



# RESTAURANT MENU

## PRE-STARTER

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

## TO START

SOUP OF THE DAY, Artisan bread, crispy onion (v) (gf avail.) £6.95

HOMEMADE SCOTCH EGG, apricot compote, black pudding, Maldon salt £9.95

PANKO CHICKEN, honey glazed, sriracha, sesame, chilli flakes, Asian slaw £8.95

KING PRAWN COCKTAIL, Marie rose, pickled cucumber, paprika, baby gem £8.95

WARM GOATS CHEESE & HONEY ROAST PLUM, toasted Pine nuts, dressed baby leaf £7.95

## SHARING SLATES / STARTERS FOR TWO

SEASIDE SLATE, whitebait, calamari, whole tail scampi, king prawn cocktail, sweet chilli dip, tartare sauce, dressed baby leaf, charred lemon, Artisan bread £17.95

HANDMADE FLATBREADS, choice of... garlic, Mozzarella, caramelised onion & rosemary (v) / Brie, bacon & cranberry jam / roasted tomato, chorizo, chilli & Cheddar £15.95

## MAIN COURSE

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

OVEN ROASTED LAMB RUMP (12oz), potato rosti, kale, carrot textures, Juniper berry jus (df) (gf) £22.95

CHICKEN PARMIGIANA, Napoli sauce, Mozzarella, Parmesan, roasted baby potatoes, Tenderstem broccoli £17.95

BAKERS OWN TIGER PIE, Leicestershire slow cooked beef, half suet & shortcrust pastry, creamed mash, roasted seasonal vegetables, rich jus £19.95

PAN SEARED COD FILLET, crushed new potatoes, braised red cabbage, crisp Winter greens, lemon beurre blanc (gf) £18.95

KING PRAWN THAI GREEN CURRY, chilli squid rings, toasted nut crumb, Basmati rice (df) (gf) £18.95

CATCH OF THE DAY, beer battered, hand-cut Piper chips, minted mushy peas, seaweed tartare, charred lemon (df) £15.95

CLASSIC BEEF BURGER STACK, Blaby brioche, Monterey Jack, crispy bacon, skinny fries, onion rings, lettuce, tomato, burger sauce, house slaw £15.95

CHOICE OF SAUCES: pink peppercorn, Stilton & port, rich jus £3.50

SOMETHING ON THE SIDE: beer battered onion rings / rosemary & Maldon salted fries  
hand-cut triple cooked Piper chips / buttered seasonal vegetables / mixed leaf salad £4.50

## VEGETARIAN & VEGAN

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, house slaw (vg avail.) £14.95

WILD MUSHROOM LINGUINE, parmesan, balsamic, toasted pine nuts (v) £14.95

POTATO, LENTIL, COCONUT CURRY, Basmati rice, crispy onion, sesame, chilli flakes, charred lime (vg) £15.95

## 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 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 £19.95

(Subject to availability)

*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

Handmade Venison sausage  
creamed mash, roasted Brussel sprouts, braised red cabbage, Tenderstem, honey roasted carrot, juniper berry & caramelised onion jus fired rosemary £26.95

(Subject to availability)

## DESSERTS

STICKY TOFFEE APPLE CAKE, caramelised apple compote, digestive crumb, Maldon salted toffee sauce £8.95

CHOCOLATE ORANGE BROWNIE, orange compote, Madagascan vanilla ice-cream (gf) £8.95

HOMEMADE PECAN PIE, caramel popcorn, crème fraiche £7.95

FRUIT OF THE FOREST SUNDAE, Winter berry compote, berry coulis, biscuit, Chantilly, Vanilla-pod ice-cream £7.95

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

## CHEESEBOARD

'WINTER' CHEESE SLATE, Tuxford Stilton, mature Cheddar, French Brie, chef's onion 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  
 New World IPA 5.1% abv  
 Aspall Cyder 4.5% abv  
 Strongbow Dark Fruit 4.5% abv  
 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

## SPECIALITY

### Blushin' Russian

Amaretto, Coffee liqueur, Vanilla cream

### Raspberry Espresso Martini

Raspberry rum, Kahlua, Espresso

## 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

### Pornstar Charlie

Passoa, passionfruit, Prosecco, lime, Vanilla vodka

## GIN BAR

Burleighs London dry	Sipsmith London dry gin
Burleighs National Forest Gin	Plymouth gin
Burleighs king Richard III	Poetic licence Northern dry
Burleighs pink gin	Poetic licence fireside
Burleighs Leicester Dry	Whitley Neill Quince
Burleighs Raspberry	Whitley Neill Rhubarb Ginger
Hendricks gin	Whitley Neill Gooseberry
Warner's rhubarb gin	Whitley Neill Watermelon
Warner's elderflower	Elephant Gin
Warner's raspberry	Mermaid gin
Warner's sloe	The Lakes Elderflower
Warner's honey	Silent Pool
OPIHR oriental spiced gin	Slingsby gin
Bathtub gin	Peaky Blinders gin
Tanqueray London dry gin	Rock Rose
Tanqueray Rangpur	Edinburgh Gin
Tanqueray flor de Seville	Malfy con limone
Tanqueray Blackcurrant	Malfy Rosa
Bloom gin	Malfy con arancia
Gin Mare	Boe Peach & hibiscus
Nordes gin	Boe violet Gin
Monkey 47	Boe passionfruit
Monkey 47 sloe gin	Titanic plum
William Chase London Dry	Empress gin
Sipsmith lemon drizzle gin	Brooklyn Gin
Sipsmith orange & cacao gin	Fifty pounds gin
Pinkster Gin	
Edinburgh bramble	

## 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

## BAKERS DOZEN WINE LIST

### WHITE

Footsteps, Sauvignon Blanc, Chile.

BTL £17.95 175ml £4.35 250ml £5.95

Wild river, 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

## 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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