



BRUNCH SERVED 9.15 AM TO 11.45 AM MONDAY TO SATURDAY,
FROM 10.15 AM SUNDAY

BREAKFAST

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| THE NAUGHTY BADGER BREAKFAST | 13 |
| Bacon, sausage, tomato, flat mushroom, black pudding, beans, fried egg & homemade potato croquettes | |
| THE VEGGIE NAUGHTY BADGER (V) | 13 |
| Plant-based sausage, tomato, flat mushroom, smashed avocado, beans, fried egg & homemade potato croquettes. (Vegan option available without eggs) Add Sourdough/Bloomer toast + 2 | |
| THE HONEY BADGER (V) | 12 |
| Smashed avocado & chilli flakes on a brioche bun, topped with poached eggs & drizzled with honey Add streaky bacon + 2 | |
| SMASHED AVOCADO (V) | 11 |
| On sourdough, topped with poached eggs (Vegan option available without eggs) Add smoked salmon + 5 | |
| EGGS BENEDICT (V) | 13 |
| Two poached eggs on sourdough, with crispy bacon & hollandaise sauce | |
| EGGS ROYALE | 16 |
| Two poached eggs on sourdough, with smoked salmon & hollandaise sauce | |
| THE BADGER STACK | 11 |
| Black pudding, topped with a homemade potato cake & a perfectly poached egg, served with a spicy tomato chutney | |
| THE AMERICAN | 12 |
| Sausage, fried egg, melted mozzarella served on a brioche bun, with potato croquettes | |
| BACON SANDWICH | 8 |
| Thick cut bacon on bloomer | |
| SAUSAGE SANDWICH | 9 |
| Award-winning thick pork sausages on bloomer | |
| PROTEIN-PACKED PANCAKES (V) | 9 |
| A stack of mini-pancakes served with fruit and lashings of maple syrup. Ask your server for flavours available | |

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| HUEVOS RANCHEROS | 9 |
| Chopped tomatoes & chorizo, with a hint of chilli topped with a poached egg served with fresh focaccia | |
| PROTEIN-PACKED SMOOTHIE (V) | 7 |
| Choose from seasonal berries or banana, whipped with coconut or oat milk - Ask your server for flavours available | |

SIDES & EXTRA PORTIONS

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| TOASTED BLOOMER (2 SLICES) (V) | 4 |
| Add Jam / Marmalade portion + 50p | |
| TOASTED SOURDOUGH (2 SLICES) (VG) | 4 |
| Add Jam / Marmalade portion + 50p | |
| ALL BUTTER DANISH PASTRY (V) | 3 |
| Served warm - Custard, apricot or cinnamon | |
| 2 RASHERS OF BACK BACON | 3 |
| 2 RASHERS OF STREAKY BACON | 2.5 |
| HALLOUMI SLICE (V) | 3 |
| EGG (V) | 2 |
| Poached or fried | |
| SCRAMBLED EGG (V) | 2.5 |
| AWARD-WINNING THICK PORK SAUSAGE | 3 |
| BLACK PUDDING | 2 |
| 2 CROQUETTES (V/VG) | 2 |
| FLAT MUSHROOM (V/VG) | 1 |
| 1 SMASHED AVOCADO (V/VG) | 2.5 |
| OAK SMOKED SALMON | 5 |
| TOMATO (V/VG) | 1 |
| Half a baked plum tomato | |

All dishes can be prepared with GF bread.
The flour used in all dishes is GF.

V Vegetarian VG Vegan GF Gluten free

We believe in supporting local independent business with suppliers including
The Bear Bakery, Francis Thomas Fruit & Veg, David Joinson Quality Meats,
Chester Market Fishmongers, Cake Chester, Veg & Petals & The Cheese Wedge.



