

# B

## DINNER MENU

### PRE-STARTER

- Hand-made breads and marinated olives with olive & Balsamic oil £2.95
- Hand-made ham hock & apricot Arancini, with piccalilli £2.95

### SHARING SLATES

- For two pers**  
Whole baked 'Autumn' Camembert (pasteurized) with asparagus spears wrapped in Parma ham, artisan bread & chefs red onion chutney £14.95
- Anti pasti slate  
Mozzarella, sun blush tomatoes, chorizo, Parma ham, Manchego cheese, Chef's red onion chutney, artichokes & our own marinated olives £15.95
- Seaside slate  
smoked Scottish salmon crayfish cocktail, battered calamari, whitebait, cucumber sticks, chefs tartare sauce & chilli sauce £15.95
- Mediterranean vegetable slate (V)  
Manchego cheese, beetroot falafel, mint yoghurt, red onion chutney, lemon & garlic hummus, & spiced tomato sauce served with Artisan bread £8.95/£14.95

### TO START

- Freshly prepared soup of the day, with artisan bread & butter £5.45
- Hand-made Arancini  
ham hock & apricot Arancini, with chef's piccalilli £6.35
- Pan fried king scallops  
with Parma ham crisp, cauliflower puree, crispy capers & raisin & caper vinaigrette £10.95
- Autumn vegetable tian  
with basil pesto & baby leaf salad £6.35
- Breast of wood pigeon  
with celériac remoulade, parsnip crisps & raspberry & red wine reduction £8.55

### FISH

- Oven baked North Sea dab  
with butterbean & fennel puree, caper, dill, clam & samphire sauce £12.95
- Oven baked Scottish salmon parcel  
wrapped in filo pastry with Feta cheese & spinach, served with buttered asparagus, Dauphinoise potatoes & roasted spiced tomato sauce £16.95
- Leicestershire 'Tiger' ale battered haddock  
served with Piper chips, crushed minted peas & chefs tartare sauce £13.95

### AUTUMN MAINS

- Local game sausage  
served with juniper berry & butternut squash mash, with red onion gravy & seasonal vegetables £17.75
- Pan fried Gressingham duck breast  
with creamed turnip fricassee, Chantenay carrots, maple & blackberry sauce & parsnip crisps £18.55
- Pan fried chicken supreme  
with ham hock & mature Cheddar croquettes, buttered Savoy cabbage & leeks, served with watercress puree £15.85
- Autumn strudel (V)  
butternut squash, chestnut mushroom & Stilton wrapped in filo pastry served with seasonal vegetables & cauliflower puree £14.95

### SPECIALITY

Please ask your server for today's specials menu

### 'BAKERS OWN' CLASSICS

- 100z Leicestershire bavette (flat iron) steak  
with Piper chips, beer battered onion rings, baked tomato, field mushroom, watercress salad with balsamic dressing, served with choice of sauce (green peppercorn, Jameson whiskey & Stilton or garlic & parsley butter) £21.95
- Chef's roast of the day (ask your server for today's roast)  
served with chef's choice of potato, seasonal vegetables & red wine jus £13.65
- The Bakers 'Tiger' pie  
oven baked beef & Tiger ale pie, served with seasonal vegetables, a choice of Piper chips or creamed wholegrain mustard mashed potato & rich red wine jus £14.85
- Classic beef burger stack  
served on a toasted Ciabatta bun with griddled bacon, tomato, mushroom, tomato relish, beer battered onion rings with Piper chips (mature Cheddar or Stilton £1 supplement) £13.95/£14.95

- Chefs risotto of the day (V)  
please ask for today's risotto £12.95

### SIDES

- Bowl of seasonal vegetables £3.75
- Basket of 'Piper' chips £3.85
- Basket of Tiger ale beer battered onion rings £3.65
- Mixed side salad £2.95

