

Autumn Menu

STARTERS

Creamy brown pumpkin soup with caramelised apple and toasted fennel seeds

£5.00

Terrine of Cheshire ham hock and spiced potatoes, plum chutney and toasted Hulse's seeded loaf

£6.00

Naturally smoked haddock and celeriac salad with capers, horseradish and watercress on toasted country loaf

£7.00

Open tart of marinated beetroot, crumbled Tuxford and Tebbutt stilton and walnut and balsamic dressing

£5.00

Confit duck leg rilette, burnt orange puree, pickled pear and salted hazelnuts

£7.00

Shelled Bantry Bay mussels cooked in Thatchers cider with smoked bacon, cream and parsley. Served with a chunk of local, Hulse Bakery bread

£7.00

Warmed soused aubergine with tomato chutney, herbs and fennel yoghurt

£6.00

SIDES

Creamy truffled celeriac mash
Dressed house salad
Wilted seasonal greens
Hand cut chips
Battered onion rings

£2.50 each

MAINS

Creamy salmon, prawn and haddock pie, spinach and peas topped with mature cheddar mash

£15.00

Roasted breast of organic grain-fed chicken, Thai red curry sauce, fragrant Thai rice, coriander and lime

£15.00

Risotto of roasted chestnuts and wild mushrooms with white truffle cream and parmesan

£12.00

Salad of Heritage beetroots, apple and feta cheese finished with a Granny Smith apple and golden raisin dressing

£11.00

Braised beef Bourguignon, baby onions, mushrooms & smoked bacon with pickled red cabbage and creamy truffled celeriac potatoes

£16.00

The Badger Inn 7oz handmade burger topped with Belton Farm mature cheddar served with thick cut chips and homemade red cabbage and apple slaw.

£12.00

Add: Smoked bacon, Pickled gherkin, Onion rings

£1.00 each

Lightly battered haddock fillet served with crushed minted peas, charred lemon, hand cut chips and homemade tartare sauce

£12.00

Award winning Cumberland sausages with creamy mash and roast onion gravy

£12.00

Homemade Belton Farm mature cheddar, grain mustard, leek and onion pie with wilted greens and mash

£12.00

STEAKS

Working closely with our local butcher, Grants of Cheshire, we have selected 2 of the finest cuts of 28 day aged steak for you to choose from.

Traditionally served with roasted mushrooms and plum tomato, hand cut chips and fresh, organically grown watercress.

8oz Cheshire sirloin **£18.00**

10oz Cheshire ribeye **£24.00**

White peppercorn or Port wine sauce **£2.00**

AUTUMN BOARDS FOR 1

£9.00

Trawler

Smoked haddock remoulade, devilled prawns, sweet pickled mackerel, lemon and homemade tartare sauce

Ploughman

Baked Country ham, ham hock and spiced potato terrine, Belton Farm mature cheddar, plum and ginger chutney, Granny Smith apple and house-pickled onions

Farmer

4 seasonal British farmhouse cheeses, plum and ginger chutney, house-pickled onions, red grapes and Granny Smith apple

Pickler

Marinated Kalamata olives, house-pickled onions, pickled beetroots, pickled baby gherkins, spiced plum chutney and sweet and sour aubergine,

SANDWICHES

All served on either white or seeded bap with homemade creamy slaw and hand cut chips.

Baked country ham with tomato, English mustard and watercress

£6.00

Belton Farm mature cheddar cheese with plum and ginger chutney

£6.00

Devilled North Atlantic prawns with chives, tarragon and lemon mayo

£7.00

Smoked C.B.L.T with Cheshire chicken breast, crispy bacon, baby gem, salted tomato and free range egg mayo

£9.00

Cheshire rump steak with pickled baby gherkins, gem lettuce and tomato chutney

£9.00

DESSERTS

Autumn fruit pavlova with fresh vanilla cream and blackberry purée

£6.00

Marmalade treacle tart with autumn-spiced sweet custard

£5.00

Warm dark chocolate brownie with, chocolate sauce and vanilla ice cream

£5.00

A selection of 3 seasonally British farmhouse cheeses with apple, grapes, house chutney & cheese biscuits

£7.00

Sticky toffee pudding with salted caramel sauce and vanilla ice cream

£5.00