



## A LA CARTE MENU

### PRE STARTER

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

### TO START

SOUP OF THE DAY, crispy onion, herb oil, toasted artisan bread (v) (gf. avail.) £6.95

HAM HOCK TERRINE, mixed nut, pickled celery, apple puree, pomegranate, balsamic syrup (gf) £8.95

PAN FRIED KING PRAWNS, sauteed chorizo, chilli, garlic butter, charred lime, ciabatta (gf. avail.) £10.95

NORFOLK TURKEY & SAGE STUFFING ARANCINI, cranberry sauce, herb oil £9.95

FILO WRAPPED FETA, spiced tomato & citrus sala, honey, dressed baby leaf (v) £7.95

### SHARING SLATES & STARTERS FOR TWO

SEASIDE SLATE, Whitby scampi, garlic & chilli crayfish, king prawn & chorizo skewers, crispy squid, sweet chilli jam, tartar sauce, dressed baby leaf, focaccia £22.95

FLATBREADS, buffalo mozzarella, garlic, caramelised onion (v) £14.95 / brie, cranberry & crispy bacon £17.95  
served with marinated olives & dressed baby leaf

### MAIN COURSE

LEICESTERSHIRE SIRLOIN STEAK (10oz), hand-cut piper chips, confit plum tomato, roast chestnut mushroom, beer battered onion rings (gf. avail.) £25.95

SALT & PEPPER LINCOLNSHIRE PORK FILLET, Hassleback potato with paprika, chargrilled tenderstem, pico de gallo, soy & ginger jus (gf) £19.95

SLOW BRAISED BEEF SHORT RIB, 8 hour slow roasted, horseradish mash, red cabbage, pea & bacon fricassee, crispy onion, red wine reduction (gf. avail.) £22.95

CHICKEN PARMIGIANA, panko breaded chicken breast, tomato sauce & mozzarella, garlic & chilli broccoli, roasted baby potatoes £18.95

BAKERS OWN TIGER PIE, Leicestershire slow cooked beef, half suet & shortcrust pastry, creamy mash, braised & roasted vegetable medley, stock gravy £20.95

OVEN BAKED FILLET OF HAKE, spinach & plum tomato risotto, chimichurri (v avail.) (gf) £18.95

KING PRAWN LINGUINE, sauteed garlic, chilli & chorizo, chefs' Napoli sauce, Parmigiano Reggiano (v avail.) £17.95

CATCH OF THE DAY, beer battered, hand-cut Piper chips, homemade mushy peas, tartar sauce, charred lemon £15.95

BEETROOT & BUTTERNUT SQUASH WELLINGTON, carrot & swede mash, broccoli & cauliflower gratin, sage stuffing, juniper berry jus (v) 17.95

PASTA PESTO GENEVESE, tenderstem & pea, crumbled feta, pine nuts (v) £16.95

### BAKERS BURGERS

CLASSIC LEICESTERSHIRE BEEF, melted cheddar, smoky bacon £15.95 / PANKO CHICKEN, sweet chilli jam £15.95

ORIENTAL SPICED VEGETABLE BURGER, grilled halloumi (v) £14.95

served in Blaby brioche with iceberg lettuce, tomato relish, beef tomato, house slaw, skin on fries & beer battered onion rings.

### SIDES & SAUCES

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

HONEY MUSTARD PIGS IN BLANKETS / ROASTED WINTER VEGETABLES / DRESSED HOUSE 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, & juniper berries.

Served with creamy mash, braised & roasted winter vegetables & stock gravy.

£20.95

*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

Served with caramelised onion mash, braised & roasted vegetables, crispy onion & a juniper berry & red wine jus.

Topped with rosemary salt tossed cress.

