

Winter Menu

NIBBLES

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

Kalamata olives - £6 (v/vg)

Spiced parsnip & curry oil soup, sourdough, Reaseheath butter - £4 (v)

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

Cumberland pigs in smoked blankets, homemade piccalilli - £6

Herb stuffing balls, smoked mayonnaise- £5

Shell-on prawns, Bloody Mary ketchup - £6

Nibble Bowl (Balsamic Onion, Gherkin, Nocellara Olives, J. Hulse loaf & Reaseheath butter - £6 (v/vg available)

STARTERS

Spiced parsnip soup, smoked curry oil, creme fraiche, crisp salted parsnip - £5.50 (v)

36 Hour Brown onion soup, Belton Farm Mature cheddar - £6.50

Pork & chicken liver terrine, pickled walnut ketchup, spiced apple chutney, Hulse's loaf - £7.00

Steamed Masala & coconut milk mussels, chilli, spring onion, coriander, baked sourdough - £7.00

Duck Charcuterie - Duck & pistachio rilette, Duck ham, smoked duck, cornichons, pickled mustard seeds, sourdough - £8.50

Marinated beetroot and goats cheese tart, red onion jam, walnut & balsamic dressing - £6.00 (v)/(vg available)

Smoked haddock remoulade, capers, cornichons and homemade fennel salt crackers - £7.50

Mulled wine poached pear, Cropwell Bishop stilton, candied pistachios - £7.00 (v) (vg available)

MAINS

Butter-roasted Cheshire turkey, Cumberland pigs in smoked blankets, thyme, sage & onion stuffing, chantenay carrots, piccolo parsnips, kale, thyme & garlic roasted potatoes, rich pan gravy - £15.50

Confit Barbary duck leg, Winter vegetable hash, buttered Cavolo Nero, mulled cranberry sauce - £16.50

Risotto of wild mushrooms, roasted chestnuts, white truffle cream, sage crumb - £14.50 (v) (vg available)

Braised Cheshire beef Bourguignon, baby onions, smoked bacon and mushrooms, celeriac mash, pickled red cabbage - £17.00

Baked salmon, smoked haddock & cod fish pie, creamed potatoes, Butler's Mature cheddar, herb crumb - £17.00

Slow roasted shoulder of English Lamb, Arran Mustard, caramelised shallot & smoked bacon potatoes, Winter greens, red wine jus - £18.50

CLASSICS

Sustainably sourced & lightly battered North Atlantic cod fillet, hand cut chips, crushed minted peas, tartare sauce, lemon - £14.50

Gloucester Old Spot bacon chop, fried duck egg, Portobello mushroom, sweet mustard ketchup - £14.50

Belton Farm mature cheddar, leek & wholegrain mustard pie, buttered greens & creamed potatoes - £14.50

Mr Pillings corned Cheshire beef hash, poached hen's egg, crispy smoked bacon - £15.50

SHARING BOARDS & HOUSE BURGERS

Festive Sharing Board - £18.50

Roasted Cheshire turkey
Cumberland pigs in smoked blankets
Thyme, sage & onion stuffing
House-salted almonds
Belton Farm mature cheddar
Date & ale chutney
Baked sourdough
Reaseheath College Dairy butter

Camembert Sharing Board - £18.50 (v)

Oven Baked Cornish Camembert
Mulled wine pear
Candied walnuts
Sweet candied clementine's
Baked sourdough
Reaseheath College dairy butter

Cheshire Extra Mature - £14.50

Our 200g "Signature Blend" burger, handmade from 4 cuts of 28 day aged prime Cheshire beef
J. Hulse Bakery of Worleston triple-glazed roll
English Boston lettuce
Butlers Extra Mature
The Badger Inn date & ale chutney
House slaw
Skin on fries

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
House slaw
Skin on fries

STEAKS

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

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

8oz Cheshire sirloin - **£19**

10oz Cheshire ribeye - **£25**

White peppercorn or red wine - **£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

Roast Cheshire beef, horseradish, roquette & roast gravy - **£8**

Butlers extra mature cheddar, beef tomato, date & ale chutney - **£7 (v)**

Aged balsamic marinated beetroot & goats cheese, roquette - **£7 (v) (vg available)**

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

TBLT - Cheshire turkey, crispy bacon, lettuce, tomato, mayo and pig in blanket - **£8**

SIDES - £3

Dressed house salad House fries Hand cut chips Battered onion rings
Wilted seasonal greens Buttered parsley new potatoes

