



RESTAURANT MENU

PRE STARTER

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

TO START

SOUP OF THE DAY, Brioche croutons, toasted Artisan bread (v) (gf avail.) £7.25

HOMEMADE SCOTCH EGG, Lincolnshire pork, hens egg, bacon jam, Maldon salt £9.95

SMOKED SCOTTISH SALMON MOUSSE, pickled cucumber, citrus cream cheese, balsamic syrup, toasted Focaccia (gf avail.) £9.95

CORNISH CRAB & CRAYFISH BAO BUNS, Asian slaw, pickled vegetables, gochujang aioli £10.95

FRENCH BRIE CROQUETTES, black garlic, tomato relish, pico de gallo, crispy onion (v) £8.95

SHARING SLATES & STARTERS FOR TWO

SEASIDE SLATE, Whitby scampi, Scottish salmon mousse, calamari rings, pan fried king prawns, sweet chilli dip, tartare sauce, dressed baby leaf, Ciabatta £22.95

FLATBREADS, buffalo Mozzarella, garlic, caramelised onion (v) £14.95 / Spanish chorizo, Napoli sauce, Cheddar, Mozzarella, chilli £17.95
both served with marinated olives & dressed baby leaf

MAIN COURSE

LEICESTERSHIRE SIRLOIN STEAK (10oz), hand-cut Piper chips, wild mushrooms, confit tomato, Tiger ale battered onion rings (gf) £25.95

PAN SEARED SUPREME OF LOCAL CHICKEN, creamy mash, braised carrot, Savoy cabbage with bacon, mushroom duxelles, Diane sauce (gf) £19.95

CAJUN MARINATED 'OLD SPOT' PORK CHOP, Parmentier potato, grilled asparagus, tenderstem, pico de gallo, beef dripping (gf) £18.95

BAKERS OWN TIGER PIE, Leicestershire slow cooked beef, half suet & shortcrust pastry, creamy mash, braised & roasted mixed vegetables, stock gravy £21.95

KING PRAWN THAI GREEN CURRY, calamari rings, pak choi, broccoli, baby corn, spring onion, fresh chilli, Basmati rice (vg avail.) (gf avail.) £19.95

PAN SEARED FILLET OF SEABASS, ratatouille, roasted Jersey Royal potatoes, spinach & garlic velouté, herb butter (gf) £20.95

CATCH OF THE DAY, Tiger ale battered, hand-cut Piper chips, homemade mushy peas, Bakers own 'chip shop' curry sauce, tartare sauce, charred lemon £15.95

CAVOLO NERO ORECCHIETTE, cherry tomato, garlic, chilli, white wine cream, hazelnuts, Parmigiano Reggiano (v) 15.95

WILD MUSHROOM STROGANOFF, creamy mash, crispy kale, onion textures, Ciabatta (v) (gf avail.) £16.95

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

BAKERS BURGERS

CLASSIC LEICESTERSHIRE BEEF, mature Cheddar, smoky bacon, Bakers own burger sauce £15.95

CAJUN CHICKEN, Mozzarella, tomato relish £15.95 / THAI SPICED VEGETABLE, gochujang aioli (v) £14.95
served in Blaby brioche with iceberg, beef tomato, homemade slaw, skin on fries & Tiger ale battered onion rings

SIDES & SAUCES

MALDON SALTED SKINNY FRIES / SWEET POTATO FRIES / HAND-CUT TRIPLE COOKED PIPER CHIPS

TIGER ALE BATTERED ONION RINGS / BRAISED & ROASTED MIXED VEGETABLES / DRESSED BABY LEAF SALAD £4.50

SAUCES, PINK PEPPERCORN / STILTON & PORT / DIANE / BONE MARROW & RED WINE JUS £3.95

SPECIALITY DISHES

This recipe is a beautiful example of a medieval meat pie, 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, flavoured with cloves, mace, cinnamon & saffron. Served with creamy mash, braised & roasted mixed vegetables. Finished with juniper berry jus £23.95

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.

