THE FAT BADGER
HARROGATE

NIBBLES - *3 for £16*

GORDAL OLIVES - £5.50 *(V) (VE) (GF)*

CHORIZO SAUSAGE WITH RED WINE & HONEY - £6.50 *(GF)*

TOMATO & ANCHOVY CROSTINI - £6.50 *(GFA)*

SPICY FETA & RED PEPPER DIP, CHARGRILLED FLATBREAD - £6.50 *(V) (GFA)*

WARM CIABATTA WITH VIRGIN OLIVE OIL & BALSAMIC - £5.50 *(V) (VE)*

STARTERS

PRESSED HAM HOCK TERRINE - £8.70
House Pickles, Meaux Mustard Mayo & Toasted Ciabatta (GFA)

SLOW-COOKED STICKY LAMB RIBS - £10.75
Soft Herb & Lemon Yoghurt Dip (GF)

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

SMOKED CHICKEN CAESAR SALAD - £9.50
Soft-Boiled Egg & Shaved Parmesan (GFA)

PULLED PORK ARANCINI - £8.50
Chipotle & Red Pepper Relish

SMOKED HADDOCK GNOCCHI - £9.50
Parmesan Cream & Soft Poached Egg

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

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

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 (GF)

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

SEARED FILLET OF SEA BASS - £27.00
King Prawn, Fennel & Orzo Risotto, Basil & Parsley Gremolata

PANCETTA WRAPPED COD LOIN - £26.00
Creamy Mussel, Leek & Potato Chowder (GF)

12-HOUR MOROCCAN STYLE LAMB SHANK - £26.50
Mint & Lemon Couscous (N)

OX CHEEK COTTAGE PIE - £22.00
Vintage Cheddar Gratin & Buttered Cabbage with Pancetta (GFA)

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*
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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

PUB CLASSICS

BUTTERMILK CHICKEN - £17.95
Hand Cut Slaw & Skinny Fries

BEER-BATTERED HADDOCK - £19.50
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)*

To pair with our grills, Mr. Badger recommends:
Cabernet Sauvignon, Kleine Zalze Vineyard Selection, *South Africa* - £40.00
Grapes harvested from 30 year old vines ensure this depth of blackcurrant richness, coupled with a soft vanilla character

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 (V) (VE)

SIDES

FAT CHIPS - £4.50 *(V) (VE) (GFA)*
SKINNY FRIES - £4.50 *(V) (VE) (GFA)*
MAC & CHEESE - £5.90 *(V)*
HOUSE DRESSED GARDEN SALAD - £5.90 *(V) (VE) (GFA)*
CLASSIC GREEK SALAD - £6.95 *(V) (GF)*
HOUSE SLAW - £4.75 *(V) (GFA)*
GARLIC, CHEESE & PESTO CIABATTA - £6.50 *(V) (N)*
BUTTERED SAVOY CABBAGE 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) (GF)

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

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

BLACK FOREST TRIFLE - £8.95
Kirsch Soaked Cherries (V) (GF) (N)

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

MR. BADGER RECOMMENDS

WHITE

Sancerre, La Graveliere, Joseph Mellot, Loire, France

"Aromatic floral aromas of white blossom and grapefruit on the nose; the palate is refreshing and dry"

£10.95 - 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"

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

ROSÉ

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

"Aromas of ripe strawberry, pink grapefuit and citrus peel"

£10.95 - 175ml £14.50 - 250ml £42.00 - Bottle

CHAMPAGNE

Pol Roger Brut Reserve, NV, Epernay, France

"Powerful and attractive (like Clarkey), featuring aromas of pear and mango, followed by honeysuckle, white jasmine, vanilla and brioche"

£12.95 - 125ml £70.00 - Bottle

Do be a sport, scan the QR Code to order to your table.

Don't forget your table or Room number!

JOLLY GOOD!
Mr. Badger

Served Monday - Thursday, Midday - 9:00pm
Friday & Saturday, Midday - 9:30pm

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ENGLISH SPARKLING

Domaine Evremond, Cuvée NV, Kent, England

"Bright lemon, green fruit, honeyed white peach, and quince, accented by a subtle saline twist and a pinch of white pepper"

