The Badger Inn
Church Minshull

Menu

AUTUMN 2026

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
Maple cured pork belly bites, homemade boston beans, spring onion - **£8.50**
Wholetail scampi, homemade tartare sauce & lemon wedge - **£7**
Wild mushroom & goat's cheese arancini, chive mayo & rocket (v) - **£8**
Charred leeks, flame grillled, aged Cheshire rarebit, walnut crumb & crisp apple vinaigrette (v) - **£8**
Homemade nachos, spiced tomato chutney, smoked BBQ sauce, jalapenos, crème fraiche and cheddar sauce (v) - **£7**
Salt & pepper crispy calamari, red chilli's, onion, pepper, spring onion & sweet chillli - **£9**
The Badger Inn's, 36 hour brown onion soup, melted extra mature cheddar topped croute (gfa) - **£8.50**
Seared king scallops, cauliflower puree, brown butter & crispy capers (gfa) - **£12**

MAINS

Pan fried chicken breast, wild mushroom & tarragon cream, roast potato terrine & buttered greens- **£19**
Breaded North Atlantic scampi, hand cut chips, crushed minted peas, homemade tartare sauce, lemon wedge - **£17**
Slow cooked steak & ale pie, spring greens, hand cut chips & pan gravy - **£18**
Risotto of roasted squash, whipped tunworth, hazelnut crumb, pickled shallots (gf)(v) - **£17.50**
Pan Seared lambs liver, creamy mash, seasonal greens, onion gravy and crispy bacon (gfa) - **£17**
Braised Featherblade of Beef, 12 hour braised, roast garlic mash, heritage carrots, horseraddish crumb, red wine jus (gfa) - **£24**
Lightly battered fresh haddock, hand cut chips, crushed minted peas, homemade tartare sauce, lemon wedge - **£17**
Pan fried salmon, crushed potato cake, buttered greens & lemon caper butter (gf) - **£18.50**
Homemade mature cheddar, onion, Dijon & leek pie, hand cut chips & seasonal greens (v) - **£17**
Pan fried seabass, butter bean, smoked bacon & chorizo cassoulet, charred lemon - **£19**
Wild mushroom rigatoni, cream white wine, spinach & parmesan - **£17**
8oz Cheshire sirloin, traditionally served with roasted mushroom and plum tomato, hand cut chips (gf) - **£24**
Add a sauce - Red Wine Sauce or Peppercorn - **£2**

SALADS

Crispy beef salad, red onion, peppers, chilli, spring onion, gem lettuce & sweet chilli dressing (gfa) - **£15.50**
Warm goats cheese, roasted squash, toasted walnuts, gem lettuce & balsamic 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 £2Onion 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 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 £2Onion 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

www.badgerinn.co.uk