

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 Maple Buffalo

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

Wholetail scampi, homemade tartare sauce & lemon wedge - **£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 & balsamic dressing (v) - **£8**

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

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

Homemade roasted red pepper & San Marzano soup, Reaseheath butter & fresh bread (v) - **£8**

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

MAINS

Lemon & thyme marinated chicken breast, salted tomato & sourdough panzanella, roast red pepper, capers & aged balsamic dressing - **£18.50**

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

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

Risotto of crumbly lancashire cheese & roasted cherry tomatoes, spring onion, herbs & parmesan (gf)(v) - **£16.50**

Cheshire pork chop, fennel, apple & dill slaw, crushed potatoes, & apple cider glaze (gfa) - **£19**

Bavette steak, roasted plum tomato & basil, crumbled feta, spring chimichurri, warm homemade focaccia (gfa) - **£19**

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

Parmesan & summer truffle linguine, smoked bacon & parsley crumb - **£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**

Pan fried seabass, pak choi, curried spiced lentil & potato ragu, charred lemon - **£19**

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

Add a sauce - Red Wine Sauce or Spring Chimichurri - **£2**

SALADS

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

House cured duck, compressed watermelon, marinated feta, lime & chilli dressing- **£17**

Crumbled feta & cous cous, salad with pickled red onion, radish & mint yoghurt dressing (v) - **£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