

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 - **£7**
Choose from Smoked BBQ - Firehouse - honey & sesame seed

Cheshire beef arancini, spiced tomato pesto, torn basil & Parmesan (gf) - **£7.50**
Wholetail scampi, tartare sauce & lemon - **£6.50**

Homemade spring onion bhaji, fresh chilli, spring onion, mint & coriander dressing (v)(gf) - **£7**
Homemade soup of the day, reaseheath butter & fresh bread (v) - **£6.50**

Homemade nachos, spiced tomato chutney, smoked BBQ sauce, jalapenos, sour cream and cheddar sauce (v) (voa) - **£7**
Salmon tartare, pickled beetroot, capers & sourdough crisps (gfa) - **£8**

Pork & apricot terrine, pistachio, apple & ginger chutney & lightly toasted sourdough - **£7.50**
Chargrilled peach salad, burrata, prosciutto & basil (gf) - **£7.50**

MAINS

Pan fried chicken breast, dauphinoise potato, spinach, tenderstem broccoli, tarragon cream sauce (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 - **£16**
The Badger Inn steak & ale pie, creamed potatoes, greens and gravy - **£17**

Spring Onion, red chilli & ginger risotto & Old Winchester cheese (v)(vga) - **£15.50 add Chicken - £4**

Roasted pork fillet, roasted new potatoes, spring cabbage, tenderstem broccoli, red wine jus (gf) - **£17.50**
Corned Cheshire beef hash, poached hen's egg, crispy bacon, HP sauce (gfa) - **£16.50**

Fresh wild mushroom linguine, pesto, spinach & Old Winchester cheese (v) - **£15.50**

Baked chorizo & roasted red pepper gnocchi, San Marzano tomato sauce, creamy burrata & basil oil (va) - **£16**
Pan fried seabass fillet, potato cake, pok choi & smoked paprika broth (gf) - **£18.50**

Lightly battered fresh fish & chips, sustainable Haddock, hand cut chips, crushed minted peas, tartare sauce, lemon - **£16**
Homemade mature Cheddar, onion, dijon & leek pie, hand cut chips & seasonal greens (v) - **£16**
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) - **£15**

SALADS

Shredded chicken, Greek marinated olives, feta cheese, vine tomatoes, green peppers, red onion, olive oil croutons & a red wine and shallot dressing (gfa) - **£15.50**
Poached smoked haddock Nicoise, baby potatoes, cucumber, fennel, radish, watercress, capers, soft boiled egg and dill finished with a white wine dressing (gf) - **£15.50**
Homemade falafel, spiced couscous, cucumber, pickled red onion, braised beetroot, mint yogurt dressing (v) - **£14**

HOUSE BURGERS

MFC Smoked - £15
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 - £15
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 - £15
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 garlic & herb butter - **£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 intolerance