The Badger Inn
Church Minshull

AUTUMN DESSERT Menu

Brownie (gf) - £8
Homemade gluten free chocolate brownie, chocolate sauce & vanilla ice cream

Yorkshire Parkin- £8
Sticky ginger parkin, rum butterscotch, clotted cream

Bread & Butter Pudding - £8
Brioche bread, glazed apricots, homemade sweet vanilla custard

Pannacotta (gfa) - £8.50
Orange pannacotta, mascarpone ganache, mulled cranberries, ginger crumb

Ice Cream Sandwich - £8
Belgium waffle, chocolate ice cream, black cherries & fresh pouring cream

Apple Tart - £7.50
Baked lattice apple tart & Cheshire farm vanillla ice cream - *Vegan available*

3 scoop of Cheshire Farm ice cream(gf) - £6
Choose from: - Vanilla, Strawberry, Chocolate, Raspberry, Toffee fudge, Chef's monthly flavour
Vegan ice cream available, vanilla or chocolate

Badger cheeseboard - a selection of 3 cheeses - £12
Nantwich Blue, Coastal Cheddar, Chef's cheese of the month

All cheese boards are served with crackers, lightly salted
dairy butter from Reaseheath College & our homemade seasonal chutney

Our cheese board cheeses are produced and sourced both locally
and from across the UK, handpicked by the
Chef and supplied to us by Nick & Chris from The Cheese Shop in Nantwich.

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 intolerences