CUBS BREAKFAST

THE CUB BREAKFAST 6.5

Bacon, sausage, beans, fried egg, & homemade potato croquette

THE VEGGIE CUB (V) 6.5

Plant-based sausage, smashed avocado, beans, fried egg & homemade potato croquette. (Vegan option without eggs)

BEANS ON BLOOMER TOAST (V) 4.5

EGG ON BLOOMER TOAST (V) 4.5

Fried, poached or scrambled

CUB BACON SANDWICH 4

On bloomer bread

CUB SAUSAGE SANDWICH 4.5

On bloomer bread

CUB SMASHED AVOCADO (V) 4.5

On brioche bun

Add poached egg + 2

PROTEIN-PACKED PANCAKES 5

A stack of mini-pancakes served with fruit & lashings of maple syrup. Ask your server for flavours available

All dishes can be prepared with GF bread.

The flour used in all dishes is GF.

V Vegetarian VG Vegan GF Gluten free

DRINKS

COFFEE

Coffee supplied by Adams & Russell Coffee Roasters

ESPRESSO 3.4

1 shot of espresso served straight

DOUBLE ESPRESSO 3.6

2 shots of espresso served straight

AMERICANO 3.6

1 shot of espresso topped with hot water.
Served straight with hot / cold milk

CAPPUCCINO 3.8

2 shots of espresso topped with steamed milk
& foam

LATTE 3.8

Steamed milk with 2 shots of espresso poured
over the top

FLAT WHITE 3.8

2 shots of espresso with equal quantities of
steamed milk

ESPRESSO MACCHIATO 3.6

1 shot 'stained' with steamed & foamed milk

MOCHA 3.8

2 shots of espresso topped with hot chocolate
made with steamed milk

Decaf available

HOT CHOCOLATE

HOT CHOCOLATE PLAIN 3.6

Steamed milk with hot chocolate

HOT CHOCOLATE WITH CREAM & MARSHMALLOWS 4

Steamed milk mixed with hot chocolate topped
with mini marshmallows, whipped cream, more
marshmallows & chocolate sprinkles

Oat / Coconut milk supplement 20p extra
(Unfortunately, increased costs have forced
us to charge a small supplement for
alternative 'milk' options)

TEA

ENGLISH BREAKFAST TEA 3

Decaf available

EARL GREY TEA 3.2

PEPPERMINT TEA 3.2

FRUITS OF EDEN TEA 3.2

GREEN TEA 3.2

ROOIBOS / RED-BUSH TEA 3.2

CAMOMILE TEA 3.2

SOFT DRINKS

COKE 3.4

COKE ZERO 3.2

DIET COKE 3.2

SPRITE ZERO 3.2

FANTA 3.4

FENTIMAN'S VICTORIAN LEMONADE 3.5

FENTIMAN'S GINGER BEER 3.5

BOTTLE GREEN SPARKLING 3.5

APPLE PRESSE

BOTTLE GREEN SPARKLING 3.5

ELDERFLOWER

SPARKLING / STILL WATER 3

APPLE JUICE 2.5

ORANGE JUICE 2.5

PINEAPPLE JUICE 2.5

TOMATO JUICE 2.5

FEVER TREE TONIC / LIGHT TONIC 3.3



NAUGHTY
BADGER



LUNCH SERVED 12.15PM TO 3PM MONDAY TO FRIDAY & SUNDAY, TO 4PM SATURDAY

LUNCH

NAUGHTY NIBBLES & LIGHT-ER BITES

SOUP OF THE DAY 7.5

Served with warm focaccia bread.
(V/VG options may be available)

MOZZARELLA MELTS (V/GF) 6

Home-made potato croquettes stuffed with mozzarella & deep fried, served with mango & chilli dip.

Upgrade your melts to Jalapeño Cheese + 1

JERK CHICKEN GOUJONS (GF) 8

Freshly cooked chicken breast coated in buttermilk, GF jerk seasoned flour & deep fried

DIRTY FRIES 9

Fries smothered in homemade Chilli con carne, mozzarella & topped with jalapeño peppers

CLASSIC CAESAR SALAD 12

Baby gem lettuce, shaved parmesan, home-made garlic & herb croutons & anchovies in a classic Caesar dressing. Add chicken + 4

BREADED BRIE BITES (V/GF) 7

Panko crumbed Brie deep fried & served with sweet chilli jam.

