



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, garlic herb croutons (v) (gf avail.) £6.95

TERIYAKI PORK BELLY, spring onion, red chilli, crispy udon noodles (df) £10.25

CORNISH CRAB ARANCINI, sundried tomato, crispy basil, Parmesan £8.95

SCOTTISH SMOKED SALMON, pickled cucumber, crème fraiche, charred lime, toasted bread (gf avail.) £8.95

GRILLED ASPARAGUS, homemade hummus, dressed rocket, mixed nut crumb (vg) £7.95

SHARING SLATES / STARTERS FOR TWO

SEASIDE SLATE, Cornish crab arancini, calamari, whole tail scampi, smoked salmon, sweet chilli dip, tartare sauce, mixed leaf, charred lemon, Artisan bread £17.95

BAKERS OWN PLOUGHMANS, red Leicester, mature Cheddar, Leicestershire pork pie, honey roast ham, sweet pickle, celery, mixed leaf, Artisan bread (v avail.) £16.95

MAIN COURSE

LEICESTERSHIRE RIB-EYE STEAK (9oz), confit tomato, garlic mushroom, hand-cut Piper chips, beer battered onion rings (df avail.) £25.95

8HR BRAISED PORK BELLY, local black pudding, Parmentier potato, roasted carrots, crispy kale, apple puree, rich jus (df) (gf) £17.95

SUPREME OF LOCAL CHICKEN, roasted baby potatoes, seasonal greens, wild mushrooms, red wine jus (gf) £18.45

BAKERS OWN TIGER PIE, Leicestershire slow cooked beef, half suet & shortcrust pastry, creamed horseradish mash, seasonal greens, rich jus £18.95

PAN FRIED SEABASS, coconut curry, Bombay potatoes, samphire (df) (gf) £19.20

OVEN BAKED SALMON, roasted tomato, wilted spinach, Mediterranean vegetable cous cous (df) (gf) £18.45

CATCH OF THE DAY, beer battered, hand-cut Piper chips, minted pea puree, seaweed tartare, charred lemon (df) £14.95

BAKERS OWN LOCAL CHICKEN BURGER, buttermilk marinated, Blaby brioche, skinny fries, onion rings, lettuce, tomato, burger sauce, red cabbage slaw £14.95

CLASSIC BEEF BURGER STACK, Blaby brioche, crispy bacon, skinny fries, onion rings, lettuce, tomato, burger sauce, red cabbage slaw, choice of strong Cheddar or Stilton £14.95

CHOICE OF SAUCES: peppercorn, Stilton & port, rich jus £3.25

CHOICE OF SIDES: beer battered onion rings / truffle & Parmesan fries / hand-cut triple cooked Piper chips / sauteed seasonal vegetables/ mixed leaf salad £4.50

VEGETARIAN & VEGAN

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

VEGGIE BEAN & HALLOUMI BURGER, Blaby brioche, skinny fries, onion rings, lettuce, tomato, burger sauce, red cabbage slaw (vg avail.) £14.95

CHICKPEA COCONUT CURRY, coconut curry, Bombay potatoes, Mediterranean vegetables (vg) £15.25

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 Liam 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 £18.95

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 Liam 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

(Available from September)

DESSERTS

STICKY TOFFEE PUDDING, honeycomb, salted caramel sauce, Biscoff ice-cream £8.95

CHOCOLATE BROWNIE, white chocolate tofu, raspberry textures (gf) £7.95

APPLE ETON MESS, meringue, apple compote, whipped cream, crumble, vanilla-pod ice-cream £7.95

STRAWBERRY & LIME POSSET, macerated berries, shortbread biscuit £7.95

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

CHEESEBOARD

'SUMMER' CHEESE SLATE, Tuxford Stilton, mature Cheddar, red Leicester, apple chutney, crackers, celery £8.95/£14.95

Key: (v) vegetarian (gf) gluten free (df) dairy free (vg) vegan, 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



DRINKS MENU

CASK ALE, LAGER, CIDER, BOTTLES

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
 Madri Exceptional 4.6% abv

Carling 4.0% abv
 American Pale Ale 4.5% abv
 Aspall Cyder 4.5% abv
 Strongbow Dark Fruit 4.5% abv
 Ask for today's guest cider
 Guinness 4.2% abv

Bottles(330ml): Peroni 5.1% abv Budweiser 4.8% abv Sol 4.4% abv
 Bulmers 4.5% abv Old Mout 4.0% abv Newcastle Brown 4.7% abv

SUMMER SPECIALITY

Pornstar Martini

Vanilla Vodka, Passoa,
 passionfruit, lime, Prosecco

Mixed berry Mojito

Rum, lime, sugar syrup,
 mixed berry, mint, soda

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

Kir Royale
 Crème de cassis, prosecco

GIN BAR

Burleighs London dry	Sipsmith London dry gin
Burleighs National Forest Gin	Sipsmith Chilli & lime
Burleighs king Richard III	Sipsmith Strawberry Smash
Burleighs pink gin	Plymouth gin
Burleighs Leicester Dry	Poetic licence Northern dry
Burleighs Raspberry	poetic licence fireside
Hendricks gin	Whitley Neill Quince
Warner's rhubarb gin	Whitley Neill Rhubarb Ginger
Warner's elderflower	Whitley Neill Pineapple
Warner's raspberry	Silent Pool
Warner's sloe	Slingsby gin
OPIHR oriental spiced gin	Peaky Blinders gin
Bathtub gin	Rock Rose
Tanqueray London dry gin	Edinburgh Gin
Tanqueray Rangpur	Malfy con limone
Tanqueray flor de Seville	Malfy Rosa
Tanqueray Blackcurrant	Malfy con arancia
Bloom gin	Boe Peach & hibiscus
Gin Mare	Boe violet Gin
Nordes gin	Boe passionfruit
Monkey 47	Titanic plum
Monkey 47 sloe gin	Nelsons rhubarb & custard
William Chase London Dry	Empress gin
Larios 12 Rose	Brooklyn Gin
Sipsmith lemon drizzle gin	Edgerton blue gin
Sipsmith orange & cacao gin	Fifty pounds gin

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

Rose

Jack rabbit, White Zinfandel, California.

BTL 19.95 175ml £5.35 250ml £6.95

Belvino, Pinot Grigio rosato, Italy.

BTL £19.95 175ml £5.05 250ml £6.85

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 - £2.70	Espresso - £2.90
Black coffee - £2.70	Mocha - £2.90
Latte - £2.90	Hot chocolate - £2.80
Cappuccino - £2.90	Americano - £2.95

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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