

## NIBBLES - 3 for £16

**GORDAL OLIVES** - £5.00 (GF)

**LISHMAN'S FENNEL SEED SALAMI WITH HOUSE PICKLES** - £5.90 (GF)

**TAPENADE WITH CIABATTA TOAST** - £5.90 (GFA)

**FRIED ALMONDS WITH GARLIC & PAPRIKA** - £6.00 (GF) (N)

**SPICY FETA & RED PEPPER DIP, CHARGRILLED FLATBREAD** - £5.90

**WARM CIABATTA WITH VIRGIN OLIVE OIL & BALSAMIC** - £5.50

## STARTERS

**SMOKED MACKEREL PÂTÉ** - £8.70  
*Cornichons, Capers, Lemon & Toasted Ciabatta (GFA)*

**SLOW-COOKED STICKY LAMB RIBS** - £10.75  
*Soft Herb & Lemon Yoghurt Dip*

**ULTIMATE KING PRAWN COCKTAIL** - £12.90  
*Classic Marie Rose Sauce, Avocado & Gem Lettuce, Bread & Butter (GFA)*

**SMOKED CHICKEN CAESAR SALAD** - £8.90  
*Soft-Boiled Egg & Shaved Parmesan*

**SPICED SALMON SCOTCH EGG** - £9.75  
*Pickled Red Onion & Japanese Mayo*

**SLOW-BRAISED PIG'S CHEEK** - £8.75  
*Celeriac Purée, Crispy Pancetta & Shallot, Apple & Cider Reduction (GF)*

**SCOTTISH MUSSELS** - £11.90  
*White Wine, Cream & Garlic Sauce (GFA)*

**BUTTERNUT SQUASH & SWEET POTATO SOUP** - £7.90  
*Coconut, Chilli & Fresh Coriander (VE) (GFA)*

## MAINS

**SALMON, LEEK & SPINACH WELLINGTON** - £25.00  
*All Butter Mash, Basil Cream Sauce*

**PAN-ROASTED GRESSINGHAM DUCK BREAST** - £27.00  
*Creamed Spinach, Pomme Anna, Balsamic, Honey & Orange Reduction*

**MAFALDINE PASTA RIBBONS** - £18.90  
*Mixed Mushrooms, Truffle & Parmesan Cream (V)*

**PAN-FRIED FILLET OF SEABASS** - £27.00  
*Brown Shrimp & Parsley Butter, Sauté Potatoes & Wilted Spinach (GF)*

**VENISON SAUSAGES** - £18.50  
*Black Pudding Bubble & Squeak, Juniper & Red Wine Jus, Crispy Kale*

**GARLIC & HERB-CRUSTED CHUNK OF COD** - £26.00  
*Olive Crushed New Potatoes, Romesco Sauce & Charred Tenderstem (N)*

**SLOW-COOKED LAMB SHANK** - £26.00  
*Dauphinoise Potatoes, Red Wine, Mint & Caper Jus, Buttered Greens (GF)*

If you have a food allergy or any dietary requirements, please inform a member of staff upon ordering.

**DIETARY KEY:** (V) - Vegetarian, (VE) - Vegan, (VEA) - Vegan Available (GF) - Gluten Free, (GFA) - Gluten Free Available, (N) - Contains Nuts

Prices are inclusive of VAT

There will be a 12.5% discretionary service charge added to your bill. 8% will go directly to our team, and 4.5% will go towards the upkeep of our Grade 2 listed building.

[www.thefatbadgerharrogate.com](http://www.thefatbadgerharrogate.com)

# THE FAT BADGER

HARROGATE

## PUB CLASSICS

**BUTTERMILK CHICKEN** - £17.95  
*Hand Cut Slaw & Skinny Fries*

**BEER-BATTERED HADDOCK** - £18.95  
*Fat Chips, Mushy Peas, Tartare Sauce*

**FAT BADGER BURGER** - £18.95  
*Swiss Cheese, Chipotle Relish, Skinny Fries*

## FROM THE GRILL

All steaks served with traditional steak garnish & fat chips.

**RIBEYE STEAK (280g)** - £34.00 (GFA)

**BARREL CUT FILLET (225g)** - £39.95 (GFA)

**CHATEAUBRIAND FOR TWO (450g)** - £75.00 (GFA)

**PICANHA STEAK (250g)** - £24.90  
*Prime Cut from the Rump Cap (GFA)  
(Served Medium Rare)*

**PORK TOMAHAWK (300g)** - £21.00  
*Garlic & Honey Glaze, Skinny Fries & Crunchy House Slaw (GFA)*

Choice of Sauces:

