



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

PEA & MINT SOUP (v)

Cream cheese & poppy seed crouton.

£6

BRAISED BEEF SHIN SAUSAGE ROLL

Roast bone marrow, mushroom ketchup.

£7.5

HAND DIVED SCALLOPS

Heritage tomato & caper dressing, crispy shallots.

£10

SUMMER BEET & CARROT TARTARE (v)

Radish, hen egg yolk, grilled goat cheese, lemon & capers.

£7.25

NORTH SEA MUSSELS

Steamed mussels, Badger's Bloody Mary sauce, sourdough bread.

£7.5

CHARCUTERIE SELECTION

I.J. Mellis charcuterie, sourdough bread, house pickles.

£8

Badger's Sunday Roast

AVAILABLE EVERY SUNDAY

- £15.95 per person -



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

Followed by a complimentary pudding!

The Main Event

TWEED VALLEY LAMB

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

- £15 -

NORTH SEA HADDOCK & CHIPS

*C*ld Town Beer battered haddock, skin on chips, mushy peas,
grilled lemon, tartare sauce.*

- £14.5 -

NEWTONMORE VENISON STEAK

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

- £16 -

NORTH SEA HAKE & LANGO

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

- £15 -

CARAMELISED CAULIFLOWER STEAK (vg)

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

- £12.5 -

BURRATA & BASIL SALAD (v)

Heritage tomatoes, walnut pesto, focaccia crouton, herb dressing.

- £11 -

TWEED VALLEY BEEF BURGER

*Scotch 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 ring.*

- £25 -

10oz RIB-EYE

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

- £29.5 -

Add Sauce - £2.5

PEPPERCORN & WHISKY,
MUSHROOM & TRUFFLE BUTTER,
BÉARNAISE.

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

*Lemon roasted chicken, pancetta,
leeks, butter puff pastry crust.*

- £14.95 -

STEAK & BEER PIE

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

- £14.95 -

Sides

SKIN ON CHIPS - Sea salt	£3.5
SKIN ON CHIPS - Parmesan & truffle salt	£4.5
SUMMER GREENS - Garlic & chilli	£3.5
TABBOULEH SALAD - Roast red onions	£3.5
BEER BATTERED ONION RINGS	£4.5

HOUSE SALAD - Citrus dressing	£3.5
BEEF SHIN MAC 'N' CHEESE	£4.5
NEW POTATOES - Sea salt butter	£3.5
LOBSTER MAC 'N' CHEESE	£5.5