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THE BAKERS ARMS

ARTISAN SPECIALITY

Our Roe deer and Muntjac has been sustainable sourced from the 9th Earl of Bath Hurst and the 'Bath Hurst Estate' in the Cotswolds.

Our head chef, Sam Taylor, has chosen this speciality dish in order for our customers to try something different which is unique to The Bakers Arms.

(Muntjac tastes more like lamb than venison whilst Roe deer has a rich gamey flavour)

Bath Hurst braised shank Roe Deer Venison

sloe gin, juniper berry marinade

Flash fried summer vegetables Dauphinoise potato, marrow bone red wine jus, watercress, fired rosemary £22.95

Bath Hurst pan-fried canon of Roe Deer Venison

Dauphinoise potato, Parma ham wrapped French beans sweet carrots, marrow bone rich jus £22.95

These dishes can be paired beautifully with red wine or gin

Pinot Noir

France, 2017

vibrant, juicy, flavoursome Btl 18.95/gl 4.25/5.95

or

Hendricks Midsummer Solstice Gin

Fever-Tree aromatic tonic £6.70