

B

LUNCH 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

SOUP 'ER- SANDWICHES

- Choose one of the butties below, served with home-made soup, salad & Piper chips & red onion coleslaw £12.50

BAKERS BUTTIES

- Served in a choice of toasted white & brown artisan breads with home-made Piper chips & red onion coleslaw £8.95

- "Roast of the day" sandwich
- Beetroot falafel & mint yoghurt (V)
- Fish finger butty, strips of beer battered haddock, served with a choice of 'Marie Rose' or tartare sauce
- 'Bakers own' Welsh rarebit
- Smoked salmon, with avocado & raisin & caper vinaigrette
- Locally reared rump steak cooked with red onion chutney, with a choice of Somerset Brie, strong Cheddar or Stilton cheese
- Ploughman's, honey roasted ham, mature Cheddar cheese & piccalilli

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, Chefs 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

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

TO START

- Freshly prepared soup of the day, with artisan bread & butter £5.45
- Hand-made Arancini ham hock & apricot Arancini, with chefs 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 celeriac remoulade, parsnip crisps & raspberry & red wine reduction £8.55

'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
- Chefs 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

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 roast, 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

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

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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