

STARTERS

PRAWN COCKTAIL - £9.95

Classic Prawn Cocktail, Marie Rose, Crusty Bread (GFA)

SOUP OF THE DAY - £7.95

Homemade Soup Of The Day, Warm Bread & Flavoured Butter (V)

HALLOUMI FRIES - £7.95

Harissa Mayo (V) (GFA)

GOAT'S CHEESE & ASPARAGUS TART - £9.95

Balsamic Roasted Cherry Tomatoes, Rocket (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, Gem Lettuce, Tomato, American Style Cheese & Fries

WHITBY SCAMPI - £17.95

Chunky Chips, Mushy Peas & Homemade Tartare Sauce

DESSERTS - £8.95

SUNDAY SUNDAE

Ask your Server for Today's Flavour (GFA)

CRUMBLE OF THE DAY

Vanilla Custard

MUSCOVADO RICE PUDDING

Rum-Roasted Pineapple (VEA) (GFA)

STICKY TOFFEE PUDDING

Caramel Sauce, Vanilla Ice Cream

DUO OF CHEESE

Celery, Fruit, Chutney, Frozen Grapes (GFA)

Prices are inclusive of VAT

10% Optional service charge added to all tables of 8 and above covers

www.thefatbadgerwhitby.com

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, (A) - Contains Alcohol

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 Topside 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

Homemade Stuffing & Apricot Nut Roast (VEA) (N)

TRIO OF ROASTS

Beef, Lamb & Pork - £3 supplement

PIZZAS

Gluten Free Base Available on Request.

MARGHERITA - £14.00

San Marzano Tomato, Mozzarella, Fresh Basil (V)

PEPPERONI - £15.00

San Marzano Tomato, Mozzarella, Pepperoni, Fresh Basil

MUSHROOM & TRUFFLE - £15.00

White Truffle Sauce, Mushroom, Mozzarella (V)

OLIVE & ANCHOVIES - £15.00

San Marzano Tomato, Mozzarella

AGLIO - £11.00

Garlic Butter & Mozzarella (V)

ADD DIPS - £1.50

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 - £13.00

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

FISH BUTTY

Gem Lettuce & Tartare Sauce

BEEF & HORSERADISH

Rare Beef, Horseradish

BRIE & CRANBERRY (V)

HOT PORCHETTA

Herb Sausage Stuffing, Apple Sauce

DO BE A SPORT, SCAN THE QR
CODE TO ORDER TO YOUR TABLE.

DON'T FORGET YOUR TABLE NUMBER!

JOLLY GOOD!
- MR. BADGER



Served From 12pm

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 £13.95 - 250ml £40.00 - 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 £13.95 - 250ml £40.00 - 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 £13.95 - 250ml £40.00 - Bottle

CHAMPAGNE

Veuve Clicquot Brut, France

“Offers flavours of pear, peach, and pastry enhanced by a touch of dried fruit aging on lees, which gives it a true aromatic richness.”

£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	£13.95	£40.00
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	£13.95	£40.00
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	£13.95	£40.00
Henri Gaillard, Cote de Provence, <i>France</i>			£32.00

SPARKLING

	125ml	Bottle
Veuve Clicquot Brut, <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
Taittinger Brut Reserve NV, <i>France</i>		£78.00
Laurent Perrier Cuvée Rose, Brut NV, <i>France</i>		£90.00
Dom Perignon, <i>France</i>		£199.00

LIQUEUR COFFEES - £8.95

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

Disaronno Amaretto	Malibu
Baileys	Tia Maria
Hennessey VS	Jamesons

DO BE A SPORT, SCAN THE QR CODE TO ORDER TO YOUR TABLE.

DON'T FORGET YOUR TABLE NUMBER!

JOLLY GOOD!
- MR. BADGER



Served from 12pm