SHARING BOARDS

CHARCUTERIE 29

A selection of Mediterranean cured meats, fine cheeses served with marinated olives, olive oil & balsamic dip with warm focaccia

VEGETARIAN PLATTER (V) 29

Halloumi, seared asparagus, avocado, garlic mushrooms, potato croquettes, marinated olives, warm focaccia bread, olive oil & balsamic dip
(VG option without halloumi - 25)

Why not add a glass of wine to enjoy alongside?
Ask your server for our wine list

SANDWICHES

CHICKEN & BACON 14.5

Roasted chicken breast, smoked streaky bacon, baby gem lettuce, with a tomato & harissa mayonnaise on warm focaccia, served with fries

ABT (V/VG) 12

Avocado, basil, & sundried tomatoes on warm sourdough, served with fries

AVO & PRAWNS 14.5

Smashed avocado, topped with king prawns, drizzled with lemon oil on warmed sourdough, served with fries

THE NEW YORKER 20

Sirloin steak, melted mozzarella, & pickle with American mustard on warm focaccia, served with fries

BURGERS

CLASSIC BEEF 16

Home-made 8oz mince steak patty, baby gem lettuce, tomato & red onion, with Chef's burger sauce on a brioche bun, served with fries

MENTED LAMB BURGER 16

Home-made 8oz minced lamb patty, baby gem lettuce, tomato & red onion, with yogurt & mint sauce on a brioche bun, served with fries

FRIED CHICKEN BURGER 16

Jerk fried chicken breast, baby gem lettuce, tomato & red onion, with harissa mayonnaise on a brioche bun, served with fries

HALLOUMI BURGER (V) 16

Baked Halloumi, baby gem lettuce, tomato & red onion, with chilli jam, on a brioche bun, served with fries

Upgrade your fries - Truffle / Naughty Badger (V/VG) + 1, Halloumi + 3

All dishes can be prepared with GF bread.
The flour used in all dishes is GF.

SOMETHING ON THE SIDE

OLIVES (V/VG) 5

FRIES (V/VG) 5

TRUFFLE FRIES (V/VG) 6

NAUGHTY BADGER FRIES (V/VG) 6

With chef's seasoning

HALLOUMI FRIES (V) 7

Served with chilli jam

BREAD (V/VG) 7

Served with Balsamic Glaze & Olive Oil

We believe in supporting local independent business with suppliers including The Bear Bakery, Francis Thomas Fruit & Veg, David Joinson Quality Meats, Chester Market Fishmongers, Cake Chester, Veg & Petals, Cheshire Farm & The Cheese Wedge.

DESSERTS

| | |
|--|---------------|
| BROWNIE (GF) | 7.5 |
| Served with toasted marshmallows, berries, chocolate or salted caramel sauce, & Cheshire Farm ice cream. Choose from Chocolate or Cinder Toffee (VG) (Advise your server if VG - for no marshmallows & VG ice-cream) | |
| CAKE OF THE DAY | FROM 6 |
| A delicious slice of cake. (Ask about our GF/VG options) | |
| APPLE CRUMBLE & CUSTARD (GF) | 7.5 |
| DANISH PASTRIES | 4 |
| Apricot, custard, or cinnamon served warmed | |
| CHEESEBOARD | 10 |
| An array of 3 fine cheeses, served with chutney, celery, crackers/breads | |

SPECIALS

| | |
|---|-----------------------|
| MONTHLY ROAST | FROM 16 - 19.5 |
| Choose from Succulent roast beef cooked pink, fall-off-the-bone lamb shank, moist tender roast chicken breast or cauliflower steak for our veggie-loving friends. | |

Served with twice-cooked roast potatoes, seasonal vegetables such as Chantenay rainbow carrots, braised red cabbage, cauliflower cheese, home-made Yorkshire puddings, & lashings of 'proper' gravy that takes Chief Badger days to make, like your Nan or Grandad might have made.

