

# 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**  
Pigs in blanket & sweet mustard ketchup - **£5**

## STARTERS

Marinated buttermilk chicken wings in our own blend of spices, pickled red onions - **£7**  
*Choose from Smoked BBQ or Firehouse*

Traditional pork meatballs, roasted red pepper and tomato sauce, toasted sourdough, Parmesan (gf) - **£7.50**  
Wholetail scampi, tartare sauce & lemon - **£6.50**  
Welsh rarebit topped on sourdough, tomato chutney, walnut dressing (v)(gf) - **£7**  
Spiced Parsnip soup, smoked curry oil & salted parsnip crisp (gf)(v) - **£6.50**  
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) - **£7**  
Fresh smoked mackerel, apple & celery slaw, horseradish mousse (gfa) - **£8**  
Braised beetroot tart, sweet red onion marmalade & goats cheese, walnut & balsamic dressing - **£8**  
Caramelised Brie & fig salad, sweet balsamic glaze (gf) - **£7.00** (Add Prosciutto - £2)

## MAINS

Roasted Cheshire turkey or nut roast, seasonal trimmings & vegetables, roasted thyme & garlic roasties, chestnut stuffing & rich gravy - **£16**  
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**  
Risotto of butternut squash, roasted chestnuts & sage finished with crème fraiche & parmesan (gf) - **£16**  
Seared pork chop, black pudding croquettes, shallot puree, tenderstem, apple cider gravy (gfa) - **£17.50**  
Beef brisket bourgignon, creamy mash, greens & sticky red cabbage (gf) - **£17.50**  
Pan fried lambs liver, creamy mash, greens, crispy bacon, onion gravy (gf) - **£16**  
Pan fried chicken breast, buttered fondant potato, tenderstem, white wine and wholegrain mustard sauce (gf) - **£17**  
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  
*Choose from*  
Chicken - **£18**  
King Prawn - **£18**  
Sweet potato & Butternut Squash (v) - **£15**

## SALADS

Caesar salad, croutons, anchovies, crispy bacon, 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  
Add blue cheese £2*

**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  
Add blue cheese £2*

## 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