

# B

## ARTISAN MENU

### PRE-STARTER

HAND-MADE BREADS, marinated olives, oils (v) £2.95 p/p

### TO START

SOUP OF THE DAY, Artisan bread (v) £5.95

BREADED BRIE (pasteurised), cranberry dipping sauce (v) £6.95 p/p

SCOTTISH SMOKED SALMON, horseradish cream, chard lemon, toasted brioche, caper berries £7.95

FRUITS DE MER, king prawn, scallop, chorizo risotto, served in shell (gf) £11.95

CHICKEN LIVER PARFAIT, confit tomato chutney, pea shoots, Artisan bread £7.95

OLIVE, WILTED SPINACH & TOMATO CROSTINI, served on Ciabatta, parsley, mint, shallot, roasted lemon Salsa Verde (df) £6.95

### SHARING SLATES / STARTERS FOR TWO

ULTIMATE PLOUGHMAN'S, Parma ham, pickle, gherkin, strong Cheddar, local Stilton, Artisan bread £15.95

BAKERS SEASIDE SLATE, battered calamari, blanch bait, smoked Scottish salmon, tartare sauce, Artisan bread £15.95

CHARCUTERIE MEZZE, chorizo, local scotch egg, Parma ham, Cheddar, chefs chutney, Artisan bread (gf avail.) £15.95

WHOLE BAKED CAMEMBERT (pasteurised), fired rosemary, Winter leaf salad, Artisan bread, chefs chutney (v) £15.95

### MAIN COURSE

SLOW ROASTED BELLY OF LINCOLNSHIRE PORK, Dauphinoise potato, crispy pan-fried kale, scallops, jus (gf) £21.95

BREAST OF GRESSINGHAM DUCK, honey & orange infused, thyme infused baby new potatoes, seasonal vegetables, roasted pan jus (gf) (df avail.) £18.95

SUPREME OF LOCAL CHICKEN, French trimmed, baby new potatoes, broccoli, baby carrots, sauce café au lait with tarragon (gf) £16.95

PAN-SEARED HADDOCK, CLAM TOMATO CHOWDER, crushed baby new potatoes, Spanish chorizo, prawn, mussel, calamari (gf) £16.95

PAN SEARED SCOTTISH SALMON, baby beetroot risotto, parmesan, balsamic syrup, pea shoots (gf) £17.95

PAN-FRIED SEA BREAM, pan-fried wilted spinach, broccoli mash, white wine sauce (gf) £16.95

WINTER RISOTTO OF THE DAY, ask your server for today's risotto (v) (vg. Avail) (gf) £12.95

ROASTED BUTTERNUT SQUASH, roasted chestnuts, pulses, Feta cheese, wilted spinach, parsley sauce (v) £13.95

CLASSIC BEEF BURGER STACK, brioche bun, bacon, chorizo, Portobello mushroom, mayo, relish, onion rings, coleslaw, Piper chips £13.95 Cheddar or Stilton £1.00

CATCH OF THE DAY, beer battered, chef's tartare sauce, charred lemon, minted mushy peas, Piper chips £13.85

TIGER PIE, Leicestershire slow cooked beef, half suet & shortcrust pastry, creamed mash, baby carrots, seasonal vegetables, rich gravy £15.85

LEICESTERSHIRE RIB-EYE STEAK (9oz), baked tomato, Portobello mushroom, deep fried onion rings, Piper chips (df) £23.95

CHOICE OF SAUCES: peppercorn, Stilton, mushroom, rich jus £2.50

CHOICE OF SIDES: Mixed leaf salad, Skin on 'Piper' chips, Beer battered onion rings, Dauphinoise potato, Winter bliss bowl seasonal vegetables £3.95

### SPECIALITY

*This recipe is a beautiful example of a medieval meat pie, probably eaten by Richard III who was slaughtered at the 'Battle of Bosworth' in 1485 (the same year as the Bakers Arms was built).*

*Our Head Chef Sam has recreated this historical dish & developed it into a modern day pie although the original ingredients are still used.*

#### KING RICHARD III 'GRETE PIE'

Half suet & shortcrust, Leicestershire beef & chicken, dates, prunes, currants soaked in red wine, cloves, mace, cinnamon, saffron, juniper berries and seasoning creamed mash, seasonal vegetables, marrow bone red wine jus £15.85

*Our Roe deer & Muntjac has been sustainably sourced from the 9th Earl of Bath Hurst & the Bath Hurst Estate in the Cotswolds.*

*Our Head Chef Sam has chosen this speciality dish in order for our customers to try something different which is unique to The Bakers Arms.*

#### BATH HURST ROE DEER VENISON

Sloe gin, juniper berry marinade  
flash fried seasonal vegetables, Dauphinoise potato,  
marrow bone red wine jus,  
watercress, fired rosemary £25.95

### DESSERTS

BELGIAN CHOCOLATE MOUSSE, chocolate soil, shortbread, tuille crisp £7.95

BAKERS OWN STICKY TOFFEE PUDDING, hot toffee sauce, vanilla pod ice cream £6.95

BELGIAN CHOCOLATE TART, Baileys crème Chantilly, toasted hazelnuts £6.95

WINTER BERRY PARFAIT, scorched Italian meringue, apple crisps (gf) £7.95

APPLE CRUMBLE CHEESECAKE, crème Anglaise, vanilla pod ice cream £6.95

HAND-MADE GELATO OR SORBET (3 scoops) £5.95

DESSERT SHARING PLATTER FOR TWO, Chefs selection of three desserts, two spoons £14.95

### CHEESEBOARD

'WINTER' CHEESE SLATE, local Stilton, strong Cheddar, Somerset Brie, celery, grapes, biscuits, chutney £8.95/£14.95

*Key: (v) vegetarian (gf) gluten free (df) dairy free, we cannot 100% guarantee our premises are gluten & nut free*

*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 biscuit

White coffee - £2.50  
Black coffee - £2.50  
Latte - £2.80

Cappuccino - £2.80  
Americano - £2.85  
Espresso - £2.50  
Mocha - £2.80  
Hot chocolate - £2.50  
Pot of tea - £1.80

### 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

### 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  
Burleigh's Gin & Jam  
pink gin, strawberry liqueur, sugar syrup, lemon, jam

### WINTER SPECIALITY

Sipsmith **Orange**  
& Cacao Gin  
Espresso Martini

### WHAT'S ON?

Mothering Sunday  
22nd March 2020  
Champagne breakfast  
3 course Sunday lunch  
Ask for details!

