

# Menu

WINTER 2025

## 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