£9.50 - 125ml £55.00 - Bottle

CHAMPAGNE

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WHITE WINE

	175ml	250ml	Bottle
Pinot Grigio, Ponte, Delle Venezie, *Italy*	£7.75	£9.95	£28.00
Chardonnay, Pocketwatch, *Australia*	£7.75	£9.95	£28.00
Sauvignon Blanc, Errazuriz, Casablanca Valley, *Chile*	£7.95	£10.50	£29.50
Sauvignon Blanc, Marlborough, *New Zealand*	£10.25	£12.50	£33.50
Sancerre, La Graveliere, Joseph Mellot, Loire, *France*	£10.95	£14.50	£42.00
Vermentino, Marius by M. Chapoutier, Pays d'Oc, *France*			£28.00
Rioja Blanco, Finca De Oro, *Spain*			£30.00
Riesling, Peter & Peter, Mosel, *Germany*			£30.00
Chenin Blanc, Kleine Zalze Vineyard Selection, *South Africa*			£32.00
Vinho Verde, Quinta do Ameal Bico Amarelo, *Portugal*			£34.00
Picpoul de Pinet, Cuvée Thetis, *France*			£35.00
Grüner Veltliner, Winzer Krems, *Austria*			£35.00
Viognier, Domaine de La Baume, 'Elisabeth', *France*			£35.00
Chardonnay, Columbia Winery, Washington, *USA*			£35.00
Mâcon Blanc, Vignerons des Terres Secrètes, *France*			£38.00
Gavi, Terre del Barolo, *Italy*			£39.00
Albariño, Laxas, Rías Baixas, *Spain*			£42.00
Sauvignon Blanc, Touraine Chenonceaux, Joseph Mellot, *France*			£42.00
Chablis, Gautherin & Filles, *France*			£50.00
Condrieu 'Les Rasvines', Domaine Niero, Rhone, *France*			£62.00
Chassagne-Montrachet, Louis Jadot, Burgundy, *France*			£85.00

RED WINE

	175ml	250ml	Bottle
Merlot, Aimery, IGP Pays d'Oc, *France*	£7.75	£9.95	£28.00
Shiraz, Pocketwatch, *Australia*	£7.75	£9.95	£28.00
Malbec, Mendoza, *Argentina*	£8.25	£10.75	£30.00
Rioja Crianza, Vina Real, *Spain*	£8.25	£10.75	£30.00
Côtes-du-Rhône, Villages Laudun, *France*	£9.95	£12.95	£38.00
Montepulciano, Terrabuona d'Abruzzo, *Italy*			£30.00
Pinotage, Kleine Zalze, Cellar Selection, *South Africa*			£30.00
Chianti DOCG, 'Vernaiolo', Rocca delle Macie, *Italy*			£32.00
Monte Velho Tinto, Herdade do Esporão, *Portugal*			£34.00
Primitivo, Trulli Salento, DOC, Puglia, *Italy*			£35.00
Pinot Noir, Cycle Gladiator, California, *USA*			£40.00
Cabernet Sauvignon, Kleine Zalze Vineyard Selection, *South Africa*			£40.00
Malbec, Bodegas Caro Aruma, Barons de Rothschild, *Argentina*			£40.00
Beaujolais-Villages, 'Combe Aux Jacques', Louis Jadot, *France*			£42.00
Crozes-Hermitage, Domaine Pradelle, *France*			£45.00
Légende Médoc, Barons de Rothschild Lafite, Bordeaux, *France*			£45.00
Rioja Gran Reserva, Cune, *Spain*			£50.00
Barolo, Terre del Barolo, *Italy*			£55.00
Amarone della Valpolicella Classico, Mastia, *Italy*			£70.00
Margaux, Domaine Zédé, Bordeaux, *France*			£70.00
Gevrey-Chambertin, Louis Jadot, Burgundy, *France*			£85.00
Brunello, DOCG Bartoli Gusti, Tuscany, *Italy*			£85.00
Château Lagrange Saint-Julien 3ème Cru Classé, Bordeaux, *France*			£125.00

ROSÉ

	175ml	250ml	Bottle
Zinfandel, Jack & Gina, *USA*	£7.50	£9.75	£27.00
Pinot Grigio Rosato, Ponte, *Italy*	£7.75	£9.95	£28.00
Whispering Angel, Chateau d'Esclans, Côtes de Provence, *France*	£10.95	£14.50	£42.00
Roumery, Cotes de Provence, *France*			£39.00
Sancerre Rose, Le Rabault, Joseph Mellot, *France*			£45.00

SPARKLING

	125ml	Bottle
Terre del Doge, Prosecco DOC Extra Dry, *Italy*	£7.95	£34.00
Domaine Evremond Cuvée NV, Kent, *England*	£9.50	£55.00
Pol Roger Brut Réserve, NV, Epernay, *France*	£12.95	£70.00
Ponte Prosecco Rosé Brut, *Italy*		£36.00
Taittinger Brut Réserve NV, *France*		£70.00
Taittinger Brut Prestige Rosé Champagne, *France*		£75.00
Bollinger Special Cuvée, Brut NV, *France*		£85.00
Taittinger Brut Vintage, *France*		£89.00
Laurent Perrier Cuvée Rosé, Brut NV, *France*		£90.00
Dom Perignon, *France*		£200.00

LARGE FORMAT WINES

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

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