



RESTAURANT MENU

PRE STARTER

HAND-MADE FOCCACIA, marinated olives, oils, flavoured butter (v) £4.95 p/p

TO START

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

KING PRAWN & CRAYFISH COCKTAIL, marie rose, Chef's tomato compote, iceberg lettuce, toasted crostini, charred lemon (df) (gf avail.) £8.95

PANKO CHICKEN, jerk barbeque lime aioli, coriander cajun slaw, toasted sesame (df) £9.95

SPANISH CHORIZO & COD ARANCINI, sweet chilli jam, Parmigiano Reggiano, baby cress (df avail.) £9.95

CASPRESE SALAD, tomato, buffalo mozzarella, rocket, basil pesto, balsamic reduction (v) (gf) £8.95 / £14.95

SHARING SLATES & STARTERS FOR TWO

SEASIDE SLATE, calamari, whole tail scampi, breaded whitebait, crayfish cocktail, sweet chilli dip, seaweed tartare, lemon, Artisan bread (df) £19.95

FLATBREADS, buffalo mozzarella, garlic, caramelised onion (v) £14.95 / Spanish chorizo, fried halloumi, cherry tomato, rocket £17.95
with marinated olives, house dressed baby leaf

ANTIPASTI, Spanish chorizo, Prosciutto, marinated olives, roasted root vegetables, Buffalo Mozzarella, dressed baby leaf, toasted Artisan bread (gf avail.) £10.95pp

MAIN COURSE

LEICESTERSHIRE RIB-EYE STEAK (9oz), hand-cut Piper chips, vine cherry tomato, caramelised onion, dressed rocket (df) (gf) £25.95

SLOW ROAST 'OLD SPOT' PORK BELLY, 8 hour roasted, Dauphinoise potato, honey roasted carrot, collard greens, onion & apple puree, red wine jus (gf) £20.95

PAN SEARED SUPREME OF LOCAL CHICKEN, French trimmed, tomato, chorizo & chilli risotto, pineapple salsa criolla (gf) (df) £19.95

BAKERS OWN TIGER PIE, Leicestershire slow cooked beef, half suet & shortcrust pastry, creamy mash, roasted root vegetables, tenderstem, bone marrow gravy £19.95

OVEN BAKED FILLET OF SEABREAM, roasted baby potatoes, fresh pea, vine tomato, brandy cream (gf) £19.95

PAN FRIED KING PRAWNS, honey & garlic glazed, stir fried julienne vegetables, udon noodles, spiced fish velouté, prawn crackers (df avail.) £20.95

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

SUMMER PRIMAVERA SALAD, grilled halloumi, tossed baby leaf, cherry tomato, cucumber, carrot, roasted pepper, baby potato, onion, house dressing (v) (vg avail.) £14.95

SICILIAN CAPONATA LINGUINE, Mediterranean vegetables, raisins, capers, basil pesto, torn buffalo mozzarella (v) £15.95

RISOTTO OF THE DAY, ask your server for today's risotto (v) (vg. avail.) £14.95

BAKERS BURGERS

CLASSIC LEICESTERSHIRE BEEF, Monterey jack, smoked bacon £15.95 / PANKO CHICKEN, sweet chilli jam £15.95 / SPICY BEAN & VEGETABLE, grilled halloumi (v) £14.95
served in Blaby brioche, tomato relish, mixed leaf, house slaw, skinny fries, beer battered onion rings

SIDES & SAUCES

BEER BATTERED ONION RINGS / MALDON SALTED SKINNY FRIES / SWEET POTATO FRIES / HAND-CUT TRIPLE COOKED PIPER CHIPS

GARLIC & CHILLI FRIED TENDERSTEM / DRESSED CHERRY TOMATO, ROCKET & PARMESAN SALAD £4.50

SAUCES... PINK PEPPERCORN / STILTON & PORT / BONE MARROW JUS £3.50

SPECIALITY DISHES

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, and juniper berries creamy mash, seasonal vegetables, bone marrow jus
£19.95

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

Handmade 9oz Venison sausage creamy mash, roasted root vegetables, tenderstem, juniper berry & caramelised onion jus, rosemary salt tossed cress
£26.95

DESSERTS

RUM & GINGER CAKE, grilled pineapple, ginger biscuit, honey, biscoff ice-cream £8.95

BELGIAN DARK CHOCOLATE & CHERRY BROWNIE, cherry compote, white chocolate, Madagascan vanilla ice-cream (gf) £8.95

HOMEMADE TIRAMISU, coffee infused vanilla sponge, mascarpone cream £8.95

KIWI & KAFFIR LIME PANNACOTTA, meringue, homemade shortbread £7.95

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

CHEESEBOARD

'SUMMER' CHEESE SLATE, mature Cheddar, Tuxford stilton, French brie, Chef's onion chutney, crackers & glacier cherries £9.95/£14.95

*Key: (v) vegetarian (gf) gluten free (df) dairy free (vg) vegan/ dishes can be made adaptable to dietary requirements / we cannot 100% guarantee our premises are gluten & nut free
Fish may contain bones. 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.*

WWW.THEBAKERSARMS.COM FACEBOOK.COM/THEBAKERSARMSBLABY INSTAGRAM:THEBAKERSARMSBLABY TEL:01162787253



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
 Aspull Cyder 4.5% abv
 Strongbow Dark Fruit 4.5% abv
 Guinness Stout 4.2% abv
 Cast No Shadow Stout 4.2% abv

Bottles(330ml): Peroni 5.1% abv Budweiser 4.8% abv Corona 4.6% abv
 Bulmers 4.5% abv Old Mout 4.0% abv Crabbies 4.0% abv

SUMMER COCKTAIL SPECIALS

Piña Colada

coconut, cream, pineapple juice, rum

Salted Caramel Espresso Martini

vodka, salted caramel syrup, 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 Martini

Passoa, passionfruit, Prosecco, lime, Vanilla vodka

GIN BAR

Burleighs National Forest Gin	Plymouth gin
Burleighs king Richard III	Poetic licence Northern dry
Burleighs Export strength	Poetic licence fireside
Hendricks gin	Whitley Neill Quince
Warner's rhubarb gin	Whitley Neill Rhubarb Ginger
Warner's elderflower	Whitley Neill Gooseberry
Warner's raspberry	Whitley Neill Watermelon
Warner's sloe	Mermaid gin
Warner's honey	Silent Pool
OPIHR oriental spiced gin	Slingsby gin
Bathtub gin	Peaky Blinders gin
Tanqueray London dry gin	Rock Rose
Tanqueray flor de Seville	Edinburgh Gin
Tanqueray Blackcurrant	Malfy con limone
Bloom gin	Malfy Rosa
Bloom Jasmine & Rose	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	Warner's Strawberry & Rose
Edinburgh bramble	Warner's LDN dry
Sipsmith London dry gin	Puerto de Indias strawberry

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

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

Get involved! Follow us on Facebook & Instagram, check in, upload pictures of your food & drinks & remember to tag us!

WWW.THEBAKERSARMS.COM FACEBOOK.COM/THEBAKERSARMSBLABY INSTAGRAM:THEBAKERSARMSBLABY TEL:01162787253