

B

LUNCH 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

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 with gravy
- Cornish crab & crayfish 'cocktail'
- Fish finger butty, strips of beer battered haddock, served with a choice of 'Marie Rose' or tartare sauce
- Bacon, Somerset Brie & cranberry
- Vegetable club, Beetroot hummus, cucumber, tomato, lettuce & fried hen's egg (V)
- Locally reared rump steak cooked with 'festive' red onion chutney, with a choice of Somerset Brie, strong Cheddar or Stilton cheese
- Ploughman's, honey roasted ham, mature Cheddar cheese & piccalilli
- Antipasti, Parma ham, Chorizo, sun blush tomato & Mozzarella with basil pesto
- Wild mushroom, 'festive' red onion chutney, goat's cheese & watercress (V)

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

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 potatoes, 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 with, 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 today's specials menu

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 with Port gel, served with spiced plum chutney & toasted Ciabatta £6.95
Savoury pancakes lightly herbed, with smoked haddock & leek filling, served with Manchego cheese & dill sauce £6.95

'BAKERS OWN' CLASSICS

100z Leicestershire bavette (flat iron) steak £21.95
80z Leicestershire rump steak £18.95
both 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, wild mushroom & Madeira or garlic & parsley butter)
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

Winter' jam jar clementine cheesecake with gingerbread base & candied orange £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 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!

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WINTER DRINKS

BEVERAGES

All served with complimentary shortbread	Latte - £2.80
White coffee - £2.30	Cappuccino - £2.80
Black coffee - £2.30	Americano - £2.85

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.

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

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

GIN BAR

Burleighs London dry

Burleighs Export strength

Burleighs Distillers cut

Burleighs pink gin

Hendricks gin

Warner Edwards Harrington Dry

Warner Edwards rhubarb gin

Warner Edwards elderflower

Warner Edwards sloe gin

OPIHR oriental spiced gin

Two birds London dry gin

Brockman's premium gin

Bathtub gin

Tanqueray London dry gin

Tanqueray Rangpur

Blackwood's vintage gin

Bloom gin

Bull dog gin

G'Vine

Gin Mare

Nordes gin

Sipsmith London dry gin

Monkey 47

Hayman's old Tom Gin

William Chase London Dry

William Chase xtra Dry

Mombassa club gin

Mombassa strawberry edition

WINTER SPECIALITY

Home-made Mulled wine

Served in 175ml / 250ml

OR

Henry Weston's Mulled cider

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

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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