

STARTERS

PRAWN COCKTAIL - £9.95
Classic Prawn Cocktail, Marie Rose, Crusty Bread (GFA)

SOUP OF THE DAY - £8.95
Homemade Soup Of The Day, Warm Bread & Flavoured Butter (V)

HAM HOCK TERRINE - £10.95
House Chutney, Toasted Bread (GFA)

TWICE BAKED CHEDDAR SOUFFLÉ - £9.95
Cheddar & Chive Sauce (V)

MAINS

FISH & CHIPS - £19.95
*Beer Battered Haddock, Chunky Chips,
Mushy Peas & Homemade Tartare Sauce (A) (GFA)*

BADGER BURGER - £17.95
*Toasted Brioche Bun, Streaky Bacon, Gem Lettuce, Tomato,
American Style Cheese & Fries*

WHITBY SCAMPI - £18.95
Chunky Chips, Mushy Peas & Homemade Tartare Sauce

DESSERTS

SUNDAY SUNDAY - £8.95
Ask your Server for Today's Flavour (GFA)

CRUMBLE OF THE DAY - £8.95
Vanilla Custard

PEACH MELBA RICE PUDDING - £8.95
(VEA) (GF)

STOUT STICKY TOFFEE PUDDING - £9.95
Butterscotch, Malt Ice Cream (A)

DUO OF CHEESE - £9.95
Celery, Fruit, Chutney, Frozen Grapes (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, (DF) - Dairy Free, (N) - Contains Nuts, (A) - Contains Alcohol

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.thefatbadgerwhitby.com

THE FAT BADGER
WHITBY

ROASTS - 2 courses £27.95 | 3 courses £34.95

**All served with Crispy Beef Dripping Roast Potatoes,
Butter Mash, Seasonal Veg, Cauliflower Cheese,
Honey Roasted Roots & a Jug of Extra Gravy.**

BEEF
Roast Striploin of Beef, Yorkshire Pudding, Pan Gravy

PORCHETTA
*Rolled Belly Pork, Sausage & Soft Herb Stuffing, Yorkshire Pudding,
Pan Gravy*

CHICKEN
*Half a Roasted Chicken, Yorkshire Pudding, Sausage Meat,
Apple & Sage Stuffing, Pan Gravy*

LAMB
Roast Leg of Lamb, Yorkshire Pudding, Pan Gravy

NUT ROAST
*Vegetarian Roasties, Homemade Stuffing,
Apricot Nut Roast (VEA) (N)*

TRIO OF ROASTS
Beef, Lamb & Pork - £4 supplement

PIZZAS

Gluten Free Base Available on Request.

FOUR CHEESE - £16.95
*San Marzano Tomato, Mozzarella, Parmesan, Gorgonzola,
Taleggio (V)*

MARGHERITA - £14.95
San Marzano Tomato, Mozzarella, Fresh Basil (V)

PEPPERONI - £15.95
San Marzano Tomato, Mozzarella, Pepperoni, Fresh Basil

PROSCIUTTO - £17.95
San Marzano Tomato, Roquette, Prosciutto & Buffalo Mozzarella

AGLIO - £12.95
Garlic Butter & Mozzarella (V)

ADD DIPS - £1.95
Garlic Mayo, BBQ or Hot Sauce

SUNDAY MENU

SIDES

CHUNKY CHIPS - £4.95 (VEA) (GF)
- Add Truffle Oil & Parmesan £1.50

FRIES - £4.95 (VEA) (GF) - *Add Truffle Oil & Parmesan £1.50*

MASH - £4.95 (GF) - *Add Truffle Oil & Parmesan £1.50*

HOMEMADE BREAD & BUTTER - £4.95

MIXED SALAD - £4.95 (VEA) (GF)

BEEF DRIPPING ROAST POTATOES - £4.95

CAULIFLOWER CHEESE - £4.95

EXTRA YORKIE - £2.00

SANDWICHES - £13.95

**All Served on Toasted Ciabatta, with Chunky Chips
& Pan of Gravy. Served Until 5pm.**

FISH BUTTY
Gem Lettuce & Tartare Sauce (A)

BEEF & HORSERADISH
Rare Beef, Horseradish

BRIE & CRANBERRY (V)

HOT PORCHETTA
Herb Sausage Stuffing, Apple Sauce

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JOLLY GOOD!
Mr. Badger



Served From 12pm - 8pm

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.”

£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”

£9.95 - 175ml £14.50 - 250ml £42.00 - Bottle

ROSÉ

Whispering Angel, Château 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

Taittinger Brut Réserve NV, Reims, France

“Toasty and biscuity on the nose with a good weight of fruit in the mouth.”

