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RESTAURANT SUMMER MENU

PRE-STARTER

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

TO START

SOUP OF THE DAY, Artisan bread (v) £6.95

ARANCINI, pine nuts, mixed leaves, balsamic syrup (v) £6.95 p/p

SCOTTISH SMOKED SALMON, duo of apple, toasted Artisan bread (df) £8.95

SALT & PEPPER CALAMARI, sweet chilli dipping sauce (df) £7.95

CHICKEN LIVER & COGNAC PARFAIT, chargrilled bread, balsamic syrup £6.95

SHARING SLATES / STARTERS FOR TWO

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

CHARCUTERIE MEZZE, chorizo, Parma ham, marinated olives, Cheddar, chefs chutney, Artisan bread, balsamic vinegar dipping oils (gf avail.) £15.95

WHOLE BAKED CAMEMBERT (pasteurised), garlic & white wine, mixed leaves, Artisan bread, chefs chutney, flamed rosemary (v) (gf avail.) £15.95

MAIN COURSE

PAN SEARED GRESSINGHAM DUCK BREAST, fondant potato, spring greens, clementine sauce (gf) £19.85

SUPREME OF LOCAL CHICKEN, French trimmed, chorizo & Parmesan risotto, julienne of crispy leeks (gf) £17.95

PAN-FRIED SEABASS, sauteed baby new potatoes, Seasonal greens, chive butter sauce (gf) £17.95

SUMMER RISOTTO OF THE DAY, ask your server for today's risotto (v) (gf) £13.95

CATCH OF THE DAY, beer battered, chefs tartare sauce, charred lemon, minted mushy peas, Piper chips £15.95

BAKERS OWN LOCAL CHICKEN BURGER, buttermilk marinated, Sriracha mayo, mixed leaves, onion rings, brioche bun, Piper chips £14.95

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

BAKERS OWN TIGER PIE, Leicestershire slow cooked beef, half suet & shortcrust pastry, creamed whole grain mustard mash, baby carrots, Spring greens, rich jus £15.85

LEICESTERSHIRE RIB-EYE STEAK (9oz), baked tomato, Portobello mushroom, deep fried onion rings, Piper chips (df) £25.95

CHOICE OF SAUCES: peppercorn, Stilton, mushroom, rich jus £2.95

CHOICE OF SIDES: Mixed leaf salad, Skin on 'Piper' chips, Beer battered onion rings, Spring bliss bowl seasonal greens £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, fondant potato,
marrow bone red wine jus,
watercress, fired rosemary £26.95

DESSERTS

BELGIAN CHOCOLATE & ESPRESSO MOUSSE, Chantilly cream, chef's shortbread £6.95

SUMMER FRUIT & BELGIAN CHOCOLATE ETON MESS, baked meringue, fruit coulis £6.95

CHOCOLATE BROWNIE, Belgian chocolate sauce, vanilla-pod ice cream (gf) £6.95

SHARP LEMON POSSET, candid lemon, chefs shortbread £6.95

STRAWBERRY PARFAIT, chocolate soil, scorched meringue £6.95

HAND-MADE GELATO OR SORBET (2 or 3 scoops) £4.95/£6.95

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

CHEESEBOARD

'SUMMER' CHEESE SLATE, local Stilton, strong Cheddar, Somerset Brie, celery, apple, 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!

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SUMMER DRINKS

BEVERAGES

All served with complimentary biscuit

Black coffee - £2.50
Latte - £2.80
Cappuccino - £2.80
Americano - £2.85

White coffee - £2.50

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 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

Aperol Spritz

Aperol, prosecco, soda, orange

Marmalade Mule

Chase marmalade vodka, Angostura bitters, lime, ginger ale

Kir Royale

Crème de cassis, prosecco

SUMMER SPECIALITY

Sipsmith **Orange** & Cacao Gin

Espresso Martini

CASK ALE,

LAGER & CIDER

Everards Tiger copper ale 4.2% abv
Everards Old Original ruby ale 5.2% abv
Ask for today's guest ale

Birra Moretti 5.0% abv

San Miguel 5.0% abv

Staropramen 5.0% abv

GIN BAR

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| Burleighs London dry | Rock Rose |
| Burleighs king Richard III | Sharish magic Gin |
| Burleighs pink gin | Edinburgh Gin |
| Burleighs Leicester Dry | Malfy con limone |
| Burleighs Marilyn Monroe | Malfy Rosa |
| Hendricks gin | Malfy con arancia |
| Hendricks Midsummer solstice | Zymurgorium marmalade |
| Warner's rhubarb gin | Zymurgorium Turkish delight |
| Warner's elderflower | Boe Peach & hibiscus |
| Warner's raspberry | Boe violet Gin |
| Warner's sloe | Boe Scottish bramble |
| Warner's honeybee | Boe passionfruit |
| OPIHR oriental spiced gin | Titanic plum |
| Bathtub gin | Artisan infusions x3 |
| Tanqueray London dry gin | Pink pepper gin |
| Tanqueray Rangpur | Sir Robin of Locksley |
| Tanqueray flor de Seville | Nelsons rhubarb & custard |
| Bloom gin | London no 1 gin |
| Gin Mare | Vampire gin |
| Nordes gin | Twisting spirits, kaffir lime |
| Monkey 47 | Empress gin |
| William Chase London Dry | Brooklyn Gin |
| Larios 12 Rose | Edgerton blue gin |
| Sipsmith sloe gin | Fifty pounds gin |
| Sipsmith lemon drizzle gin | Portobello Road |
| Sipsmith orange & cacao gin | |
| Sipsmith London dry gin | |
| Plymouth gin | |
| King of Soho vaorium | |
| Beefeater 24 | |
| Poetic licence Northern dry | |
| Poetic licence fireside | |
| Poetic licence picnic Gin | |
| Brooklyn Gin | |
| Whitley Neil lemongrass & ginger | |
| Whitley Neil Quince | |
| Whitley Neil Rhubarb & Ginger | |

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

Marques Morano, Rioja, Spain.

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

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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