

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 - tikka

Traditional pork meatballs, roasted red pepper and tomato sauce, Parmesan (gf) - **£7.50**
Wholetail scampi, tartare sauce & lemon - **£6.50**

Welsh rarebit topped on sourdough, tomato chutney, walnut dressing (v)(gf) - **£7**
The Badger Inn's, 36 hour brown onion soup, extra mature cheddar (gfa) - **£7.50**

Homemade nachos, spiced tomato chutney, smoked BBQ sauce, jalapenos, crème fraiche and cheddar sauce (v) (voa) - **£7**
Fresh smoked mackerel, apple & celery slaw, horseradish mousse (gfa) - **£8**
Roasted Squash, leek & harissa rigatoni & feta cheese (v) - **£7.50**
Caramelised Brie & fig salad, sweet balsamic glaze (gf) - **£7.00** (Add Prosciutto - £2)

MAINS

Pan fried chicken breast, buttered fondant potato, tenderstem, wild mushroom & red wine jus (gf) - **£17**
Fresh linguine, smoked haddock, squid, mussels, garlic and herb cream sauce, lemon wedge (gf) - **£17.50**
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**
Wild mushroom & spinach risotto & Old Winchester cheese (v)(vga)(gf) - **£15.00 add Chicken - £4**
Slow cooked pork belly, black pudding croquettes, shallot puree, tenderstem, apple cider gravy (gfa) - **£17.50**
Corned Cheshire beef hash, poached hen's egg, crispy bacon, HP sauce (gfa) - **£16.50**
Pan fried lambs liver, creamy mash, greens, crispy bacon, onion gravy (gf) - **£16**
Roasted butter gnocchi, squash, leek & harissa, topped with feta & crispy sage (v)(va) - **£16**
Garlic & herb butter poached Salmon, crushed new potatoes, pak choi & lemon wedge (gf) - **£18**
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 Katsu Curry with Jasmine rice, spring onion & chilli and homemade naan (gf)
Choose from
Chicken - **£18**
King Prawn - **£18**
Sweet potato & Butternut Squash (v) - **£15**

SALADS

Caesar salad, croutons, anchovies, Parmesan, shredded lettuce Caesar dressing
Choose either Shredded Chicken (gfa) - **£15.50**
Smoked Haddock & Potato (gfa) - **£15.50**
Traditional Greek Salad, Greek marinated olives, feta cheese, vine tomatoes,
green peppers, red onion, olive oil croutons & a red wine and shallot dressing (gfa) - **£15.50**

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, garlic & herb butter or mushroom & red wine jus - **£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