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WINTER LUNCH MENU

PRE-STARTER

- Hand-made breads, marinated olives, oils (v) £2.95 p/p
- Goat's cheese truffles, caramelised onions (v) (gf) £2.95 p/p

SOUP 'ER- SANDWICHES

- Choose one of the butties below, served with home-made soup, salad, Piper chips, red onion coleslaw £11.95

BAKERS BUTTIES

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

- Crayfish, avocado, mayonnaise
- Leicestershire rump steak, Cheddar, red onion chutney
- Beer battered fish fingers, tartare sauce or Marie rose
- Local chicken, stuffing, cranberry sauce
- Falafel, hummus, tzatziki dip (v)

TO START

- Freshly prepared soup of the day (v) texture, Artisan bread £5.45
- Stuffed Portobello mushroom (gf) spinach, bacon, cream cheese, Parmesan £6.35
- Thai fish cakes tomato, lime coriander salsa £7.95
- Duck liver parfait sour dough toast, spiced plum chutney £7.45
- Falafel (v) natural yoghurt salad, hummus, Tzatziki dressing £6.45

SHARING SLATES / STARTERS FOR TWO

- Whole Camembert baked loaf (pasteurized) (v) garlic, herbs, sourdough, red onion chutney £15.95
- Charcuterie Mezza Parma ham, chorizo, olives & Feta, hummus, Tzatziki, cucumber, red pepper, Artisan bread £15.95
- Seaside slate battered calamari, whitebait, beer battered haddock, tartare sauce, sweet chilli dip, £15.95

FISH

- Oven baked Scottish fillet of salmon herb crusted, crushed baby new potatoes, white wine sauce £14.95
- Pan fried fillet of seabass (gf) Saffron risotto, charred asparagus, basil pesto £15.95
- Leicestershire 'Tiger' ale battered haddock Piper chips, crushed minted peas, tartare sauce £12.95

VEGETARIAN & VEGAN

- Sweet potato & red lentil burger (v) toasted Brioche, Piper chips, beetroot salsa, hummus £12.95
- Tofu salad (v) (vg) (gf) beetroot, spinach, couscous, soy, sesame, balsamic syrup £12.95
- Risotto of the day (v) (gf) ask your server for today's risotto £12.95

WINTER MAINS

- "Bakers own" steak Suet pudding Leicestershire beef, bacon lardons, mushroom, Suet pudding creamed mash, roasted roots, stock gravy £14.85
- Jacob's ladder of Leicestershire beef (gf) horseradish mash, wild mushrooms, pancetta, jus £15.95
- Breast of Gressingham duck (gf) Dauphinoise potato, baby leeks, Heritage carrots, black cherry jus £17.95
- Chef's roast of the day Chef's choice of potato, Winter vegetables, stock gravy £12.95

STEAKS & BURGERS

- 9oz Leicestershire ribeye steak £21.95
- Piper chips, vine tomatoes, field mushroom, red onion fritter (peppercorn, Jameson whiskey & Stilton, rich jus, garlic & parsley butter) £2.50 supplement £13.95/£14.95
- Classic beef burger stack toasted Brioche bun, bacon, tomato relish, onion rings, Piper chips, pickled gherkin (mature Cheddar, Stilton, Mozzarella) £1.00 supplement £13.95/£14.95

SIDES

- Bowl of seasonal vegetables £3.75
- Bucket of 'Piper' chips £3.85
- Bucket of Tiger ale beer battered onion rings £3.65
- Mixed side salad, honey citrus dressing £2.95
- Dauphinoise potatoes £3.95

DESSERTS

- Belgian chocolate brownie (gf) hand-made vanilla-pod gelato, pistachio £6.25
- American style pancakes maple syrup, fresh fruit, hand-made vanilla-pod gelato £5.95
- Winter crumble of the day ask your server for today's choice, custard or gelato £6.95
- Baileys crème brûlée Belgian chocolate shortbread £6.65
- Strawberry panna cotta (gf) fresh fruits, mixed berry coulis £6.95
- Sticky toffee pudding toffee sauce, clotted cream £6.85
- Hand-made gelato or sorbet, (ask for today's selection) £4.95
- Sharing Dessert slate Chefs selection of three desserts £13.95

CHEESEBOARD

- Hearty 'Winter' cheese slate - for 1 or 2 pers red Leicester, local Stilton, Leicestershire Cheddar, Somerset Brie, green apple, celery, red onion chutney, 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!