

B

WINTER DINNER MENU

PRE-STARTER

Hand-made breads and marinated olives with olive & Balsamic oil £2.95
Hand-made goat's cheese & butternut squash Arancini, with rich tomato sauce £2.95

SHARING SLATES

For two pers
Whole baked 'festive' Camembert (pasteurized) with pigs in blankets, artisan bread & chefs 'festive' 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 & chilli sauce £15.95
Mediterranean vegetable slate (V)
beetroot hummus, Leicestershire Stilton, Manchego cheese, caponata, butternut squash puree, sun blush tomatoes, marinated olives & 'festive' red onion chutney £8.95/£14.95

TO START

Freshly prepared soup of the day, with artisan bread & butter £5.45
Hand-made Arancini
goat's cheese & butternut squash Arancini, with rich tomato sauce £5.85
Pan seared king scallops
with shrimp & parsley butter, paprika crumb & salmon caviar £10.95
'Gressingham' duck terrine
served with spiced plum chutney & toasted Ciabatta £6.95
English savoury pancakes with fine herbs
filled with smoked haddock & leek filling, served with Manchego cheese & dill sauce £6.95

FISH

Pan fried fillet of Guilt Head bream
served with king prawn, coconut & corn chowder & crusty Artisan bread £15.95
Oven baked Scottish salmon
with caponata, toasted pine nuts, hasselback potato, basil pesto & courgette fries £15.95
Leicestershire 'Tiger' ale battered haddock
served with Piper chips, crushed minted peas & chefs tartare sauce £14.95

WINTER MAINS

Slow roasted blade of Leicestershire beef
served with chestnut mashed potato, honey roasted carrots & parsnips with Madeira & wild mushroom jus, crispy shallots £17.95
Oven roasted duck a l'Orange
with parsnip puree, hasselback potatoes, Savoy cabbage & crispy kale £18.65
Ballotine of chicken
chorizo, sun blush tomato & spinach farce served with Dauphinoise potato, rich tomato sauce, buttered leeks & paprika crisps £14.65
Wintertime hot pot (V)
wild mushroom, red lentil & tomato hot pot served with honey roasted carrots & parsnips, with chestnut puree £12.95

SPECIALITY

Please ask your server for todays specials menu

'BAKERS OWN' CLASSICS

100z Leicestershire Bavette (flat iron) steak £21.95
80z Leicestershire rump steak £18.95
Steaks are served with Piper chips, beer battered onion rings, roasted tomato, field mushroom, watercress salad with balsamic dressing, served with choice of sauce
(green peppercorn, Jamesons Irish whiskey & Stilton, wild mushroom & Madeira or garlic & parsley butter)
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 mash & rich red wine jus £14.85

Classic Leicestershire 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 todays 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 with balsamic dressing £2.95

DESSERTS

'Winter' jam jar cheesecake of the day
Ask your server for todays choice £6.55
Classic Bramley apple pie
served with Cognac sauce, clotted cream & blackberry compote £6.85
Sticky dark Belgian chocolate & fig pudding
with rich caramel sauce, fresh figs & Panetone ice-cream £6.85
Sharing dessert slate, selection of home-made desserts
to share with two spoons £15.95
Hand-made ice creams, (ask for today's selection) £2.95/£4.95/£6.95

CHEESEBOARD

Hearty 'Winter' cheese slate - for 1 or 2 pers
strong Cheddar, local Stilton, Brie, green apple, celery, chefs 'festive' 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

WINTER 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

WHAT'S ON? NEW YEARS EVE 2017 /18

CELEBRATE THE NEW YEAR

Ask your server for more details,
Limited ticket sales available.
£10 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

WINTER SPECIALITY

Home-made Mulled wine
Served in 175ml / 250ml

OR

Henry Weston's Mulled cider
Served at room temperature

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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