£26.95

### DESSERTS

STICKY TOFFE PUDDING, honeycomb, salted caramel sauce, crème caramel gelato £8.95

BELGIAN DARK CHOCOLATE BROWNIE, orange & apricot jam, white chocolate soil, vanilla-pod ice cream £9.95

CHERRY & CHOCOLATE TIRAMISU, kirsch cherry compote, mascarpone, masala, crème chantilly, lady finger £9.95

VANILLA BEAN & QUINCE GIN PANNACOTTA, cinnamon apple compote, meringue, gingerbread £7.95

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

### CHEESEBOARD

'WINTER' CHEESE SLATE, mature Cheddar, Tuxford stilton, French brie, chef's onion chutney, crackers & celery £9.95/£14.95

*Key: (v) vegetarian (v avail.) vegetarian available (gf) gluten free (df) dairy free / dishes can be made adaptable to dietary requirements / we cannot 100% guarantee our premises are gluten & nut free.  
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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# 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  
Cruz Campo 4.4% 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  
Old Mout Berries 4.5% abv  
Guinness 4.2% abv  
Cast No Shadow Stout 4.2% abv

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

## DRINKS SPECIALS

Orange liqueur  
Espresso Martini  
vodka, Cointreau, 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 king Richard III  
Burleighs Export strength  
Hendricks gin  
Warner's rhubarb gin  
Warner's elderflower  
Warner's raspberry  
Warner's sloe  
Warner's honey  
OPIHR oriental spiced gin  
Bathtub gin  
Tanqueray London dry gin  
Tanqueray flor de Seville  
Tanqueray Blackcurrant  
Bloom gin  
Bloom Jasmine & Rose  
Gin Mare  
Nordes gin  
Monkey 47  
Monkey 47 sloe gin  
William Chase London Dry  
Sipsmith lemon drizzle gin  
Sipsmith orange & cacao gin  
Pinkster Gin  
Edinburgh bramble  
Sipsmith London dry gin  
Dr. Squid Gin  
Engine oil Gin  
Hooch Raspberry & lemon  
California Gin  
Bombay Bramble

Brockmans Gin  
Plymouth gin  
Poetic licence Northern dry  
Poetic licence fireside  
Whitley Neill Quince  
Whitley Neill Blackberry  
Whitley Neill Rhubarb Ginger  
Whitley Neill Gooseberry  
Whitley Neill Watermelon  
Mermaid gin  
Silent Pool  
Slingsby gin  
Peakay Blinders gin  
Rock Rose  
Edinburgh Gin  
Malfy con limone  
Malfy Rosa  
Malfy con arancia  
Boe Peach & hibiscus  
Boe violet Gin  
Boe passionfruit  
Boe Raspberry & Basil  
Titanic plum  
Empress gin  
Brooklyn Gin  
Fifty pounds gin  
Warner's Strawberry & Rose  
Warner's LDN dry  
Puerto de Indias strawberry  
Marrakech Gin

## SPARKLING WINE

Prosecco la Contesse (20cl) BTL £8.95

Prosecco la Contesse BTL £25.95

Vollereaux Brut BTL £33.95

Bollinger special Cuvee BTL £59.95

## BAKERS DOZEN WINE LIST

### WHITE

CYT, Sauvignon Blanc, Chile.

BTL £19.05 175ml £4.65 250ml £6.60

Wild river, Sauvignon Blanc, NZ.

BTL £24.30 175ml £5.95 250ml £8.50

Belvino, Pinot Grigio, Italy.

BTL £19.15 175ml £4.80 250ml £6.80

The Accomplice, Chardonnay, Australia.

BTL £19.10 175ml £4.90 250ml £6.40

Petit Chablis Domaine D'elise, Burgundy,  
France. BTL £29.95

### Red

CYT, Merlot, France.

BTL £18.55 175ml £4.60 250ml 6.55

Short Mile Bay, Shiraz, Australia.

BTL £18.55 175ml £4.60 250ml £6.55

Gougenheim Malbec, Argentina.

BTL £24.15 175ml £5.90 250ml £8.40

Marques Morano, Rioja, Spain.

BTL £18.95 175ml £4.75 250ml £6.25

Primitivo del Salento, Italy.

BTL £29.95

Chateauneuf du pape, France.

BTL £38.95

### Rose

Jack rabbit, White Zinfandel, California.

BTL 20.10 175ml £5.35 250ml £6.95

Belvino, Pinot Grigio rosato, Italy.

BTL £20.95 175ml £5.45 250ml £7.75

## 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

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