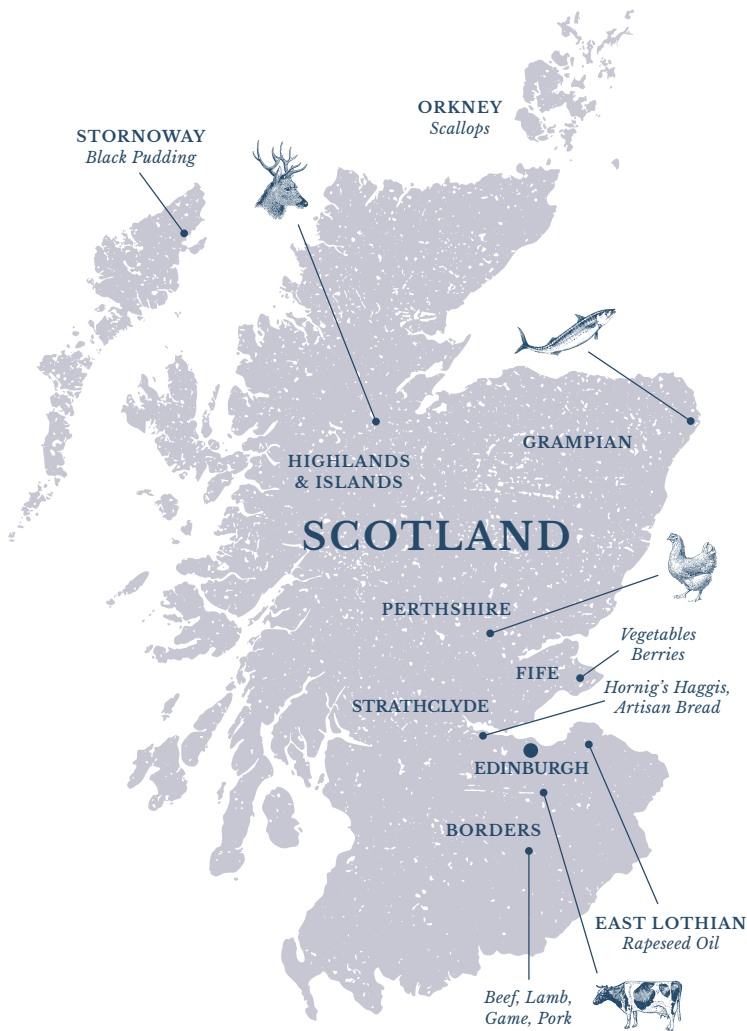




À LA CARTE MENU | SERVED 3PM - 10PM



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.

We look for the best quality produce ensuring we promote the great resources at our disposal in Scotland.

Whilst we must look further afield for a number of ingredients we are fortunate to be able to present to our customers produce which can be traced back to farm, field, and sea, allowing us to bring the great taste of Scotland to our guests.

While you wait...

BREAD & BUTTER (v)

Homemade smoked sea salt butter.

£4

BREAD, BUTTER & OLIVES (v)

Green marinated olives.

£4.75

Chapter 1

ROASTED BUTTERNUT SQUASH SOUP (v)

Toasted pumpkin seeds, rosemary focaccia.

£6

BRAISED BEEF SHIN SAUSAGE ROLL

Smoked tomato ketchup, roasted bone marrow.

£7.5

HAND DIVED SCALLOPS

Tomato caper salsa, lemon chive dressing, crispy shallots.

£12

WINTER BEET & HERITAGE CARROT TARTARE (v)

Radish, beetroot emulsion, torched goat's cheese.

£7

NORTH SEA MUSSELS

Orchard apple cider, bacon lardons, sourdough.

£7.5

CHARCUTERIE

I.J. Mellis cured meats, pickles, sourdough.

£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

NEWTONMORE VENISON

Venison haunch, black pudding bonbon, butternut purée, sautéed mushrooms, wilted kale, potato fondant, berry jus.

- £16 -

NORTH SEA HADDOCK & CHIPS

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

- £14.5 -

BORDERS LAMB RUMP

Lamb rump, pearl barley, lardons, roast carrots mint purée, port jus.

- £17.5 -

NORTH SEA COLEY & CRAYFISH

Grilled coley, buttered crayfish, new potatoes, wilted spinach, sea fennel & lobster bisque.

- £15 -

ROAST CAULIFLOWER SALAD (vg)

Cauliflower florets, ancient grains, roast butternut squash, green olives, sundried tomatoes, crispy shallots, mint dressing.

- £12 -

TOAD'S FIG & BLUE SALAD (v)

Honeyed figs, cranberries, Highland Park soaked apricots, rocket, pistachios, pinhead skirlie.

- £11 -

TWEED VALLEY BEEF BURGER

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

- £15 -

8oz SIRLOIN STEAK

Dry aged beef, skin on chips, citrus dressed greens, beer battered onion ring.

- £26 -

10oz RIB-EYE STEAK

Himalayan salt aged beef, skin on chips, citrus dressed green beans, beer battered onion ring.

- £30 -

Add Sauce - £2.5

PEPPERCORN, MUSHROOM & TRUFFLE BUTTER, BÉARNAISE.

Surf & Turf - £2.5

GARLIC BUTTER CRAYFISH

Pies

- All pies served with a side of greens -

CULLEN PIE

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

- £14.95 -

STEAK & ONION PIE

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

- £14.95 -

ROAST CHICKEN PIE

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

- £14.95 -

Sides

COLD TOWN BEER BATTERED
ONION RINGS

£4

SKIN ON CHIPS - Sea salt

£3.5

SKIN ON CHIPS - Parmesan & truffle salt

£4.5

BUTTERED MASH POTATO

£3.5

WILTED GREENS - Chilli & garlic

£3.5

BEEF SHIN MAC 'N' CHEESE

£4.5

ROAST CAULIFLOWER CHEESE

£4.5

HONEY ROASTED ROOT VEGETABLES

£4