V Vegetarian VG Vegan GF Gluten free

DRINKS

COFFEE (Decaf available)

Coffee supplied by Adams & Russell Coffee Roasters

| | |
|--|------------|
| ESPRESSO | 3.4 |
| 1 shot of espresso served straight | |
| DOUBLE ESPRESSO | 3.6 |
| 2 shots of espresso served straight | |
| AMERICANO | 3.6 |
| 1 shot of espresso topped with hot water Served straight with hot / cold milk | |
| CAPPUCCINO | 3.8 |
| 2 shots of espresso topped with steamed milk & foam | |
| LATTE | 3.8 |
| Steamed milk with 2 shots of espresso poured over the top | |
| FLAT WHITE | 3.8 |
| 2 shots of espresso with equal quantities of steamed milk | |

| | |
|--|------------|
| ESPRESSO MACCHIATO | 3.6 |
| 1 shot 'stained' with steamed & foamed milk | |
| MOCHA | 3.8 |
| 2 shots of espresso topped with hot chocolate made with steamed milk | |

HOT CHOCOLATE

| | |
|---|------------|
| HOT CHOCOLATE PLAIN | 3.6 |
| Steamed milk with hot chocolate | |
| HOT CHOCOLATE WITH CREAM & MARSHMALLOWS | 4 |
| Steamed milk mixed with hot chocolate topped with mini marshmallows, whipped cream, more marshmallows & chocolate sprinkles | |

Oat / Coconut milk supplement 20p extra
(Unfortunately, increased costs have forced us to charge a small supplement for alternative 'milk' option)

TEA

| | |
|-------------------------------|------------|
| ENGLISH BREAKFAST TEA | 3 |
| Decaf available | |
| EARL GREY TEA | 3.2 |
| PEPPERMINT TEA | 3.2 |
| FRUITS OF EDEN TEA | 3.2 |
| GREEN TEA | 3.2 |
| ROOIBOS / RED-BUSH TEA | 3.2 |
| CAMOMILE TEA | 3.2 |

SOFT DRINKS

| | |
|--|------------|
| COKE | 3.4 |
| COKE ZERO | 3.2 |
| DIET COKE | 3.2 |
| SPRITE ZERO | 3.2 |
| FANTA | 3.4 |
| FENTIMAN'S VICTORIAN LEMONADE | 3.5 |
| FENTIMAN'S GINGER BEER | 3.5 |
| BOTTLE GREEN SPARKLING APPLE PRESSE | 3.5 |
| BOTTLE GREEN SPARKLING ELDERFLOWER | 3.5 |
| SPARKLING / STILL WATER | 3 |
| APPLE JUICE | 2.5 |
| ORANGE JUICE | 2.5 |
| PINEAPPLE JUICE | 2.5 |
| TOMATO JUICE | 2.5 |
| FEVER TREE TONIC / LIGHT TONIC | 3.3 |



CUBS LUNCH

ALL PORTIONS ARE MADE IN A MINI VERSION WITH
NO SPICES OR SEASONINGS ADDED

SOUP OF THE DAY 4.5

Served with warm focaccia bread
(V/VG options may be available)

CHICKEN GOUJONS (GF) 7

Freshly cooked chicken breast coated in
GF flour & deep fried

PASTA (GF) 5

Freshly cooked & served with a homemade rich tomato sauce

MINI CLASSIC BEEF BURGERS 7

Home-made mince steak patties, baby gem lettuce, tomato,
with Chef's burger sauce on mini brioche buns, served with fries

MINI FRIED CHICKEN BURGERS 7

Fried chicken breast, baby gem lettuce, tomato with
mayonnaise on mini brioche buns, served with fries

HALLOUMI BURGER (V) 7

Baked halloumi, baby gem lettuce, tomato on a
brioche bun served with fries. Chilli jam optional

Upgrade your fries - Truffle/Naughty Badger (V/VG) +1

FRIES (V/VG) 5

TRUFFLE FRIES (V/VG) 6

NAUGHTY BADGER FRIES (V/VG) 6

HALLOUMI FRIES (V) 5