**PEPPERCORN SAUCE** - £3.50 (GF)

**RED WINE JUS** - £3.50 (GF)

## PIZZAS

**MARGHERITA** - £15.00  
*Tomato Sauce & Mozzarella (V)*

**PEPPERONI** - £17.00  
*Pepperoni, Tomato Sauce & Mozzarella*

**FOUR CHEESE** - £18.00  
*Mozzarella, Yorkshire Blue, Camembert & Manchego (V)*

**VEGAN** - £16.00  
*Mushroom, Spinach, Olives & Vegan Cheese (VE)*

## SIDES

**FAT CHIPS** - £4.50 (VE) (GFA)

**SKINNY FRIES** - £4.50 (VE) (GFA)

**MAC & CHEESE** - £5.90 (V)

**HOUSE DRESSED GARDEN SALAD** - £5.90 (VE)

**CLASSIC GREEK SALAD** - £6.95 (V) (GF)

**HOUSE SLAW** - £4.75 (V) (GF)

**GARLIC, CHEESE & PESTO CIABATTA** - £6.50 (V) (N)

**DAUPHINOISE POTATOES** - £6.50 (V) (GF)

**BUTTERED GREENS WITH PANCETTA** - £4.90 (GF)

## SANDWICHES

Served until 6pm

All served on toasted ciabatta with salad garnish & kettle crisps.

**FISH BUTTY** - £11.95  
*Gem Lettuce & Tartare Sauce*

**BEEF & HORSERADISH** - £11.95  
*Rare Beef, Horseradish Mayo & Rocket*

**CHEDDAR & CHUTNEY** - £10.50  
*Vintage Cheddar Cheese & Red Onion Chutney (V)*

**HOT PORK & APPLE** - £11.50  
*Roasted Pork, Stuffing & Apple Sauce*

## DESSERTS

**BANANAS & CUSTARD** - £8.95  
*Banana Brulée, Red Leg Spiced Rum & Caramelised Banana (V)*

**STICKY TOFFEE PUDDING** - £8.95  
*Toffee Sauce & Vanilla Ice Cream (V)*

**CARDAMOM & VANILLA COCONUT RICE PUDDING** - £8.95  
*Mango Coulis (VE) (GF)*

**WARM CHOCOLATE BROWNIE** - £8.95  
*Chocolate Sauce, Cherry Compote & Devon Clotted Cream (V)*

**CHEESEBOARD** - £11.95  
*Yorkshire Blue, Manchego, Camembert, Vintage Cheddar, Fig Chutney, Grapes, Celery & Fudge's Cheese Biscuits (V) (GFA)*

DO BE A SPORT, SCAN THE QR  
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JOLLY GOOD!  
*Mr. Badger*



Monday - Thursday, Midday - 9pm  
Friday & Saturday, Midday - 9:30pm

## MR. BADGER RECOMMENDS

### WHITE

Sancerre, Domaine des Chaintres, Joseph Mellot, Loire, France

*“Aromatic floral aromas of white blossom and grapefruit on the nose; the palate is refreshing and dry.”*

*Pairs with: Smoked Mackerel Pâté, King Prawn Cocktail, Sea Bass, Buttermilk Chicken*

£9.95 - 175ml   £14.50 - 250ml   £42.00 - Bottle

### RED

Côtes-du-Rhône, Villages Laudun, France

*“A wine combining floral, fruit and spice aromas with a rich and robust mouthfeel”*

*Pairs with: Lamb Ribs, Duck Breast, Ribeye Steak*

£9.95 - 175ml   £12.95 - 250ml   £38.00 - Bottle

### ROSÉ

Whispering Angel, Chateau d'Esclans, Côtes de Provence, France

*“Juicy red fruit nestled cosily amongst some beautiful spice and dried wild herbs.”*

£9.95 - 175ml   £14.50 - 250ml   £42.00 - Bottle

### CHAMPAGNE

Pol Roger Brut Reserve, NV, Epernay, France

*“Excellent all-round quality; legendary as Sir Winston Churchill`s favourite morning tipple.”*

£12.95 - 125ml   £70.00 - Bottle

## WHITE WINE

	175ml	250ml	Bottle
Sauvignon Blanc, Ocarina, Valle Central, <i>Chile</i>	£7.50	£9.75	£27.00
Pinot Grigio, Ponte, Delle Venezie, <i>Italy</i>	£7.50	£9.95	£27.50
Chardonnay, Pocketwatch, <i>Australia</i>	£7.50	£9.95	£27.50
Sauvignon Blanc, Marlborough, <i>New Zealand</i>	£8.95	£11.50	£32.00
Sancerre, Domaine des Chaintres, Joseph Mellot, Loire, <i>France</i>	£9.95	£14.50	£42.00
Vermentino, Marius by M. Chapoutier, Pays d'Oc, <i>France</i>			£28.00
Chenin Blanc, Franschoek Cellar 'La Cotte Mill', <i>South Africa</i>			£30.00
Rioja Blanco, Finca De Oro, <i>Spain</i>			£30.00
Riesling, Peter & Peter, Mosel, <i>Germany</i>			£30.00
Vinho Verde, Adega de Monção, <i>Portugal</i>			£34.00
Picpoul de Pinet, Cuvée Thetis, <i>France</i>			£35.00
Grüner Veltliner, Winzer Krems, <i>Austria</i>			£35.00
Viognier, Domaine de La Baume, 'Elisabeth', <i>France</i>			£35.00
Chardonnay, Columbia Winery, Washington, <i>USA</i>			£35.00
Mâcon Blanc, Vignerons des Terres Secrètes, <i>France</i>			£38.00
Gavi, Terre del Barolo, <i>Italy</i>			£39.00
Albariño, Laxas, Rías Baixas, <i>Spain</i>			£42.00
Sauvignon Blanc, Touraine Chenonceaux, Joseph Mellot, <i>France</i>			£42.00
Chablis, Gautherin & Filles, <i>France</i>			£50.00
Condrieu 'Les Rasvines', Domaine Niero, Rhone, <i>France</i>			£62.00
Chassagne-Montrachet, Louis Jadot, Burgundy, <i>France</i>			£85.00

