



À LA CARTE MENU | SERVED 4PM - 10PM



BADGER & CO. PROVENANCE

Badger & Co. is proud to maintain a dedication to provenance, quality and seasonality through partnership with some of Scotland's best farms.

JOHN GILMOUR BUTCHERS are a third generation family run catering butcher based in Macmerry, East Lothian. Master butcher John Gilmour only picks the best Limousin cross Aberdeen Angus cattle which have been reared on grass and barley. The beef is dry-aged on the bone for a minimum of 35 days which results in a tender and flavourful piece of meat.

This – along with a number of independent Scottish suppliers – allows Badger & Co. to bring the great tastes of Scotland to our guests.

Chapter 1

- SCOTTISH ONION & THYME SOUP (v)**
Rarebit soldiers. £6
- BRAISED BEEF SHIN SAUSAGE ROLL**
Roast bone marrow, mushroom ketchup. £7.5
- HAND DIVED SCALLOPS**
Roasted cauliflower, Stornoway black pudding, crispy shallots, chive oil. £10
- SPRING GREENS, CARROT & RADISH TARTARE (v)**
Hen egg, crumbed goats cheese, lemon & mint emulsion. £7.25
- SCORCHED NORTH SEA MACKEREL**
Beetroot purée, charred cucumber, Edinburgh Seaside Gin & orange dressing. £7.5
- PIGEON LOLLIPOP & CO**
Pigeon breast, game lollipop, celeriac remoulade, pickled girolles, salted almond cream. £8

Badger's Sunday Roast

AVAILABLE EVERY SUNDAY

- £15.95 per person -



Served with roast potatoes, seasonal vegetables, gravy & Yorkshire Pudding...

Followed by a bloody marvellous pudding to share!

The Main Event

TWEED VALLEY LAMB

Lamb rump, crispy belly, caramelised sweetbreads, truffled polenta, port lamb jus.

- £15 -

NORTH SEA HADDOCK & CHIPS

Cold Town Beer battered haddock, skin on chips, mushy peas, grilled lemon, tartare.

- £13.5 -

NEWTONMORE VENISON STEAK

Venison haunch, shredded radicchio, venison chorizo, garden peas, juniper sauce and charred pear.

- £16 -

NORTH SEA HAKE & LANGO

Grilled hake & whole langoustine, Heritage potato, sea herbs, samphire & aniseed infusion.

- £15 -

CARAMELISED CAULIFLOWER STEAK (vg)

Roasted red onion, tabbouleh, sun dried tomatoes, crispy shallots and herb oil.

- £12.5 -

BUTTERNUT SQUASH GNOCCHI (v)

Spring vegetables, pumpkin seeds, butternut squash purée, walnut basil pesto.

- £12.5 -

TWEED VALLEY BEEF BURGER

Scottish beef, pancetta, burnt onion mayonnaise, smoked Applewood cheddar, pretzel bun, skin on chips.

- £15 -

10oz TRI TIP SIRLOIN

Tweed Valley 35 day dry aged beef cooked medium rare, skin on chips, citrus dressed green beans, beer battered onion rings.

- £25 -

10oz RIB-EYE

Tweed Valley 35 day dry aged beef, skin on chips, citrus dressed green beans, beer battered onion rings.

- £29.5 -

Add Sauce - £2.5

PEPPERCORN & LAPHROAIG WHISKY,
WILD MUSHROOM & TRUFFLE CREAM,
BÉARNAISE, BONE MARROW JUS

Surf & Turf - £5

GARLIC BUTTER LANGOUSTINES

Pies & Pastry

- All pies served with side of buttered mash -

CULLEN PIE

Smoked North Sea haddock, creamed leeks, spring vegetables, Isle of Mull cheddar crumb.

- £14.95 -

GOLDEN COCK PIE

Roast chicken, pancetta, tarragon & mushroom sauce, butter puff pastry crust.

- £14.95 -

STEAK & BEER PIE

Braised beef shoulder, badger beer, roasted root vegetables, butter puff pastry crust.

- £14.95 -

Sides All £3.5

SKIN ON CHIPS - Sea salt

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SAUTÉED GREENS - Garlic & chilli

POMMES MOUSSELINE - Chive & garlic mash

BEER BATTERED ONION RINGS

GARDEN SALAD - Balsamic dressing

BEEF SHIN MAC 'N' CHEESE

HERITAGE POTATOES - Smoked sea salt butter