

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 - Chipotle

Homemade Spanish chorizo scotch egg, salted almond, garlic aioli - **£7.50**

Wholetail scampi, tartare sauce & lemon - **£6.50**

Falafel, pickled red onions, spiced couscous salad, mint creme fraiche & char-grilled flatbread (v) - **£7**

Soup of the Day, Reaseheath butter & sourdough - **£6.50**

Homemade nachos, spiced tomato chutney, smoked BBQ sauce, jalapenos, sour cream and cheddar sauce (v) (voa) - **£7**

Smoked mackerel rilette with capers & spring onion, pickled baby beetroots, cucumber, soft boiled egg & toasted sourdough (gfa)- **£7**

Smoked ham hock and wild mushroom terrine, pickled walnut ketchup, Wiltshire white truffle, Reaseheath butter and toasted sourdough (gfa) - **£8**

MAINS

Pan fried chicken breast, crispy potato cake, charred tenderstem broccoli, wild garlic cream & herb crumb (gf) - **£17.50**

Smoked haddock kedgerree, curried cream, poached egg, watercress (gf) - **£16.50**

Breaded North Atlantic scampi, hand cut chips, crushed minted peas, tartare sauce, lemon - **£15**

The Badger Inn steak & ale pie, creamed potatoes, greens and gravy - **£16.50**

Garden pea, spring onion & spinach orzo pasta, salsa verde & Old Winchester cheese (gf)(v) - **£15.50**

Roasted pork fillet, creamed cabbage & bacon, fondant potato, crackling & apple cider gravy (gf) - **£16.50**

Corned Cheshire beef hash, poached hen's egg, crispy bacon, HP sauce (gfa) - **£16**

Fresh, organic Wirral watercress linguine, crisp prosciutto, goats cheese & semi dried cherry tomatoes - **£15.50**

Baked chorizo & roasted red pepper gnocchi, San Marzano tomato sauce, buffalo mozzarella & basil oil (va) - **£15.50**

Pan fried Red Mullet fillets, spring vegetables, steamed new potatoes & warm tomato & herb broth (gf) - **£18**

Lightly battered fresh fish & chips, sustainable Haddock, 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**

Homemade Thai Red Curry with Jasmine rice, spring onion & chilli and prawn crackers

Choose from

Chicken - **£18**

King Prawn - **£18**

Sweet potato & Butternut Squash (v)(gf) - **£15**

SALADS

Shredded chicken, Greek marinated olives, feta cheese, vine tomatoes, green peppers, red onion, olive oil croutons & a red wine and shallot dressing - **£15.50**

Poached smoked haddock Nicoise, baby potatoes, cucumber, fennel, radish, watercress, capers, soft boiled egg and dill finished with a white wine dressing - **£15.50**

Homemade falafel, spiced couscous, cucumber, pickled red onion, braised beetroot, mint yogurt dressing (v) - **£14**

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) - **£21** 10oz Aged Cheshire ribeye (gf) - **£26** 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

All our food is prepared fresh in a kitchen where nuts, gluten and other known allergens are present. Please speak to a member of staff if you have any allergies or intolerances