

Menu

SHARERS

Locally baked breads, Welsh E.V. rapeseed, aged balsamic vinegar with mixed olives, garlic and herbs (v/vg) - **£9**
Sharing nachos, spiced tomato chutney, smoked BBQ sauce, jalapenos, sour cream, & cheddar sauce (v) - **£11**

NIBBLES & STARTERS

Marinated buttermilk chicken wings in our own blend of spices, pickled red onions - **£8**
Choose from Smoked BBQ or Firehouse
Fig salad, prosciutto, burrata, walnut & balsamic dressing (va)(gf) - **£7.50**
Wholetail scampi, tartare sauce & lemon - **£7**
Oven baked mini Camembert, thyme, garlic, cranberry & orange chutney, sourdough crisp - **£8**
Pigs in blanket, sweet mustard ketchup - **£7**
Homemade nachos, spiced tomato chutney, smoked BBQ sauce, jalapenos, crème fraiche and cheddar sauce (v) - **£7**
Gin cured salmon with pickled blackberries and horseradish mousse (gf) - **£8**
The Badger Inn's, 36 hour brown onion soup, extra mature cheddar (gfa) - **£8**
Chicken liver pâté, mulled cranberry & orange chutney, toasted loaf and Reaseheath butter (gfa)- **£8**

MAINS

Smoked haddock, potato, spring onion chowder, fresh herbs, crusty bread (gfa) - **£19**
Breaded North Atlantic scampi, hand cut chips, crushed minted peas, tartare sauce, lemon - **£17**
The Badger Inn steak & ale pie, greens, gravy with either creamy mash or chunky chips - **£18**
Cheshire beef bourguignon, creamy mash, winter greens, braised red cabbage - **£18**
Pan fried breast of chicken, creamy mash, greens, crispy bacon, sage & onion crumb, chicken velouté (gf) - **£19**
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 - **£17**
Roasted chestnut & sage risotto, thyme, & parmesan (v) - **£16**
Pan fried seabass, crushed potatoes, roasted red pepper and San Marzano tomato broth (gf) - **£18**
Homemade mature cheddar, onion, Dijon & leek pie, hand cut chips & seasonal greens (v) - **£17**
Cumberland sausage wheel, creamy mash potato, greens, crispy onions, mustard ketchup, apple cider gravy - **£16.50**

SALADS

Confit shredded duck & blue cheese salad, gem lettuce, red onion, green peppers
homemade blue cheese dressing (gfa) - **£15.50**
Warm brie salad, gem lettuce, red onion, cherry tomatoes, green peppers, croutons, balsamic walnut dressing (v)(gfa) - **£15.50**

HOUSE BURGERS

MFC Smoked - £16
Buttermilk marinated chicken breast coated
in our own recipe of herbs & spices,
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 - £16
Our unique vegan burger
served with a glazed vegan potato
bun, lettuce, sliced beef tomato,
Country tomato chutney
vegan cheese sauce
and skin on fries

Cheshire Extra Mature - £16
Our "Signature Blend" burger,
handmade from prime Cheshire beef,
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**

Port Wine Sauce or black truffle 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