

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 Shrimp with Pickled Cucumber and Toasted Granary Bread £8.00

Filo Parcel with Chicken and Cashew Nut Stir Fry in an Oriental Sauce £8.00

Seared Scallop and Pancetta Salad on a bed of Mixed Baby Leaves with a Wholegrain Mustard and White Wine Vinegar Dressing £9.00/Main Size £14.00

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

Sharing Platters

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

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

Shredded Duck Confit with Cucumber, Spring Onions, Hoisin Sauce and Steamed Pancakes £14.00

Mains

Pie of the Day with Mashed Potato or New Potatoes and
Seasonal Vegetables £14.00

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

Sustainably Sourced Herb Crusted Fish of the Day with Dauphinoise Potatoes and
Seasonal Vegetables £15.00

Duck Confit with a Bean Cassoulet and Creamed Potatoes £16.00

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

Indonesian Mee Goreng - Egg Noodles with Spring Onions, Pak Choi, Baby Sweet
corn and Sugar Snap Peas, in Ginger Lemongrass, Chilli and Soy Sauce £14.00
with Chicken or Prawns £16.00

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

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

Badgers Seasonal Fruit Crumble £6.50

Selection of New Forest Ice Cream £5.00

Lemon and Lime Torte with a Mixed Berry
Coulis £6.50

Selection of Cheeses & Biscuits with
a Homemade Chutney

Treacle Tart £6.50

Taster Board £7.00

Full Cheeseboard £10.00

Crème Brûlée Served with Short Bread
£6.50

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.