£12.00 - 125ml £65.00 - Bottle

WHITE WINE

	175ml	250ml	Bottle
Sauvignon Blanc, Ocarina, Valley Central, <i>Chile</i>	£7.50	£9.75	£27.00
Pinot Grigio, Ponte, Delle Venezie, <i>Italy</i>	£7.50	£9.75	£27.00
Chardonnay, Pocket Watch, <i>Australia</i>	£7.75	£9.75	£28.00
Sauvignon Blanc, Cloud Island, <i>New Zealand</i>	£8.95	£11.50	£32.00
Sancerre, Domaine Des Chaintres, Joseph Mellot, <i>France</i>	£9.95	£14.50	£42.00
Chenin Blanc, Franschoek Cellar ‘La Cotte Mill’, <i>South Africa</i>			£28.00
Rioja Blanco, Finca De Oro, <i>Spain</i>			£29.00
Riesling, Peter & Peter, Mosel, <i>Germany</i>			£30.00
Vinho Verde, Adega de Moncao, <i>Portugal</i>			£32.00
Gruner Veltliner, Winzer Krems, <i>Austria</i>			£34.00
Viognier, Domaine de La Baume, ‘Elisabeth’, <i>France</i>			£35.00
Picpoul de Pinet Cuvée Thetis, <i>France</i>			£36.00
Macon Blanc, Vignerons des Terres Secretes, <i>France</i>			£38.00
Gavi, Terre del Barolo, <i>Italy</i>			£38.00
Albarino, Laxas, Rias Baixas, <i>Spain</i>			£40.00
Chardonnay, Hahn, <i>USA</i>			£44.00
Chablis Gautherin & Filles, <i>France</i>			£48.00
Condrieu, ‘Les Ravines’, Domaine Niero, Rhone, <i>France</i>			£65.00
Chassagne-Montrachet, Louis Jadot, Burgundy, <i>France</i>			£90.00

RED WINE

	175ml	250ml	Bottle
Merlot, Aimery, IGP Pays d’Oc, <i>France</i>	£7.50	£9.75	£27.00
Shiraz, Pocketwatch, <i>Australia</i>	£7.75	£9.75	£27.00
Malbec, Dead Man’s Dice, Mendoza, <i>Argentina</i>	£7.95	£10.50	£30.00
Rioja Crianza, Medievo, <i>Spain</i>	£8.95	£11.95	£34.00
Côtes-du-Rhône, Villages Laudun, <i>France</i>	£9.95	£14.50	£42.00
Syrah Grenache, Marius by M.Chapoutier, Pays d’Oc, <i>France</i>			£29.00
Montepulciano, Terrabuona d’Abruzzo, <i>Italy</i>			£30.00
Chianti DOCG, Rocca Delle Macie, <i>Italy</i>			£32.00
Primitivo, Trulli Salento, DOC, Puglia, <i>Italy</i>			£36.00
Pinotage, Bellingham Homestead, <i>South Africa</i>			£36.00
Pinot Noir, Cycle Gladiator, California, <i>USA</i>			£39.00
Cabernet Sauvignon, Katnook ‘Founder’s Block’, <i>Australia</i>			£39.00
Beaujolais-Villages, ‘Combe aux Jacques’, Louis Jadot, <i>France</i>			£42.00
Crozes-Hermitage, Domaine Pradelle, <i>France</i>			£45.00
Barolo, Terre Del Barolo, <i>Italy</i>			£55.00
Amarone della Valpolicella Classico, Mastia, <i>Italy</i>			£70.00
Margaux, Domaine Zede, Bordeaux, <i>France</i>			£70.00
Gevrey-Chambertin, Louis Jadot, Burgundy, <i>France</i>			£85.00
Château Lagrange-Saint Julien 3eme Cru Classe, Bordeaux, <i>France</i>			£125.00

ROSÉ WINE

	175ml	250ml	Bottle
Zinfandel, Jack & Gina, <i>USA</i>	£6.95	£8.95	£25.00
Pinot Grigio Rosato, Ponte, <i>Italy</i>	£7.50	£9.50	£26.00
Whispering Angel, Château d’Esclans, Côtes de Provence, <i>France</i>	£9.95	£14.50	£42.00
Henri Gaillard, Cote de Provence, <i>France</i>			£32.00

SPARKLING

	125ml	Bottle
Taittinger Brut Réserve NV, Reims, <i>France</i>	£12.00	£65.00
Mini Bottle of Prosecco (200ml), <i>Italy</i>		£9.95
Terre Del Doge, Prosecco DOC Extra Dry, <i>Italy</i>		£34.00
Ponte Prosecco Rose Brut, <i>Italy</i>		£36.00
Veuve Clicquot Brut, <i>France</i>		£80.00
Laurent Perrier Cuvée Rose, Brut NV, <i>France</i>		£100.00
Dom Perignon, <i>France</i>		£199.00

LIQUEUR COFFEES - £8.95

Made with, freshly brewed Baytown Espresso, double cream & a shot of your favourite tipples:

Disaronno Amaretto	Malibu
Baileys	Tia Maria
Hennessey VS	Jamesons

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