



BADGER
& CO.

£35 menu

Starters

CRISPY PORK▸ CROQUETTE

raisin & sherry purée, house pickles, lovage oil

▸ Ayrshire

SOUP OF THE DAY

house bread, Edinburgh butter, Blackthorn sea salt▸ V, VG*, NGC*

▸ Blackthorn, Ayr

WOVEN WHISKY▸ GLAZED SCOTTISH SMOKED SALMON

caviar, shony crème fraîche, dill oil, focaccia crackers NGC*

▸ Leith, Edinburgh

Mains

PAN-ROASTED CHICKEN SUPREME

creamed potatoes, skirlie▸, syboes, peas, spring cabbage, bacon, chicken sauce NGC

▸ Scottish toasted oat crumb

WILD MUSHROOM STROZZAPRETI PASTA

lovage pesto, endive, pine nuts, feta VG

BUTTER POACHED COD

smoked mussel velouté, baby leeks, heritage potatoes, samphire, sea herbs, dill oil

Desserts

STICKY TOFFEE TEA PARTY

Earl Grey dates purée, salted Blackthorn▸ caramel sauce, clotted cream ice cream NGC

▸ Blackthorn, Ayr

CRANACHAN TEACAKE

raspberry & whisky jam, marshmallow, chocolate, raspberries▸, rose honey, whipped crème fraîche NGC

▸ Fife

STRAWBERRY & CREAM SUNDAE

S. Luca ice cream▸, crème fraîche, shortbread crumb VG*, NGC

▸ Musselburgh

Dietary considerations

V VEGETARIAN | VG VEGAN | NGC NON GLUTEN CONTAINING

* DISHES CAN BE MODIFIED TO ACCOMMODATE RESPECTIVE DIETS

If you suffer from a food allergy or intolerance, please let your server know upon placing your order. Although every effort is made to provide allergen free meals, we use products that contain allergens in our kitchen and cannot rule out contamination due to shared equipment, work surfaces and airborne particles.

A 10% service charge will automatically be applied to your bill. If you would prefer not to pay it, please let your server know and it will be removed.