### DESSERTS

- 'Autumn' jam jar cheesecake of the day £6.55
- Plum tarte tatin  
with orange shortbread crumb, orange glaze & vanilla-pod ice-cream £6.75
- Bramley apple & G'vine gin pannacotta  
with chocolate mousse, caramel sauce & cinnamon popcorn £6.95
- Coffee & cream Rossa sundae  
vanilla-pod ice-cream, coffee ice-cream, Chantilly cream & coffee syrup £6.95

- Sharing dessert slate, selection of home-made desserts to share with two spoons £15.95
- Hand-made ice creams, (ask for today's selection) £4.75

### CHEESEBOARD

- Hearty cheese slate - for 1 or 2 pers  
strong Cheddar, local Stilton, Brie, green apple, celery, chefs red onion chutney & a selection of crackers £8.95/£14.95

## CHRISTMAS 2017

### CHRISTMAS FAYRE

AVAILABLE 30TH NOVEMBER - 29TH DECEMBER

### 3 COURSE SET MENU

PERFECT FOR FAMILY/WORK GET TOGETHER

ASK YOUR SERVER FOR DETAILS

PRE-BOOKING REQUIRED

Allergy information: Before ordering, please speak to one of our team if you would like assistance on allergy information regarding the dishes on our menu  
Children are more than welcome & we are happy to offer children's alternatives or small portions of some of our dishes, just ask!

# B

## AUTUMN DRINKS

### BEVERAGES

All served with complimentary shortbread

White coffee - £2.30	Americano - £2.85
Black coffee - £2.30	Espresso - £1.90
Latte - £2.80	Mocha - £2.80
Cappuccino - £2.80	Hot chocolate - £2.50
	pot of tea - £1.80

### WINE MENU

#### WHITE

**Footsteps, Sauvignon Blanc, Chile.**  
BTL £14.95 175ml £3.75 250ml £4.95

**Riverstone ridge, Sauvignon Blanc, NZ.**  
BTL £16.95 175ml £4.25 250ml £5.60

**Footsteps, Pinot Grigio, Italy.**  
BTL £14.95 175ml £3.75 250ml £4.95

**Don Jacobo Rioja blanco, Spain.**  
BTL £15.95 175ml £4.05 250ml £5.65

**Yarrabrook Chardonnay, Australia.**  
BTL £14.95 175ml £3.75 250ml £4.95

**Kleine Zalze Chenin blanc, South Africa.**  
BTL £15.95 175ml £3.95 250ml £5.45

**L'aristocratico, Pinot Grigio, Italy.**  
BTL £18.95

**Adrien Maréchal, Sancerre, France.**  
BTL £22.95

**Petit Chablis Domaine D'elise, Burgundy, France.**  
BTL £20.95

**Gavi Enrico Serafino, Piemonte, Italy.**  
BTL £19.95

#### RED

**Footsteps, Merlot, France.**  
BTL £14.95 175ml £3.75 250ml £4.95

**Footsteps, Shiraz, Australia.**  
BTL £14.95 175ml £3.75 250ml £4.95

**Callia Malbec, San Juan, Argentina.**  
BTL £15.95 175ml £4.05 250ml £5.65

**Rare vineyards, Pinot noir, France.**  
BTL £18.95 175ml £4.25 250ml £5.95

**Callia lunaris, Shiraz, San Juan, Argentina.**  
BTL £16.45 175ml £4.15 250ml £5.85

**Marques Morano, Rioja, Spain.**  
BTL £14.95 175ml £3.75 250ml £4.95

**Chateau de Bellevue, Fleurie, France.**  
BTL £20.95

**Don Jacobo, Rioja reserva, Spain.**  
BTL £24.95

**Caleo Montepulciano d'Abruzzo, Abruzzo Italy.**  
BTL £17.95

**Crozes Hermitage, Granites & Galettes, France.**  
BTL £22.95

**Chateauneuf du pape, France.**  
BTL £29.95

**Barolo, Enrico Serafino, Piemonte, Italy.**  
BTL £29.95

#### ROSE

**Jack rabbit, White zinfandel, California.**  
BTL £14.95 175ml £3.75 250ml £4.95

**Belvino, Pinot Grigio roasto, Italy.**  
BTL £14.95 175ml £3.75 250ml £4.95

### COCKTAILS

Long island iced tea  
vodka, rum, gin, triple sec, tequila, lime & Coca Cola

Burleigh's St. Clements  
Burleigh's London dry, fresh orange juice,  
Fever-tree lemon tonic

