

STARTERS

SOUP OF THE DAY - £7.95
Homemade Soup Of The Day, Warm Bread & Flavoured Butter (V) (GFA)

SMOKED CHICKEN GYOZA - £9.95
Black Garlic Roasted Maitake Mushrooms, Burnt Lemon Purée

GOAT’S CHEESE & ASPARAGUS TART - £9.95
Balsamic Roasted Cherry Tomatoes, Rocket (V)

PRAWN & LOBSTER COCKTAIL - £10.95
Gem Lettuce, Lemon, Homemade Bread Roll (GFA)

PÂTÉ EN CROUTE - £10.95
Pork & Sage, House Chutney, Cornichon

SHARERS

BAKED CAMEMBERT - £15.95
Toasted Ciabatta, Chutney, Salad, Olives (V) (GFA)

SEAFOOD PLATTER - £19.95
Frito Misto, Smoked Salmon, Smoked Mackerel Pâté, Tartare Sauce, Lemon Aioli

CHARCUTERIE SELECTION - £17.95
Cured Meats, Chicken Liver Pâté Toasted Ciabatta, Chutney, Cheese

MAINS

PAN-ROASTED CHICKEN BREAST - £23.95
Potato Boulangère, Spring Vegetables, Chicken Jus (GF)

BREADED MONKFISH TAIL - £25.95
Curried Potato Velouté, Mint & Mango Salsa

SALMON SUPREME - £24.95
Brown Crab Risotto, Seaweed Crackers (GFA)

SUN-BLUSHED TOMATO GNOCCHI - £21.95
Toasted Pine Nuts, Pecorino with a Green Herb Sauce (VEA) (N)

SANDWICHES (GFA) Available until 5pm

Served Hot on a Ciabatta with Salad - £11.00

BÁNH MÌ
Vietnamese Style Pork, Pâté, Pickles & Fragrant Herbs

BRIE & CRANBERRY (V)

FISH BUTTY
Beer Battered Haddock, Lettuce & Tartare Sauce

CHICKEN GOUJON CAESAR
Breaded Chicken, Baby Gem, Caesar Dressing, Parmesan

Served Cold on White or Brown Bloomer Bread with Salad - £8.00

HAM & TOMATO

CHEESE & PICKLE (V)

RARE BEEF
Horseradish, Rocket

PRAWN MARIE ROSE

THE FAT BADGER
WHITBY

FROM THE GRILL

Steaks all served with Grilled Mushroom,
Roasted Tomato & Chunky Chips (GFA)

PICANHA STEAK - £24.95
(Only Served Medium Rare)

10OZ SIRLOIN STEAK - £34.95

8OZ FILLET STEAK - £38.95

14OZ TOMAHAWK - £54.95

SAUCES - £2.95
Peppercorn or Blue Cheese

GRILLED CHICKEN CAESAR SALAD - £19.95
Char-Grilled Chicken, Pancetta Lardon, Baby Gem, Anchovies,
Croutons, Parmesan Shavings, Caesar Dressing (GFA)

GRILLED TUNA STEAK - £21.95
Nicoise Salad, New Potatoes, Green Beans, Egg, Tomato & Olives (GF)

GRILLED HALLOUMI - £17.95
Couscous, Grilled Courgette, Pepper,
Sun-Blushed Tomato Dressing (V) (GFA)

CLASSICS

TRADITIONAL HAND-RAISED STEAK & ALE PIE - £19.95
Choice of Chips or Mash, Gravy - Add Mushy Peas £1

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

WHITBY SCAMPI - £17.95
Chunky Chips, Mushy Peas & Homemade Tartare Sauce

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

MOVING MOUNTAINS PLANT-BASED BURGER - £16.95
Toasted Pretzel Bun, Caramelised Onion, Gem Lettuce,
Tomato & Fries (V) (VEA) - Add Goats Cheese £1

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

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

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

SIDES - £4.95

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

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

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

SALT & PEPPER CORN RIBS (VEA) (GF)

BBQ TENDERSTEM BROCCOLI (VEA) (GF)

MISO GLAZED PEAS & SHALLOTS (VEA) (GF)

HOMEMADE BREAD & BUTTER

MIXED SALAD (VEA) (GF)

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JOLLY GOOD!

Mr. Badger



Monday - Saturday, Midday - 9pm

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, Franschhoek 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 tipples:

Disaronno Amaretto	Malibu
Baileys	Tia Maria
Hennessey VS	Jamesons

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