

Spring Menu

TO START

- Locally baked breads, Welsh rapeseed oil, aged balsamic vinegar - £4 (v)*
Borettane Onions in sweet aged balsamic - £4 (v)(gf)
Traditional homemade Scotch egg, crunchy pickles - £6
Barbers 1833 & Tatton Porter rarebit on sourdough, tomato chutney - £5(v)
Bury black pudding sausage roll, HP sauce - £5
Mixed olives, garlic & herbs - £4(v)(vg)(gf)
Falafel salad with coriander & mint creme fraiche - £5(v)
Breaded Whitby scampi, tartare sauce, lemon - £5
Smoked & spicy BBQ chicken wings, pickled red onion - £6
Spring garden pea & mint soup, Parmesan crisp - £5 (v)(gf)
Smoked mackerel, apple puree, Cheshire potato salad, baby plum tomato, boiled egg - £7
Braised & pickled beetroots, goats' cheese, walnut & aged balsamic - £6(v)(gf)(vga)
Crayfish & avocado cocktail, Thousand Island, lemon - £7(gf)

MAINS

- Slow roasted pork belly stuffed with black pudding, potato dauphinoise, tenderstem broccoli & herb jus - £18.50*
Mrs Kirkham's Lancashire cheese & spring onion risotto, kitchen garden herbs & spiced tomato chutney - £14.50 (v)
Pan fried chicken breast, wild garlic butter, new season asparagus & creamed Jersey Royals - £16.50
Corned Cheshire beef hash, poached hen's egg, crispy bacon, HP sauce - £14.50
Cod loin poached in curried butter, spiced apricot, pickled red lentils, confit chilli & ginger & Asian greens - £17
Lightly battered Atlantic Haddock, hand cut chips, crushed tarragon peas, tartare sauce, lemon - £13.50
Braised aged Cheshire beef & Tatton Ale Porter pie, creamed Maris Pipers, spring greens - £14.50
Fresh, organic Wirral watercress linguine, toasted walnut pesto, preserved lemon & English parmesan - £14.50 (v) (vg available)
Homemade Belton mature Cheddar, leek & wholegrain mustard pie, creamed Maris Pipers, seasonal greens - £14.50 (v)
Breaded Whitby Scampi, hand cut chips, crushed minted peas, tartare sauce, lemon - £14

SIDES - £3

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| <i>Dressed house salad</i> | <i>House fries</i> | <i>Hand cut chips</i> | <i>Battered onion rings</i> |
| <i>Wilted seasonal greens</i> | <i>Buttered new potatoes</i> | | |

SALADS

Seared sashimi tuna Niçoise, black olive, green beans, new potatoes, cherry tomatoes, Dijon dressing & soft-boiled egg - £15

Smoked chicken, baby gem, crispy smoked bacon, parmesan, croutons, Caesar dressing - £14

Homemade falafel, pickled lentils, cucumber, red onion, beetroot, mint yogurt dressing - £12 (v)

HOUSE BURGERS

Cheshire Extra Mature - £14.50

Our 8oz "Signature Blend" burger, handmade from prime Cheshire beef

J.Hulse Bakery of Worleston triple-glazed roll

Lettuce & beef tomato

Mature Cheddar

The Badger Inn "Mac" sauce

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

Lettuce & beef tomato

Mature Cheddar

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(gf)

10oz Cheshire ribeye - £25(gf)

White peppercorn or wild garlic butter - £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

Barbers 1833 mature Cheddar, pickled onion, spicy tomato chutney - £6 (v)

Cheshire country ham, salted tomato, mustard mayo - £6

North Atlantic crayfish, traditional Marie Rose, lemon & watercress - £7

Lightly battered Haddock, mushy peas, tartare - £7

Corned Cheshire beef, egg mayo, Branston pickle & crispy bacon - £7

Braised beetroots, goats' cheese, walnut & balsamic & baby gem - £7 (v)