WILD VENISON PAVE

Parmesan pomme puree, mushroom duxelles, chargrilled asparagus & tenderstem, cavolo nero, oregano & thyme pesto. Finished with Beef dripping £32.95

DESSERTS

STICKY TOFFEE PUDDING, salted caramel sauce, crème caramel gelato, honeycomb £9.95

TRIO OF CHOCOLATE MILLE-FEUILLE, dark Belgian chocolate brownie, milk chocolate mousse, white chocolate soil, raspberry textures £10.95

CINNAMON CHEESECAKE, apple puree, popcorn, candied hazelnuts, toffee sauce, whipped cream £8.95

LEMON & ELDERFLOWER PANNACOTTA, gin infused, lemon curd, French meringue, homemade shortbread (gf avail.) £7.95

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

CHEESEBOARD

'SPRING' CHEESE SLATE, mature Cheddar, Red Leicester, Tuxford Stilton, French Brie, chef's onion chutney, crackers & celery £9.95/£16.95

Key: vegetarian (v) gluten free (gf). Our dishes can be made adaptable to dietary requirements. We cannot 100% guarantee our premises are gluten & nut free. Fish may contain bones! 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

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

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

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

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
Don Jacobo, Rioja, Crianza, Spain.
BTL £24.15 175ml £5.90 250ml £8.40
Primitivo del Salento, Italy. BTL £29.95
Chateauneuf du Pape, France. BTL £38.95

Gift Vouchers

Treat someone to a dining experience
at The Bakers with food & drinks
vouchers starting from £10.00

Cask Ale

- Everards Tiger Copper Ale 4.2% £4.35 | £2.20
Everards Old Original 5.2% £4.85 | £2.45
(Ask for today's Guest Ales) £4.65 | £2.35

Craft Lager

- Everards New World IPA 5.1% £5.40 | £2.70
Everards Munich Lager 4.8% £5.40 | £2.70

Draught Beer

- Cruz Campo 4.4% £5.20 | £2.60
Madri Exceptional 4.6% £5.20 | £2.60
Carling 4.0% £4.50 | £2.25
San Miguel 5.0% £5.10 | £2.55
Aspall Cyder 4.5% £4.95 | £2.50
Old Mout Berries 4.5% £5.40 | £2.70
Guinness 4.2% £5.90 | £2.95

Alc. Free

- Warners Pink Berries Gin £3.30
Tanqueray 0% £3.30
Heineken 0% £3.10
Berries & Cherries Cider £4.20

Soft

- Belvoir Farm Elderflower pressé £3.10
Bensons Just Apple Juice £3.10
Hartridges Orange & Passionfruit £2.90
Hartridges Apple & Mango £2.90
Hartridges Apple & Raspberry £2.90
Sunride Orange Juice £2.00
Appletiser £3.00
Fanta Orange £3.20
Coca Cola Bottle £3.20
Coke Zero 1/2 £1.70 | Pt £3.40
Diet Coke 1/2 £1.70 | Pt £3.40
Schweppes Lemonade 1/2 £1.70 | Pt £3.40

Classic Cocktails

- Long Island Iced Tea**
vodka, rum, gin, triple sec, tequila, lime, Coca Cola
Old Fashioned
Bourbon, angostura bitter, sugar syrup, orange zest
The 'Bakers' Bad-Boy
Midori, peach schnapps, orange juice, Blue Curacao

Martini

- Espresso**
vodka, Kahlua, Espresso
Pornstar
Passoa, passionfruit, Prosecco, lime, Vanilla vodka
Orange Liqueur Espresso
vodka, Kahlua, Cointreau, Espresso

Fizz

- Aperol Spritz**
Aperol, prosecco, soda, orange
Ginger Monkey
Monkey shoulder, Fever-tree ginger ale
Kir Royale
Crème de cassis, prosecco
Bakers Gin Fizz
Warners London Dry, elderflower presse,
Monin sugar syrup, fresh lime, Blue Curacao
Malfy Originale St. Clements
Malfy originale, fresh orange juice,
Fever-tree tonic

Tea & Coffee

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| 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 |
| English Tea £2.00 | Fruit Tea £2.50 |

Liqueur Coffee

Ask your server for our range of liqueur coffees