

## PRIVATE DINING

Day or night, dine and entertain in Badger's private sett, Toad Hall. Like a modern twist on a classic, enjoy your own CINEMA, SURROUND SOUND, POOL TABLE and SHUFFLEBOARD. Please scan Toad for more info and CANAPÉ MENU.

**AVAILABLE TO SEAT UP TO 12 GUESTS  
OR AS A STANDING EVENT SPACE UP TO 25**



Badger, Ratty, Toad & friends welcome you to the home of Wind in the Willows – Badger & Co.

We hope you enjoy a glorious feast with us and your friends.

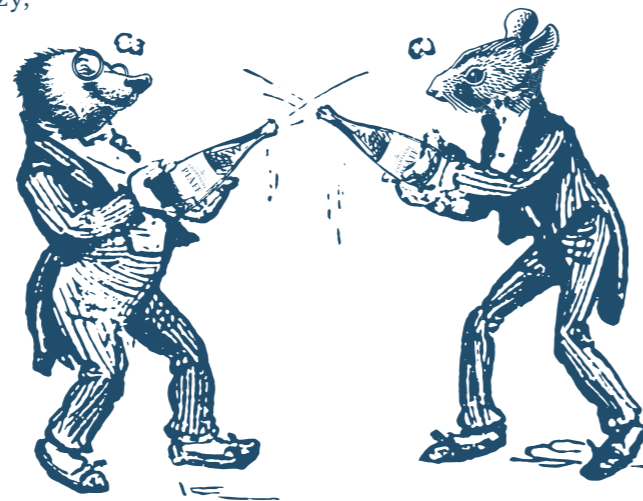
## SECRET CHAMPAGNE GARDEN

A HIDDEN hideaway in the heart of Edinburgh, where you can bask in the sun (when it decides to shine!) in a cozy, covered, and heated garden.

Perfect for relaxing with champagne or enjoying good times with friends, all in a truly special setting.

Enjoy the Wind in the Willows sett-ing with a mural of Badger, Toad, Ratty & friends by the riverside.

**AVAILABLE FOR PRIVATE HIRE OR FOR ANYONE TO ENJOY AT THEIR LEISURE**



### BADGER'S SUNDAY ROAST

**SERVED FROM 12 NOON UNTIL IT'S GONE!**

Join us for a splendid Sunday roast, crafted to delight even Badger's hearty appetite!

**PLEASE ASK YOUR SERVER FOR TODAY'S DELECTABLE DETAILS.**

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#### DIETARY CONSIDERATIONS

- (V) Vegetarian
- (PB) Plant Based
- (NGC) Non Gluten Containing
- (\*) Dishes can be modified to accommodate respective diets. *ie* (PB\*) can be made for a Plant Based diet.

#### 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.

## SMALL PLATES

### HAGGIS CIGARS

Pickled turnip, pomme purée, peppercorn sauce - £8

### BADGER'S SELECTION OF HOUSE BREAD

Edinburgh butter, Blackthorn herb salt - £8 (V)

### SOUP OF THE DAY

House bread roll, Edinburgh butter - £9 (V/PB\*/NGC\*)

### CRISPY BUFFALO FRIED CHICKEN

Buffalo-coated buttermilk fried chicken, served with Chef's delectable blue cheese sauce - £8.50 (NGC)

### BRAISED PORK SHOULDER & STORNAWAY BLACK PUDDING PAVE

Smoked apple chutney, house pickles - £9

### WHISKY GLAZED SMOKED SALMON

Caviar, crème fraiche, dill oil, house bread roll - £11 (NGC\*)

### BAKED CARAMELISED ONION

Truffled cheese fondue, crispy leeks, garlic focaccia - £9 (V/NGC\*)

### SALT BAKED BEETROOT

Whipped feta, walnuts crumb, pickled blackberry dressing - £8 (PB/NGC\*)

