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RESTAURANT WINTER MENU

PRE-STARTER

HAND-MADE BREADS, marinated olives, oils, flavoured butter (v) £3.95 p/p

TO START

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

WILD MUSHROOM & STILTON ARANCINI, mixed leaf, balsamic syrup, sweet chilli jam (v) £6.95

CLASSIC ATLANTIC SHRIMP COCKTAIL, baby gem, Marie Rose & Cognac sauce, Artisan bread, charred lemon (df) £7.95

WHIPPED GOATS CHEESE EN CROUTE, chive, toasted ciabatta, vine tomato chutney (v) £7.95

HAM HOCK TERRINE, Parmesan, potato croquet, chef's piccalilli £8.95

SHARING SLATES / STARTERS FOR TWO

SEASIDE SLATE, battered calamari, blanch bait, shrimp cocktail, tartare sauce, sweet chilli dip, charred lemon, mixed leaf, Artisan bread £16.95

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

8 HOUR BRAISED PORK BELLY, fondant potato, spiced braised red cabbage with star anise, Bramley apple puree, honey roast parsnip crisp, jus (gf) £17.85

SUPREME OF LOCAL CHICKEN, French trimmed, bubble & squeak, creamed leeks, wild mushroom sauce (gf) £17.95

PAN SEARED HAKE, spring onion crushed baby new potatoes, pan fried samphire, citrus beurre blanc sauce (gf) £17.95

CATCH OF THE DAY, beer battered, chefs' tartare sauce, charred lemon, minted mushy peas, Piper chips (df) £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, tomato, caramelised onion, 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, Winter bliss bowl seasonal greens £3.95

VEGETARIAN & VEGAN

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

CHEF'S HANDMADE RAVIOLI, roasted butternut squash, flaked chilli, white wine cream sauce, herb oil (v) £15.95

PLANT BASED BURGER, vegan brioche, tomato, baby gem, relish, onion rings, Piper chips (vg) £14.95

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 James 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 James 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

STICKY TOFFEE PUDDING, toffee sauce, vanilla-pod ice-cream £7.95

WINTER BERRY CHEESECAKE, crème Chantilly, vanilla tuille £6.95

CHOCOLATE BROWNIE, Belgian chocolate sauce, vanilla-pod ice cream (gf) £7.95

WINTER 'FIGGY' PUDDING, whisky cream, vanilla-pod ice-cream £6.95

BELGIAN CHOCOLATE TART, Baileys Chantilly cream, white chocolate sauce, mint gel £8.25

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

DESSERT SHARING PLATTER FOR TWO, Chef's selection of three desserts, two spoons £14.95

CHEESEBOARD

'WINTER' 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

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WINTER DRINKS

WINTER SPECIALITY

Leckford Estate
British Brut £45

Chocolate orange
Espresso martini

Warm mulled wine

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

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

CASK ALE,

LAGER & CIDER

Everards Tiger copper ale 4.2% abv

Everards Old Original ruby ale 5.2% abv

Ask for today's guest ales

Birra Moretti 5.0% abv

San Miguel 5.0% abv

Staropramen 5.0% abv

Fosters 4.0% abv

American Pale Ale 4.5% abv

Stowford press 4.5% abv

Strongbow Dark Fruit 4.5% abv

Guinness 4.2% abv

GIN BAR

Burleighs London dry

Burleighs king Richard III

Burleighs pink gin

Burleighs Leicester Dry

Burleighs Marilyn Monroe

Hendricks gin

Hendricks Midsummer solstice

Warner's rhubarb gin

Warner's elderflower

Warner's raspberry

Warner's sloe

OPIHR oriental spiced gin

Bathtub gin

Tanqueray London dry gin

Tanqueray Rangpur

Tanqueray flor de Seville

Bloom gin

Gin Mare

Nordes gin

Monkey 47

William Chase London Dry

Larios 12 Rose

Sipsmith sloe gin

Sipsmith lemon drizzle gin

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

Rock Rose

Sharish magic Gin

Edinburgh Gin

Malfy con limone

Malfy Rosa

Malfy con arancia

Zymurgorium marmalade

Zymurgorium Turkish delight

Boe Peach & hibiscus

Boe violet Gin

Boe Scottish bramble

Boe passionfruit

Titanic plum

Artisan infusions x3

Pink pepper gin

Sir Robin of Locksley

Nelsons rhubarb & custard

London no 1 gin

Twisting spirits, kaffir lime

Empress gin

Brooklyn Gin

Edgerton blue gin

Fifty pounds gin

Portobello Road

WINE MENU

WHITE

Footsteps, Sauvignon Blanc, Chile.

BTL £16.95 175ml £4.00 250ml £5.65

Riverstone ridge, Sauvignon Blanc, NZ.

BTL £22.35 175ml £5.30 250ml £7.45

Footsteps, Pinot Grigio, Italy.

BTL £16.95 175ml £4.00 250ml £5.65

Don Jacobo Rioja blanco, Spain.

BTL £21.15 175ml £5.00 250ml £7.05

Short Mile Bay Chardonnay, Australia.

BTL £17.55 175ml £4.20 250ml £5.85

Kleine Zalze Chenin blanc, South Africa.

BTL £18.90 175ml £4.45 250ml £6.30

Adrien Maréchal, Sancerre, France.

BTL £27.95

Petit Chablis Domaine D'elise, Burgundy, France.

BTL £24.95

RED

Footsteps, Merlot, France.

BTL £16.95 175ml £4.00 250ml £5.65

Footsteps, Shiraz, Australia.

BTL £16.95 175ml £4.00 250ml £5.65

Trivento Malbec, Mendoza, Argentina.

BTL £21.15 175ml £5.00 250ml £7.05

Rare vineyards, Pinot noir, France.

BTL £19.65 175ml £4.65 250ml £6.55

Marques Morano, Rioja, Spain.

BTL £18.30 175ml £4.30 250ml £6.10

Don Jacobo, Rioja reserva, Spain.

BTL £29.95

Chateauneuf du pape, France.

BTL £33.95

ROSE

Jack rabbit, White zinfandel, California.

BTL £17.95 175ml £4.30 250ml £6.20

Belvino, Pinot Grigio roasto, Italy.

BTL £17.95 175ml £4.30 250ml £6.20

SPARKLING WINES

Prosecco La Contesse (20cl) BTL £7.95

Prosecco La Contesse BTL £22.95

Vollereaux Brut BTL £33.95

Lanson Black Label Brut BTL £44.95

Bollinger Special Cuvee BTL £59.95

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