

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)

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

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)

MAINS

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

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

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

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

THE FAT BADGER HARROGATE

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 Brûlée, 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)

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JOLLY GOOD!
- MR. BADGER



Sunday, Midday - 8:30pm

SUNDAY MENU

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, Lafite Rothschild, Mendoza, <i>Argentina</i>	£98.00
Taittinger Brut Réserve NV, <i>France</i>	£140.00

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