### GLAZED PORK CHEEKS

Muscatel pickled red cabbage, wild garlic oil, Coppa ham, crispy wild rice - £14

### WEST COAST KING SCALLOPS

Black pudding, pea purée, asparagus crisps - £14 (NGC\*)

## MOLE'S MAINS

### SLOW-COOKED SCOTTISH OX CHEEK

Rosti potato, caramelised cauliflower, pickled mustard seeds, mizuna leaves - £26 (NGC)

### PAN-ROASTED CHICKEN SUPREME

Jerusalem artichoke, wild mushroom, white polenta, syboe, tarragon jus - £22 (NGC)

### BUTTER-POACHED PETERHEAD COD

Smoked mussel velouté, leeks, heritage potatoes, samphire, sea herbs, dill oil - £23 (NGC)

### BEETROOT & WILD MUSHROOM WELLINGTON

Toasted hazelnuts, braised cavolo nero, grilled asparagus, carrot purée, vegetable jus - £22 (PB)

### GNOCCHI

Kale, herb pesto, crispy sage, roast artichoke purée - £20 (PB/NGC\*)

### FISH & CHIPS

Served with mushy peas & creamy tartar sauce - £17 (NGC)

### JOHN GILMOUR 28 DAY AGED 8oz SIRLOIN STEAK

Roast mushroom, roast tomato, seasoned fries - £32 (NGC)

### CHOOSE YOUR SAUCE

PEPPERCORN or RED WINE JUS

### BACON & CHEESE BURGER

Two juicy 3oz Scotch beef patties piled high with crisp streaky bacon, melting Monterey Jack cheese, caramelised onions, burger sauce, pickles, lettuce & tomato. Served with fries & homemade slaw - £16.50 (NGC\*)

### FIELD BURGER

6oz plant-based burger patty topped with melting cheese, a light hemp aioli, lettuce, red onion & tomato. Served in pretzel bun with fries & homemade slaw - £16 (PB)

## SIDE ORDERS

### SEASONED FRIES - £4.50 (V/NGC)

### PARMESAN & TRUFFLE FRIES - £5.50 (V/NGC)

### TRUFFLED MAC N' CHEESE - £6 (V)

### BUTTERED MASHED POTATOES - £5 (V/NGC)

### ROASTED BONE MARROW CANOE

Chicken skin crumb, smoked apple compote, house focaccia - £8

### WYE VALLEY ASPARAGUS

Whipped feta, truffle oil - £7.50 (V/NGC\*)

## BADGER'S WORLD FAMOUS PIES



'EVERYTHING TASTES BETTER WITH PASTRY!'

### CHICKEN & MUSHROOM

*The pie our customers can't get enough of!*

Tender, creamy chicken pairs perfectly with the earthy saltiness of mushrooms and pancetta. Served with seasonal vegetables, and your choice of seasoned fries or buttered mash - £18

### STEAK & HAGGIS

*A true Scottish classic!*

Scotch haggis and premium beef slow-cooked to tender perfection, creating a rich and savory pie. Served with seasonal vegetables, and your choice of seasoned fries or buttered mash - £18

*Just like Toad's adventurous spirit, our pies take their sweet time! Please allow 25 minutes for them to bake to perfection. Thank you for your patience on this tasty journey!*



## THE BEST STORIES HAVE A HAPPY ENDING

### LUCA'S ICE CREAM & SORBETS

Choose 3 scoops from Badger's selection of Luca's Ice Cream, topped with a crisp wafer - £7 (V)

### RHUBARB & CUSTARD

Baked vanilla custard, yorkshire rhubarb textures, ginger crumble, rhubarb sorbet - £8.50 (V)

### STICKY TOFFEE PUDDING

Warm caramel sauce & clotted cream ice cream - £8 (V/NGC)

### TOAD'S ESCAPE

Dark chocolate dome, chocolate cremeux, crushed hazelnuts, honey tuile, wild berry compote - £9 (NGC)