettuce & mayo

Mature cheddar (v) £7

Wholegrain mustard & apple sauce

Hot sandwiches (available 12-5pm)

On your choice of locally baked white or wholemeal farmhouse bread or baked ciabatta with homemade coleslaw, fresh seasonal salad leaves & your choice of skinny fries or a mug of hearty homemade soup

Pulled pork £8

Bourbon BBQ sauce

Beer battered fish £8

Tomato, gem lettuce, gherkins & tartare sauce

Sloppy Joe £8

Spicy chilli beef, cheese & gherkins

Red pesto pate (v, vgn) £8

Rocket, red onion, cucumber & mayo

Sides

**Hand cut chips (v, vgn) £3.50 / Spring vegetables (v, vgn) £3.50 / Side salad (v, vgn) £3.50 /
Onion rings £3.50**

Please see additional menu for our puddings & specials

Traditional roasts served every Sunday

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