Foxes Gin fizz  
Burleigh's London dry gin, elderflower presse,  
Monin sugar syrup, fresh lime & Blue Curacao

Espresso Martini  
vodka, Kahlua & espresso

Old Fashioned  
Bourbon, angostura bitter, sugar syrup & orange zest

Ginger Monkey  
Monkey shoulder, Fever-tree ginger ale

The 'Bakers' bad-boy  
Midori, peach schnapps, orange juice & Blue Curacao

Marmalade mule  
William Chase marmalade vodka, Angostura bitters, fresh  
lime, Fever-tree ginger beer

Apple Mac  
Monkey shoulder, Angostura bitters, Cawston press apple

Sloe gin spritz  
Warner Edward's sloe gin, Prosecco Bolla

### WHAT'S ON?

#### HALLOWEEN PSYCHIC DINNER

6 courses  
6 psychics  
Readings at your table & throughout!  
Tues 31st October 2017  
£39.95 pp

### SPARKLING WINES

For the special occasions

**Prosecco Bolla (20cl)**  
BTL £5.95

**Prosecco Sant'Orsola**  
BTL £21.95

**Gancier Pinot di Pinot rose**  
BTL £5.95

**Vollereaux Brut**  
BTL £32.95

**Lanson Black Label Brut**  
BTL £42.95

**Bollinger Special Cuvee**  
BTL £59.95

### GIN BAR

Burleighs London dry	Sipsmith London dry gin
Burleighs Export strength	Monkey 47
Burleighs Distillers cut	Hayman's old Tom Gin
Burleighs pink gin	William Chase London Dry
Hendricks gin	William Chase xtra Dry
Warner Edwards Harrington Dry	Mombassa club gin
Warner Edwards rhubarb gin	Mombassa strawberry edition
Warner Edwards elderflower	Larios 12
Warner Edwards sloe gin	Bathtub sloe gin
OPIHR oriental spiced gin	Sipsmith sloe gin
Two birds London dry gin	Sacred London Dry gin
Brockman's premium gin	Plymouth gin
Bathtub gin	Edgerton blue
Tanqueray London dry gin	Edgerton pink
Tanqueray Rangpur	King of Soho
Blackwood's vintage gin	Tarquin's gin
Bloom gin	Crazy gin
Bull dog gin	Beefeater London Dry
G'Vine	Beefeater 24
Gin Mare	Poetic licence Northern dry
Nordes gin	Poetic licence fireside

### AUTUMN SPECIALITY

Rumbullion! spiced rum  
Served with Fever-Tree Madagascan Cola  
OR  
Haig club single grain malt whisky  
served with Fever-tree ginger beer

### SOFT DRINKS

**Fever tree mixers;**  
Tonic, naturally light tonic, Mediterranean tonic,  
ginger beer, ginger ale, lemon tonic  
& elderflower tonic

**Cawston press - Sparkling apple & fizzy rhubarb**

**Sunpride;**  
Orange & cranberry juices

**Belvoir farms;**  
Elderflower presse or dragon fruit & raspberry

### LIQUEUR COFFEES

Try one our liqueur 'floater' coffees

Irish - Jameson Irish Whiskey

French - Courvoisier Cognac

Calypso - Tia Maria coffee liqueur

Italian - Dissaronno

Caribbean - Captain Morgan dark Rum

Get involved, like our Facebook page, add us on Instagram, check in, upload pictures of your drinks/ food and remember to tag us!

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