

Breads

Selection of Fresh Breads, from The Granary Bakery, with Balsamic Vinegar, Chilli Oil & Extra Virgin Olive Oil

£4.50

(Add Hummus for £1.00)

Garlic Bread topped with a Herb Pesto and Parmesan £5.00

Garlic Bread £4.50

Garlic Bread with Cheese £5.00

Selection of Breads, Crudités & Homemade Dips: Aioli, Tomato Relish & Hummus £6.00

Starters

Soup of the Day with Fresh Bread £5.50

Potted Ham Mixed with Spring Onions and Gherkins served with Sussex Nutty £7.00

Thai Marinated Chicken in Soy Sauce, Lime Juice, Ginger and Green Cardamom on a Bed of Spinach £8.00

Chilli and Lime Squid Salad - Squid Marinated in Garlic Oil, Chilli and Coriander; Pan fried with half a Lime and served on a bed of Rocket £8.00

Mexican Bean Salad on a Bed of Carrot and Courgette Spaghetti Topped with a Poached Egg Starter £7.00 / Main £13.00

Sharing Platters

Charcuterie Board with a Selection of Cured and Smoked Meats, Stuffed Peppers, Olives, Homemade Hummus and Fresh Breads £14.00

Arrosticini (Italian Lamb Kebabs from Abruzzo) served with Pitta Bread, Hummus and Tzatziki £14.00

Mains

Pan Fried English Fillet Steak with a Grilled Field Mushroom, Caramelised Shallot, Chunky Cooked Chips, and Vegetables or a Side Salad £26.00

Indonesian Mee Goreng - Egg Noodles with Spring Onions, Pak Choi, Baby Sweet Corn and Sugar Snap Peas coated in Ginger. Lemongrass, Chilli and Soy Sauce, topped with Basil £13.00 / With Chicken or Prawns £16.00

Beef Burger in a Floured White Bun, topped with either Caramelised Red Onions and Brie, or Bacon and Cheddar Cheese, served with Chips and Salad £13.00

Zarzuela - A Northern Style Spanish Casserole of Fish, Mussels, Gambas, Peppers and Squid in a Chilli and Tomato Sauce £16.00

Moules Marinière Served with Frites £14.00

Don't forget to check our specials boards for our Fresh Local Game during the Winter Months!

Extras & Sides Selection of Seasonal Vegetables £3.50 : Homemade Double Cooked Chips £4.00 : Mixed Salad with Homemade Dressing £3.00 : Tomato & Onion Salad £3.00 : Olives £3.00

Desserts

All our Desserts are Homemade at The Badgers

Seasonal Fruit Crumble with Ice Cream or Cream £6.50

Lemon, Lime and Coconut Tart with Red Berry Coulis and Lemon Curd Ice Cream £6.50

Chocolate Brownies with Clotted Cream Ice Cream £6.50

Traditional Crème Brûlée £6.50

Selection of New Forest Ice Cream £5.00

Selection of Cheeses & Biscuits with a Homemade Chutney Taster Board £7.00

Full Cheeseboard £10.00

Please Note - It is not possible to mention all the ingredients and quantities for each dish, should you have a particular aversion please bring this to the attention of our staff at the time of ordering. As all of our dishes are freshly prepared, please bear with us for cooking times!

An optional 10% service charge will be added to tables of 8 or more.