

# Autumn Menu

## NIBBLES

*J. Hulse breads, Cornish E.V rapeseed, aged balsamic - £5*

*Nocellara olives - £6 (v/vg)*

*Smoked pork crackling, piccalilli - £4*

*Shell-on prawns, Bloody Mary ketchup, tabasco - £6*

*Smoked & salt roasted almonds - £5 (v/vg)*

*Borettane onions in balsamic vinegar - £5 (v/vg)*

## STARTERS

*36 Hour Brown onion soup, Butlers Extra Mature cheddar - £6*

*Devonshire crab rigatoni, confit chilli, ginger & shallot, crab veloute - £8*

*Marinated beetroot tart, red onion jam, Cropwell Bishop stilton, walnut and balsamic dressing - £6 (v) (vegan option available)*

*Welsh mussel & squid ragu, Whitegate cherry tomatoes, fennel ceviche, Kalamata olive - £7*

*Roasted Heritage squash, goats cheese panna cotta, pickled grapes, candied walnuts, watercress - £7 (v) (vegan option available)*

*Woodland game terrine, Minshull Orchard apple jelly, pickled brambles, Reaseheath butter, J. Hulse loaf- £8*

## MAINS

*Highbury chicken breast, truffled lentils, smoked ham hock croquettes, sauce Charcuterie - £15.50*

*Gran Reserva risotto, English Old Winchester, black pepper, parsley, Wiltshire black truffle- £15.50 (v)*

*Cheshire steak & ox kidney suet pudding, pickled red cabbage, red wine sauce - £17.00*

*Pheasant breast, confit leg & black pudding croquettes, parsnip & vanilla puree, Cavolo Nero, chestnut & apple, mulled wine sauce - £17.50*

*Roasted gnocchi, sage & onion, roast cauliflower, cauliflower & hazelnut puree, Old Winchester - £15.50 (v) (vegan option available)*

*Seared North Atlantic cod, crispy smoked cod roe, butter roasted Roscoff onion, smoked ham hock, peas, parsley sauce - £17.00*

*Barbary duck breast, carrot puree, Yorkshire Parkin, Medjool date puree, pickled red cabbage, bittersweet port sauce - £17.50*

## CLASSICS

*Battered North Atlantic cod fillet, hand cut chips, crushed minted peas, tartare sauce, lemon - £14.00*

*Ploughman's Board - Baked Cheshire ham, Butlers extra mature cheddar, spiced pear chutney, smoked pork crackling, piccalilli, J. Hulse Bakery bread & Reaseheath butter - £12.50*

*Fisherman's Board - Shell-on prawns, smoked mackerel, marinated anchovies, tabasco, Bloody Mary ketchup, tartare, lemon, J. Hulse Bakery bread & Reaseheath butter - £12.50*

*Smoked Haddock kedgerree, curried cream, poached Poplar Farm hen's egg, watercress - £14.50*

*Mr Pillings corned Cheshire beef hash, poached hen's egg, crispy smoked bacon - £14.50*

## BURGERS

### **Cheshire Extra Mature - £14.50**

Our 200g "Signature Blend" burger, handmade from 4 cuts of aged prime Cheshire beef  
J.Hulse Bakery of Worleston triple-glazed roll  
English Boston lettuce  
Butlers Extra Mature  
The Badger Inn red onion marmalade

### **MFC Smoked - £14.50**

Buttermilk marinated chicken breast coated in our own recipe of herbs & spices  
J.Hulse Bakery of Worleston triple-glazed roll  
English Boston lettuce  
Butlers Extra Mature  
The Badger Inn smoked BBQ sauce

Add Smoked Bacon £2 Onion Rings £1 Extra Chicken £3

## 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.

8oz Cheshire sirloin - £19  
10oz Cheshire ribeye - £25

Traditionally served with roasted mushroom, plum tomato, hand cut chips, organically grown Wirral watercress.  
White peppercorn sauce - £2 Red Wine Sauce - £2

## SANDWICHES

**Served 12 to 5pm**

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

Baked country ham, house piccalilli - **£7**

Butlers extra mature cheddar cheese with red onion marmalade - **£7**

Marinated beetroot & goats cheese with watercress - **£7**

Panko-crust cod, crushed minted peas & tartare sauce - **£8**

Smoked Bacon, Boston lettuce, salted tomato & mayo - **£8**

## SIDES

Dressed house salad

Wilted seasonal greens

House Fries

Hand cut chips

Battered onion rings

