

Menu

SHARERS

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**

NIBBLES & STARTERS

Marinated buttermilk chicken wings in our own blend of spices, pickled red onions - **£7**
Choose from Smoked BBQ or Firehouse
Ham hock & Welsh rarebit topped on sourdough, country tomato chutney (gf) - **£7.50**
Wholetail scampi, tartare sauce & lemon - **£6.50**
Wild mushroom & smoked black garlic arancini, truffled black garlic mayo, pickled Shimeji mushroom & sage oil (v) - **£8**
Homemade chorizo sausage roll, roasted almonds & garlic aioli- **£8**
Homemade nachos, spiced tomato chutney, smoked BBQ sauce, jalapenos, crème fraiche and cheddar sauce (v) - **£7**
Steamed mussels, creamed white wine, leek & bacon broth, bacon powder & crusty bread (gfa)- **£8.50**
The Badger Inn's, 36 hour brown onion soup, extra mature cheddar (gfa) - **£8**
Roast pumpkin & goats cheese open tart, onion chutney, green apple, caramelised pumpkin seed (v) - **£8**

MAINS

Smoked haddock, potato, spring onion chowder, fresh herbs, crusty bread (gfa) - **£18**
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 roasted pumpkin & butternut squash, caramelised pumpkin seeds, Parmesan (v)(gf)(vga) - **£15.50**
Pan fried breast of chicken, celeriac puree, truffled puy lentils, red wine sauce (gf) - **£18**
Pan fried lambs liver, creamy mash, seasonal greens, bacon & baby onion gravy (gf) - **£17**
Lightly battered fresh fish & chips, sustainable Haddock, hand cut chips, crushed minted peas, tartare sauce, lemon - **£16**
Caramelised wild mushroom and chestnut rigatoni, black truffle & burrata (v) - **£17.50**
Braised cod loin, curried chick pea & tomato stew, fennel crumb (gf) - **£19**
Corned Cheshire beef hash, poached hen's egg, crispy bacon, HP sauce (gfa)- **£17**
Homemade mature cheddar, onion, Dijon & leek pie, hand cut chips & seasonal greens (v) - **£16**
Pan seared pork belly, creamed cavolo nero cabbage, creamy mash charcutiere sauce (gf) - **£19**

SALADS

Shredded chicken & ham hock salad, gem lettuce, radish, red onion, cherry tomatoes, green peppers & croutons
homemade honey & mustard dressing (gfa) - **£15.50**
Warm Goats cheese salad, gem lettuce, radish, red onion, cherry tomatoes, green peppers, balsamic walnut dressing (v)(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,
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 cut of 28-day aged Cheshire beef for you.

8oz Cheshire sirloin, traditionally served with roasted mushroom and plum tomato, hand cut chips (gf) - **£24**

10oz Bacon Chop, traditionally served with, fried egg & pineapple, hand cut chips (gf) - **£21**

Wild mushroom & truffle 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