Psychic Gourmet dinner  
May 11th  
6 courses  
6 psychics  
Book Now!

### GIN BAR

Burleighs London dry	Poetic licence fireside
Burleighs Export strength	Poetic licence cherry & basil
Burleighs Distillers cut	Poetic licence picnic Gin
Burleighs pink gin	Brooklyn Gin
Burleighs Leicester Dry	Ampersand Gin
Burleighs Leicester Tiger	Saffron Gin
Hendricks gin	Plymouth Sloe Gin
Warner Edwards Harrington	Whitley Neil small batch
Warner Edwards rhubarb gin	Whitley Neil Quince
Warner Edwards elderflower	Whitley Neil Rhubarb & Ginger
Warner Edwards sloe gin	Thomas Dakin gin
OPIHR oriental spiced gin	Martin Millers gin
Two birds London dry gin	Silver Fox Gin
Two birds old Tom Gin	Gintrap
Two birds strawberry & vanilla	Rock Rose
Brockman's premium gin	Sharish magic Gin
Bathtub gin	Boodles Mulberry Gin
Tanqueray London dry gin	Scapegrace Gin
Tanqueray Rangpur	Berkely Square Gin
Tanqueray no.10	Carounn Gin
Tanqueray flor de Seville	Becketts Gin
Blackwood's vintage gin	London no.1 Gin
Bloom gin	Chillgrove Gin
Bull dog gin	Whittaker's Gin
G'Vine	Porter's Gin
Gin Mare	J.J. Whitley Gin
Nordes gin	Anno Gin
Sipsmith London dry gin	Edinburgh Gin
Monkey 47	The Botanist
Hayman's old Tom Gin	Puerto Indias strawberry Gin
William Chase London Dry	Silent Pool
William Chase xtra Dry	Malfy con limone
William Chase Seville Orange	Malfy Rosa
Mombassa club gin	Malfy con arancia
Mombassa strawberry edition	Zymurgorium sweet violet
Larios 12	Zymurgorium Turkish delight
Bathtub sloe gin	Etsu Japanese Gin
Sipsmith sloe gin	Drumshanbo Gunpowder Gin
Sacred London Dry gin	Pnkster
Plymouth gin	Clotted Cream Gin
Edgerton blue	Hoxton grapefruit & coconut
Edgerton pink	Tom Cat Mango gin
King of Soho	Boe Peach & hibiscus
Tarquin's gin	Boe violet Gin
Crazy gin	Larios rose
Beefeater London Dry	Artisan infusions x3
Beefeater 24	
Poetic licence Northern dry	

### WINE MENU

#### WHITE

**Footsteps, Sauvignon Blanc, Chile.**  
BTL £15.95 175ml £3.95 250ml £5.30

**Riverstone ridge, Sauvignon Blanc, NZ.**  
BTL £18.95 175ml £4.50 250ml £6.30

**Footsteps, Pinot Grigio, Italy.**  
BTL £15.95 175ml £3.95 250ml £5.30

**Don Jacobo Rioja blanco, Spain.**  
BTL £18.95 175ml £4.50 250ml £6.30

**Short Mile Bay Chardonnay, Australia.**  
BTL £14.95 175ml £3.75 250ml £4.95

**Kleine Zalze Chenin blanc, South Africa.**  
BTL £16.95 175ml £4.05 250ml £5.65

**Adrien Maréchal, Sancerre, France.**  
BTL £27.95

**Petit Chablis Domaine D'elise, Burgundy, France.**  
BTL £24.95

**Gavi Enrico Serafino, Piemonte, Italy.**  
BTL £22.95

#### RED

**Footsteps, Merlot, France.**  
BTL £15.95 175ml £3.95 250ml £5.30

**Footsteps, Shiraz, Australia.**  
BTL £15.95 175ml £3.95 250ml £5.30

**Trivento Malbec, Mendoza, Argentina.**  
BTL £16.45 175ml £3.95 250ml £5.50

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

**Callia lunaris, Shiraz, San Juan, Argentina.**  
BTL £16.45 175ml £3.95 250ml £5.50

**Marques Morano, Rioja, Spain.**  
BTL £15.95 175ml £3.95 250ml £5.30

**Don Jacobo, Rioja reserva, Spain.**  
BTL £29.95

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

**Crozes Hermitage, Granites & Galettes, France.**  
BTL £26.95

**Chateauneuf du pape, France.**  
BTL £33.95

#### ROSE

**Jack rabbit, White zinfandel, California.**  
BTL £15.95 175ml £3.95 250ml £5.30

**Belvino, Pinot Grigio roasto, Italy.**  
BTL £15.95 175ml £3.95 250ml £5.30

### SPARKLING WINES

**Prosecco La Contesse (20cl)**  
BTL £6.20

**Prosecco La Contesse**  
BTL £21.95

**Vollereaux Brut**  
BTL £33.95

**Lanson Black Label Brut**  
BTL £44.95

**Bollinger Special Cuvee**  
BTL £59.95

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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