

# 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*

Homemade traditional scotch egg, fresh crunchy piccalilli - **£8**

Wholetail scampi, tartare sauce & lemon - **£7**

Prawn & avocado cocktail, baby gem, tomato, red onion, thousand island dressing & buttered bread (gfa) - **£8.50**

Welsh rarebit topped on sourdough, date & ale chutney, walnut dressing (v) - **£8**

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

Grilled fresh asparagus, soft poached egg & hollandaise sauce (gf) - **£8**

Homemade Spring minestrone soup, Reaseheath butter & fresh bread (v) - **£8**

Hot smoked salmon, garden pea, lemon yogurt, dill crumb & salmon roe (gf) - **£9**

## MAINS

Chicken kiev, buttery potato sauce, tenderstem broccoli, wild garlic dressing - **£18.50**

Breaded North Atlantic scampi, hand cut chips, crushed minted peas, tartare sauce, lemon - **£17**

Roast chicken, ham hock & leek pie, spring greens, hand cut chips & gravy - **£18**

Risotto of garden pea, sugar snaps, fresh mint, shallot, finished with parmesan (gf)(v) - **£16.50**

Cheshire pork tenderloin, roast garlic mash, charred hispi cabbage, crispy apple black pudding crumb, red wine sauce (gfa) - **£19**

Bavette steak, roasted plum tomato & basil, bocconcini mozzarella, spring chimichurri, warm homemade foccacia (gfa) - **£19**

Lightly battered fresh haddock, hand cut chips, crushed minted peas, tartare sauce, lemon - **£17**

Oven roasted gnocchi, ricotta & lemon sauce, pistachio pesto (v) - **£16.50**

Pan fried salmon, warm Nicoise salad, soft boiled egg & lemon dressing (gf) - **£18.50**

Homemade mature cheddar, onion, Dijon & leek pie, hand cut chips & seasonal greens (v) - **£17**

Seared duck breast, confit leg croquettes, spiced honey baby carrots & macerated cherry sauce - **£23**

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

Add a sauce - Port Wine Sauce or black truffle butter - **£2**

## SALADS

Classic chicken caesar salad, crisp kos lettuce, caesar dressing & parmesan (gf) - **£15.50**

Crumbled fera & cous cous, salad with pickled red onion, raddish & mint yoghurt dressing - **£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

## SIDES - £4

Buttered new potatoes

Skin on fries

Hand cut chips

Seasonal greens

House side salad

Battered onion rings

Creamy mash

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