SCOTTISH BROWN CRAB AND CRAYFISH CAKE
Lime Mayo, Pickled Onion & Baby Gem
£7.5

ROASTED BREAST OF WOOD PIGEON
Pea and Pancetta Puree, Crispy Serrano Ham & Pickled Brambles
£6.25

BADGERS SOUP OF THE DAY
Crusty Bread & Butter (v)
£5

GRILLED SCALLOPS & SMOKED CHORIZO
Scallop Roe & Coriander Relish
£9.25

CURRIED FISH PIE
Puff Pastry, Boiled Egg, Rice
£6.5

DUCK, ORANGE & HARICOT BEAN TERRINE
Fig Puree, Watercress & Toasted Brioches
£6.75

LEMON RICOTTA & COURGETTE SALAD
Crispy Capers, Chive Oil & Pea Shoots (v)
£6.5

*For advice on any allergens contained within our dishes, please ask your server
**A discretionary service charge of 10% is added to tables of 6 and over

Starters

Mains

GRILLED SEABASS FILLET
Coriander Quinoa, Spiced Aubergine Puree & Citrus Creme Fraiche
£15.5

CRISPY PARMESAN AND LEMON GNOCCHI
Tender Steam Broccoli, Baby Spinach, Pine Nut and Golden Raisin Pesto & Crumble Goats Cheese
£13.5

ROAST RUMP OF LAMB
Grilled Courgettes, Peppery Salad, Pickled Shallots & Salsa Verde
£16.5

FALAFEL SCOTCH EGG SALAD
Heritage Tomatoes, Baby Gem Hearts, Avocado, Roasted Tomato & Herb Oil
£13.25

BATTERED HADDOCK & CHIPS
Mint & Lime Crushed Peas & Tartare sauce
£13.5

Sides £3.75

- Beef Dripping Chips –
-Hand Cut Chips –
-Spring Onion Mashed Potatoes-
-Sautee Wild Mushrooms & Garlic Butter –
-Heritage Tomatoes & Red Onion Salad-
-Rocket & Parmesan Salad -
-Beetroot & Apple Slaw-
-Boston Baked Beans-

Pies

SUMMER VEG HOT POT
Seasonal Vegetables, Haricot Beans, Potato Rosti (v)
£10.5

BORDERS STEAK AND ALE PIE
Borders Steak, Caramelised Onion, Roasted Carrots & Badger Dark Ale Gravy with Butter Puff Pastry
£12.5

BORDERS CHICKEN AND MUSHROOM PIE
Braised Chicken, Wild Mushroom, Leeks, Tarragon Cream Sauce & Butter Puff Pastry
£12.5

Grills

35 DAYS DRY AGED SIRLOIN STEAK
Short-Horn Borders Beef, Watercress and Pickled Shallot Salad & Peppercorn Sauce or Jus
300g £26.5

WET CURED PORK CHOP
Spiced Apple Sauce, Watercress and Pickled Shallot Salad
300g £16.5

CHARGRILLED SPATCOCK POUSSIN
Garlic and Herb Marinated,
Rocket & Watercress and Pickled Shallot Salad
£16.5

11oz LOCH DURRA TROUT, DARNE CUT
Red Pepper, Garlic & Cumin Marinade,
Watercress and Pickled Shallot Salad
£16.5

Why don't you treat yourself with our recommended beverage

Riesling Reserva, Emilana, Chl. £7.5 *Refreshing notes of lime and grapefruit. Lovely balanced and structured with a firm minerality.*

Pinot Grigio Rose, Mirabello, Ita. £5.5 *Strawberry and bramble aromas that end in a crispy and dry finish.*

Cabernet Sauvignon, Tierra Alta, Chl. £5.5 *Wood and black berries, with a round palate and a sweetness of fruit.*

Badgers Heavy, Sco. (4.1%ABV) £4 *Dark ale made in Edinburgh, with malty flavour balanced by fruit and hops.*

Mains - Pies - Grills

BRITISH CHEESE SELECTION
Spiced Fruit Chutney, Quince Jelly & Shards of Oat Cakes
£8

Quinta De La Rosa, 10y Tawny Port £6

CHOCOLATE CAKE
Hazelnut Ice Cream & Coffee Gel
£6.5

Espress Yourself £8

SOFT FRUIT WITH LIME & MINT SABAYON
Yogurt parfait
£6.5

Viognier, Moulin Gimie, Fra. £6

UPSIDE DOWN APPLE PIE
Toffee Sauce, Vanilla Ice Cream
£6.5

Moscato Passito, Palazzina, Ita. £4.5

VANILLA PANNACOTTA
Roasted Peaches & Pecan Nut Brittle
£6.5

Cavit Prosecco £5.25

CHERRIES & ALMOND CLAFOUTIS
Vanilla Ice Cream
£6.5

"Spring was moving in the air above and in the earth below and around him, penetrating even his dark and lowly little house with its spirit of divine discontent and longing"

Desserts

THE FULL SET
Grilled Borders Bacon, Pork Sausage, Roast Vine Tomato, Portobello Mushroom, Black Pudding, Tattie Scone, Fried Egg & House Baked Beans
£11

SMOKED SALMON ON TOAST
Scottish Smoked Salmon,
Scrambled Eggs on Toast
£7.5

BEANS ON TOAST
House Baked Beans, Sautéed Mushrooms (v)
£5.5

BADGER & Co PORRIDGE
Porridge with Fresh Fruit and Honey (v)
£5

FRESHLY BAKED CROISSANT
Butter, Soft Fruit Jam (v)
£2.50

SEASONAL FRUIT PLATTER
£3.50

DOORSTOP TOAST
Butter, Soft Fruit Jam
£2.50

SMASHED AVOCADOS ON TOAST
Citrus & Chives, Poached Egg (v)
£6.95

BACON BUTTY
Grilled Borders Bacon, Buttered Morning Roll, Homemade Brown Sauce
£2.75

Add ons
Choice of Egg £1.50, Bacon £2, Sausage £2,
Portobello Mushroom £1.5, Roast Vine Tomato £1.5
Black Pudding £2, Tattie Scone £1.5

TEAS COFFEES & JUICES

Latte £2.95
Cappuccino £2.95
Flat White £2.5
Americano £2.5
Espresso £2
Double Espresso £2
Macchiato £2.5
Mocha £2.95
Hot Chocolate £2.5

Choice of Tea £2.5
Breakfast, Earl Grey,
Rooibos & Vanilla,
Lemon-Green,
Blueberry, Peppermint,
Chamomile

Orange Juice £2.3
Apple Juice £2.3
Pineapple Juice £2.3
Cranberry Juice
£2.3

Breakfast

Badger & Co

Sunday Roast

Roast Rump of Beef

35 Day Aged Rump, from Nisbet Farm, Kelso, Supplied by Shaws of Lauder

Served Pink, with Yorkshire Puddings, Beef Fat Roast Potatoes, Braised Heritage Carrots, Buttered Spring Greens, Red Wine Jus

£17.5

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