

# B

## RESTAURANT 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) £8.95

WHIPPED GOATS CHEESE EN CROUTE, chive, toasted ciabatta, vine tomato chutney (v) £8.95

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 £17.95

CHARCUTERIE MEZZE, chorizo, Parma ham, marinated olives, Cheddar, chefs' chutney, Artisan bread, balsamic vinegar dipping oils (gf avail.) £16.95

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 FRIED SCOTTISH SALMON, spring onion crushed baby new potato cake, pan fried green beans, citrus beurre blanc sauce (gf) £18.45

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, choice of strong Cheddar or Stilton £14.95

BAKERS OWN TIGER PIE, Leicestershire slow cooked beef, half suet & shortcrust pastry, creamed whole grain mustard mash, baby carrots, Spring greens, rich jus £16.85

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 £3.25

CHOICE OF SIDES: Mixed leaf salad, Skin on 'Piper' chips, Beer battered onion rings, Spring bliss bowl seasonal greens £4.50

### VEGETARIAN & VEGAN

SPRING RISOTTO OF THE DAY, ask your server for today's risotto (v) (gf) £14.95

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 £16.85

*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

MIXED BERRY CHEESECAKE, crème Chantilly, vanilla tuille £7.95

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

SHARP LEMON POSSET, shortbread biscuit, fruit coulis, chocolate soil £7.95

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 £15.95

### CHEESEBOARD

'SPRING' 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*

# B

## BAKERS BUTTIES SERVED 12PM-3PM

ALL SERVED WITH PIPER CHIPS, COLESLAW, SALAD,  
HANDMADE BREAD, CHOICE OF WHITE OR BROWN

### RIBEYE STEAK

red onion chutney, choice of cheddar / stilton £10.95

### ITALIAN DELI

chorizo, Parma ham, red onion chutney, cheddar £8.95

### FISH FINGER

beer battered haddock, choice of ketchup / tartare £8.95

### BAKERS B.L.T

bacon, lettuce, tomato £8.95

### BAKERS OWN PLOUGHMANS

Parma ham, choice of cheddar/ stilton  
baby leaf, gherkin, sweet pickle £8.95

### SOUP'ER SANDWICH

UPGRADE YOUR BAKERS BUTTIE & ADD A CUP OF  
CHEF'S SOUP OF THE DAY £12.95

## COCKTAILS

### Long island iced tea

vodka, rum, gin, triple sec, tequila, lime & Coca Cola

### Burleighs St. Clements

Burleighs London dry, fresh orange juice,  
Fever-tree tonic

### Foxes Gin fizz

Burleighs 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

### Pornstar Martini

Vanilla Vodka, Passoa, passionfruit, lime, Prosecco

### Kir Royale

Crème de cassis, prosecco

## GIN BAR

Burleighs London dry	Plymouth gin
Burleighs National Forest Gin	King of Soho vaorium
Burleighs king Richard III	Beefeater 24
Burleighs pink gin	Poetic licence Northern dry
Burleighs Leicester Dry	poetic licence fireside
Burleighs Marilyn Monroe	Poetic licence picnic Gin
Hendricks gin	Whitley Neil Quince
Hendricks Midsummer solstice	Whitley Neil Rhubarb & Gin-ger
Warner's rhubarb gin	Rock Rose
Warner's elderflower	Edinburgh Gin
Warner's raspberry	Malfy con limone
Warner's sloe	Malfy Rosa
OPIHR oriental spiced gin	Malfy con arancia
Bathtub gin	Boe Peach & hibiscus
Tanqueray London dry gin	Boe violet Gin
Tanqueray Rangpur	Boe Scottish bramble
Tanqueray flor de Seville	Boe passionfruit
Bloom gin	Titanic plum
Gin Mare	Sir Robin of Locksley
Nordes gin	Nelsons rhubarb & custard
Monkey 47	London no 1 gin
William Chase London Dry	Empress gin
Larios 12 Rose	Brooklyn Gin
Sipsmith sloe gin	Edgerton blue gin
Sipsmith lemon drizzle gin	Fifty pounds gin
Sipsmith orange & cacao gin	Portobello Road
Sipsmith London dry gin	
Sipsmith Chilli & lime	

## BAKERS DOZEN

### WINE LIST

#### WHITE

Footsteps, Sauvignon Blanc, Chile.

BTL £17.95 175ml £4.35 250ml £5.95

Riverstone ridge, Sauvignon Blanc, NZ.

BTL £22.95 175ml £5.65 250ml £7.65

Belvino, Pinot Grigio, Italy.

BTL £17.95 175ml £4.35 250ml £5.95

Granfort, Chardonnay, Australia.

BTL £18.95 175ml £4.75 250ml £6.25

Petit Chablis Domaine D'elise, Burgundy,  
France.

BTL £29.95

#### Red

CYT, Merlot, France.

BTL £16.95 175ml £4.25 250ml 5.95

Short Mile Bay, Shiraz, Australia.

BTL £16.95 175ml £4.25 250ml £5.95

Gougenheim Malbec, Argentina.

BTL £22.95 175ml £5.65 250ml £7.65

Marques Morano, Rioja, Spain.

BTL £18.95 175ml £4.75 250ml £6.25

Primitivo del Salento, Italy.

BTL £27.95

Chateaufeuf du pape, France.

BTL £36.95

## SPARKLING WINE

Prosecco la Contesse (20cl) BTL £8.95

Prosecco la Contesse BTL £25.95

Vollereaux Brut BTL £33.95

Lanson Black Label BTL £44.95

Bollinger special Cuvee BTL £59.95

## BEVERAGES

White coffee - £2.50

Mocha - £2.80

Black coffee - £2.50

Hot chocolate - £2.50

Latte - £2.80

Americano - £2.85

Cappuccino - £2.80

Served with

Espresso - £2.50

Caramelised biscuit

#### Rose

Jack rabbit, White zinfandel, California.

BTL 19.95 175ml £5.35 250ml £6.95

Belvino, Pinot Grigio roasto, Italy.

BTL £19.95 175ml £5.05 250ml £6.85