## RED WINE

	175ml	250ml	Bottle
Merlot, Aimery, IGP Pays d'Oc, <i>France</i>	£7.50	£9.95	£27.50
Shiraz, Pocketwatch, <i>Australia</i>	£7.50	£9.95	£27.50
Malbec, Mendoza, <i>Argentina</i>	£7.95	£10.50	£30.00
Rioja Crianza, Vina Real, <i>Spain</i>	£7.95	£10.50	£30.00
Côtes-du-Rhône, Villages Laudun, <i>France</i>	£9.95	£12.95	£38.00
Syrah Grenache, Marius by M. Chapoutier, Pays d'Oc, <i>France</i>			£29.00
Montepulciano, Terrabuona d'Abruzzo, <i>Italy</i>			£30.00
Pinotage, Kleine Zalze, Cellar Selection, <i>South Africa</i>			£30.00
Primitivo, Trulli Salento, DOC, Puglia, <i>Italy</i>			£32.00
Pinot Noir, Cycle Gladiator, California, <i>USA</i>			£40.00
Cabernet Sauvignon, Katnook 'Founder's Block', <i>Australia</i>			£40.00
Malbec, Bodegas Caro Aruma, Barons de Rothschild, <i>Argentina</i>			£40.00
Beaujolais-Villages, 'Combe Aux Jacques', Louis Jadot, <i>France</i>			£42.00
Crozes-Hermitage, Domaine Pradelle, <i>France</i>			£45.00
Légende Médoc, Barons de Rothschild Lafite, Bordeaux, <i>France</i>			£45.00
Rioja Gran Reserva, Cune, <i>Spain</i>			£50.00
Barolo, Terre del Barolo, <i>Italy</i>			£55.00
Amarone della Valpolicella Classico, Mastia, <i>Italy</i>			£70.00
Margaux, Domaine Zédé, Bordeaux, <i>France</i>			£70.00
Gevrey-Chambertin, Louis Jadot, Burgundy, <i>France</i>			£85.00
Brunello, DOCG Bartoli Gusti, Tuscany, <i>Italy</i>			£85.00
Ca'marcanda Magari, Gaja, Tuscany, <i>Italy</i>			£90.00
Château Lagrange Saint-Julien 3ème Cru Classé, Bordeaux, <i>France</i>			£125.00

## ROSÉ

	175ml	250ml	Bottle
Zinfandel, Jack & Gina, <i>USA</i>	£7.50	£9.75	£27.00
Pinot Grigio Rosato, Ponte, <i>Italy</i>	£7.50	£9.95	£27.50
Whispering Angel, Chateau d'Esclans, Côtes de Provence, <i>France</i>	£9.95	£14.50	£42.00
Henri Gaillard, Cotes de Provence, <i>France</i>			£34.00
Chateau Puech-Haut Argali Rose, Languedoc, <i>France</i>			£40.00
Sancerre Rose, Le Rabault, Joseph Mellot, <i>France</i>			£45.00

## SPARKLING

	125ml	Bottle
Terre del Doge, Prosecco DOC Extra Dry, <i>Italy</i>	£7.95	£34.00
Pol Roger Brut Reserve, NV, Epernay, <i>France</i>	£12.95	£70.00
Ponte Prosecco Rosé Brut, <i>Italy</i>		£36.00
Taittinger Brut Réserve NV, <i>France</i>		£70.00
Taittinger Brut Prestige Rosé Champagne, <i>France</i>		£75.00
Bollinger Special Cuvée, Brut NV, <i>France</i>		£85.00
Taittinger Brut Vintage, <i>France</i>		£89.00
Laurent Perrier Cuvée Rosé, Brut NV, <i>France</i>		£90.00
Dom Perignon, <i>France</i>		£200.00

## LARGE FORMAT WINES

	Magnum
Amancaya Malbec-Cabernet Sauvignon, Bodegas Caro, <i>Argentina</i>	£98.00
Lafite Rothschild, Mendoza, <i>Argentina</i>	
Taittinger Brut Réserve NV, <i>France</i>	£140.00

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