

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 or Firehouse

Slow cooked sticky pork, pan juice, crispy shallots, garlic & parsnip puree (gf) - **£8**

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

Fresh asparagus wrapped in prosciutto, poached egg & hollandaise - **£8.50**

Risotto of courgette, leek, tomato, ricotta & toasted pine nuts grated Parmesan cheese (v)(vga)(gf) - **£7.50**

Salted beef arancini, chilli jam & Parmesan shavings (gf) - **£7.50**

Homemade nachos, spiced tomato chutney, smoked BBQ sauce, jalapenos, crème fraiche and cheddar sauce (v) - **£7**

Chilli, garlic & ginger pan fried king prawns, toasted sourdough (gfa) - **£9**

Homemade soup of the day, mini loaf & Reaseheath butter (v)(gfa) - **£6.50**

Burrata bruschetta, broad bean, peas, radish, green beans & red onion (v)(gfa) - **£8.00** (Add Prosciutto - £2)

MAINS

Smoked haddock kedgeree, curried cream, poached egg, watercress (gf) - **£17**

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 courgette, leek, tomato, ricotta, toasted pine nuts & grated Parmesan (v)(gf)(vga) - **£15.50** - add chicken **£4**

Gloucester Old spot bacon chop, new potatoes, wild mushrooms, spinach, fried egg, honey mustard ketchup (gf) - **£18**

Corned Cheshire beef hash, poached hen's egg, crispy bacon, HP sauce (gfa) - **£17**

Slow cooked lamb shoulder, crispy onions, dauphinoise potatoes, greens, tenderstem & sticky red cabbage & rich minted gravy (gf) - **£19**

Pan fried chicken breast, roasted red pepper & spring onion gnocchi, San Marzano tomato sauce burrata (gf) - **£18**

Oven baked plaice fillet, buttered new potatoes, green beans, tenderstem, caper & lemon butter sauce (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 Thai Green Curry with Basmati rice, spring onion & chilli, lime wedge and prawn crackers

Choose from

Chicken - **£18**

King Prawn - **£18**

Sweet potato, courgette & sugar snaps (v) - **£15**

SALADS

Honey & mustard salad, gem lettuce, radish, red onion, cherry tomatoes, green peppers & croutons

Choose either - Shredded Chicken (gfa) - **£15.50**

Or Grilled halloumi cheese (v)(gfa) - **£15.50**

Tuna Niçoise, new potatoes, green beans, cherry tomatoes, red onion, olives & soft boiled egg (gf) - **£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 Cheshire ribeye (gf) - **£26**

White peppercorn, garlic & herb butter or blue cheese - **£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