

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
Smoked chicken & avocado salad, cherry tomatoes, red onion & rocket (gf) - **£8**
Wholetail scampi, tartare sauce & lemon - **£6.50**
Salad of charred courgette, runner beans, honey & chilli dressing, ricotta, pesto (gf) - **£7.50**
Whipped feta & red onion tart, pickled blackberries, rocket & drizzled in honey - **£7.50**
Spiced lamb meatballs, homemade tzatziki & salted flatbread - **£8.50**
Homemade nachos, spiced tomato chutney, smoked BBQ sauce, jalapenos, crème fraiche and cheddar sauce (v) - **£7**
Crayfish cocktail, thousand Island dressing, tomato, red onion, pickled cucumber & brown bread (gfa) - **£8.**
Homemade soup of the day, mini loaf & Reaseheath butter (v)(gfa) - **£6.50**
White crab & beetroot pate, pickled cucumber, radish, lemon crème fraiche & sourdough crisps (gfa) - **£8**

MAINS

Smoked haddock kedgeree, curried cream, poached egg, pea shoots (gf) - **£17**
Breaded North Atlantic scampi, hand cut chips, crushed minted peas, tartare sauce, lemon - **£16**
The Badger Inn steak & ale pie, greens, gravy with either creamy mash or chunky chips - **£17**
Risotto of braised beetroot & feta, toasted pine nuts & rocket (v)(gf)(vga) - **£15.50**
Creamed cheese, garlic & chive chicken ballottine, potato rosti, season greens, garlic & herb cream sauce (gf) - **£18**
Corned Cheshire beef hash, poached hen's egg, crispy bacon, HP sauce (gfa)- **£17**
Slow cooked lamb shoulder, crispy onions, buttered new potatoes, greens beans, carrot, blackberry port sauce (gf) - **£21**
Baked chorizo & roasted red pepper gnocchi, San Marzano tomato sauce, burrata & basil oil (va) - **£16** - add chicken **£4**
Pan fried sea bream, garlic & rosemary parmentier potatoes, cherry tomatoes, green beans, lemon butter sauce (gf) - **£19**
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 creamy coconut curry with Basmati rice, spring onion & chilli, lime wedge and prawn crackers
Choose from
Chicken - **£18**
King Prawn - **£18**
Halloumi, courgette & chick pea (v) - **£16**

SALADS

Homemade sweet chilli 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 poached egg (gf) - **£16**

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,
Country tomato chutney
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,
The Badger Inn Burger Sauce,
Monterey Jack cheese,
House slaw and skin on fries
Add bacon £2 Onion rings £1 Extra burger £4
Add blue cheese £2

GRILL

Working closely with our local butcher, Grants of Cheshire, we have selected the nicest cuts of 28-day aged Cheshire beef for you. Traditionally served with roasted mushroom and plum tomato, hand cut chips and fresh, organically grown watercress.

8oz Cheshire sirloin (gf) - **£24** 10oz Bacon Chop, fried egg & pineapple (gf) - **£21** 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