

Breads

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

£4.50

Our Bread Contains Nuts

(Add Hummus for £1.00)

Garlic Bread £4.50

Garlic Bread topped with a Herb Pesto and Parmesan £5.00

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 £6.00

Chicken Liver Parfait with Piccalilli and Granary Toast £8.00

Shredded Duck with Cucumber & Spring Onions on a bed of Crispy Lettuce and Hoisin Sauce £8.00 As a Main £14.00 (GF)

Bubble and Squeak with Crispy Pancetta and a Poached Egg £8.00 (GF)

Roasted Vegetable Tart with a Puff Pastry Base Topped with Blue Cheese £7.00

Moules Marinière - Mussels cooked in White Wine, Cream, Onions and Garlic £10.00
Main Size with Frites £14.00 (GF)

Sharing Platters

Fish Platter of Salmon Fishcake, Mackerel Pate, Smoked Salmon and Prawns Served with Crusty Bread £16.00

Charcuterie Board with a Selection of Cured and Smoked Meats, Chilli Pepper Pearls, Olives, Homemade Piccalilli and Fresh Breads £16.00

Whole Baked Camembert with Garlic and Rosemary served with Crusty Bread and Homemade Chutney £14.00 (V)

Mains

Pan Fried English Sirloin Steak with a Grilled Field Mushroom, Fried Onions, Chunky Cooked Chips, and Vegetables or a Side Salad £18.00 (GF)

Zarzuela - A Northern Style Spanish Casserole of Fish, Mussels, Gambas, Peppers and Squid in a Chilli and Tomato Sauce £17.00 (GF)

Slow Roasted 1/2 Shoulder of Lamb with a Vegetable Gravy, Creamed Potatoes and Vegetables
£17.00

Carrot & Courgette Spaghetti with Roasted Vegetables a Herb Pesto and Mozzarella
£13.00 (V) (GF)

Pan Fried Lambs Liver and Bacon with a Onion Gravy, Mashed Potato and Vegetables £13.00

Chinese Inspired, Sautéed Mixed Vegetables in Garlic, 5 Spice and Onion, Tossed with Noodles
Topped with Chilli and Spring Onion £12.00 (V) Add Prawns or Chicken for £3.00

Eggs in Purgatory - Baked Eggs in a Spicy Tomato Sauce with Feta Cheese, Pancetta and Spinach £14.00 (GF)

Salmon Fishcake on a Bed of Spinach Topped with a Poached Egg and Hollandaise Sauce
£14.00

Don't forget to check our specials boards for our Fresh Local Game and Seasonal Fish.

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

Desserts

All our Desserts are Homemade at The Badgers

Winter Fruit Crumble Served with Custard
£6.50

Crème Brûlée Served with Shortbread £6.50

Traditional Bread & Butter Pudding Served
with Custard £6.50

Selection of New Forest Ice Cream £5.00

Chocolate Mocha Float- Chocolate Mocha Sauce
Topped with Fresh Cream and a Scoop of Honeycomb
Ice-cream

Selection of Cheeses & Biscuits with
a Homemade Chutney

Taster Board £8.00

Full Cheeseboard £12.00

Please ask the staff for our daily desserts specials

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. V = Vegetarian VE = Vegan GF = Gluten Free

