

Menu

NIBBLES

Locally baked breads, Welsh E.V. rapeseed, aged balsamic vinegar with mixed olives, garlic and herbs (v/vg) - **£8.50**
Sharing nachos, spiced tomato chutney, smoked BBQ sauce, jalapenos, sour cream, & cheddar sauce (v) - **£10**

STARTERS

Marinated buttermilk chicken wings in our own blend of spices, pickled red onions (gf) - **£7**
Choose from Smoked BBQ - Firehouse - Sweet & Spicy

Spiced parsnip soup, smoked curry oil, crème fraîche and salted parsnip crisp (gf) - **£6.50**
Wholetail scampi, tartare sauce & lemon - **£6.50**

Chicken liver pâté with caramelised onion chutney & mini loaf (gfa) - **£7**
36 Hour Brown onion soup, Butlers Extra Mature cheddar (gfa) - **£7.50**

Homemade nachos, spiced tomato chutney, smoked BBQ sauce, jalapenos, sour cream and cheddar sauce (v) (voa) - **£7**
Stilton Rarebit on sourdough, walnut dressing & watercress - **£7**

Homemade Chestnut mushroom and thyme pâté, Autumn piccalilli, Reaseheath butter, Sourdough (gfa) - **£8**
Bantry Bay mussels in a Thai broth with coconut, lemongrass and chilli (gf) - **£8**

MAINS

Highbury chicken breast, smoked ham hock hash brown, garden pea, baby onion and smoked bacon broth, buttered green beans, rich chicken gravy (jus) and crispy sage (gf) - **£17.50**
Breaded Whitby scampi, hand cut chips, crushed minted peas, tartare sauce, lemon - **£15**
Braised Cheshire steak & Tatton Ale pie, creamed potatoes, greens and gravy - **£16.50**

Risotto of white onion and thyme, sage and cauliflower fritters and shaved Old Winchester (gf)(v) (vegan option available) - **£16.50**
Lambs liver, caramelised onion and smoked bacon potato gratin, buttered kale & red wine sauce (gf)- **£18**
Beef brisket bourguignon, creamy mash, seasonal greens and pickled red cabbage (gfa) - **£17.50**
Fresh linguine, woodland game ragu, wild mushroom and black truffle duxelle and shaved parmesan - **£17.50**
Butter-roasted gnocchi, butternut squash & sage, pickled butternut squash & thyme-marinated feta (v) (vegan option available) - **£15.50**
Pan-fried Seabass with a rich curried chickpea and tomato stew, Bombay potatoes and spinach (gf) - **£18.50**
Lightly battered Fresh sustainable Haddock fillet, hand cut chips, crushed minted peas, tartare sauce, lemon - **£15.50**
Homemade mature Cheddar, onion, dijon & leek pie, hand cut chips & seasonal greens (v) - **£15**

SALADS

Smoked Cheshire chicken, candied chestnut, braised beetroot, Granny Smith apple, lambs leaf & walnut dressing - **£15.50**
Pickled butternut squash, pumpkin seeds, cherry tomatoes, roasted peppers, pickled red onion, baby gem with a lemon dressing - **£13**

HOUSE BURGERS

MFC Smoked - £14.50
Buttermilk marinated chicken breast coated in our own recipe of herbs & spices, Sweet potato brioche roll, lettuce & beef tomato, Monterey Jack cheese, The Badger Inn smoked BBQ sauce, House slaw and skin on fries
Add bacon £2 Onion rings £1 Extra chicken £4

The Badger 'V' Burger - £14.50
Our unique vegan burger served with a glazed vegan potato bun, lettuce, Sliced beef tomato, Red onion marmalade, grilled cheese and skin on fries

Cheshire Extra Mature - £14.50
Our "Signature Blend" burger, handmade from prime Cheshire beef, Sweet potato brioche roll, Lettuce & beef tomato, Monterey Jack cheese, The Badger Inn red onion, marmalade, House slaw and skin on fries
Add bacon £2 Onion rings £1 Extra burger £4

STEAKS

Working closely with our local butcher, Grants of Cheshire, we have selected 2 of the nicest cuts of 28-day aged Cheshire beef for you to choose from. Traditionally served with roasted mushroom and plum tomato, hand cut chips and fresh, organically grown watercress.

8oz Cheshire sirloin (gf) - **£19** 10oz Aged Cheshire ribeye (gf) - **£25** White peppercorn or Red wine sauce - **£2**

SIDES - £4

Buttered new potatoes, Skin on fries, Hand cut chips, Country garden salad, Battered onion rings, Creamy mash, Seasonal greens

SANDWICHES Served 12 to 5pm

All served on either white or granary bread with homemade creamy slaw and hand cut chips

Baked country ham, with piccalilli - **£7**
Peppered rump steak with caramelised onion chutney and lettuce - **£11**
Butlers extra mature cheddar cheese with red onion marmalade - **£7**
Marinated beetroot & goats cheese with watercress - **£7**
Battered fish goujons, crushed minted peas & tartare sauce - **£9.50**
B.L.T. Smoked Bacon, Boston lettuce, salted tomato & mayo - **£8** (add smoked chicken - **£2**)