

THE BAKERS ARMS

— SINCE 1485 —

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.) £6.95

HOMEMADE SCOTCH EGG, Lincolnshire pork, hens egg, red onion & bacon jam, Maldon salt £10.95

SCOTTISH GIN CURED SALMON, Primavera salsa, beetroot textures, dill mayonnaise £9.95

DEVONSHIRE CRAB & CRAYFISH BAO BUNS, garlic & chilli, Asian slaw, pickled vegetables, gochujang aioli £9.95

CORNISH BRIE & BLACK GARLIC CROQUETTES, tomato relish, pico de gallo, crispy onion (v) £7.95

SHARING SLATES & STARTERS FOR TWO

SEASIDE SLATE, cajun calamari rings, pan fried king prawns, devilled whitebait, Whitby scampi, chilli jam, tartare sauce, dressed baby leaf, Ciabatta £22.95

FLATBREADS, buffalo Mozzarella, garlic, caramelised onion (v) £14.95 / Spanish chorizo, Napoli sauce, chilli, melted Cheddar £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 avail.) £25.95

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

CAJUN MARINATED 'OLD SPOT' PORK CHOP, black garlic & tomato gnocchi, Spanish chorizo, garlic & chilli tenderstem, pico de gallo £18.95

BATH HURST BRAISED VENISON & WILD MUSHROOM CARBONARA, pappardelle, green pea, Parmigiano Reggiano £22.95

KING PRAWN THAI GREEN CURRY, calamari rings, pak choi, broccoli, baby corn, bell pepper, Basmati rice (v avail.) (gf avail.) £20.95

PAN SEARED FILLET OF SEABASS, ratatouille, roasted Jersey Royal potatoes, spinach & garlic velouté, herb butter (gf) £18.95

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.) £15.95

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

BAKERS BURGERS

all served in Blaby brioche with iceberg, beef tomato, homemade slaw, skin on fries & Tiger ale battered onion rings

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

PANKO CHICKEN, house barbeque, jerk mayonnaise £15.95

THAI SPICED VEGETABLE, gochujang aioli (v) £14.95

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 PIES

The 'Tiger' pie is our signature dish created here at The Bakers. Using Everards Tiger Ale & Russell Smith's Leicestershire beef, we celebrate our local Artisans with this home-cooked pie.

Our Chefs have created this dish with a half suet & half shortcrust pastry cooked traditionally in our ovens, both steamed & baked simultaneously.

BAKERS 'TIGER' PIE

Leicestershire beef slow braised in Tiger ale & red wine with rosemary & sage. Served with creamy mash, braised & roasted mixed vegetables. Finished with stocky gravy. £20.95

The 'Grete' pie is based around a medieval meat pie eaten by King Richard III of 'Battle of Bosworth' where he was slaughtered in 1485, the same year The Bakers Arms was built.

Our chefs have recreated this dish using the same ingredients and developed it into a modern day pie for you to try.

KING RICHARD III 'GRETE' PIE

Half suet & shortcrust. Leicestershire beef, chicken & dates 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

HOMEMADE SWEETS

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

LEMON & ELDERFLOWER RICE PUDDING, lemon curd, rhubarb compote, kirsch cherries, flaked almonds (gf) £8.95

MINT CHOCOLATE CHIP CHEESECAKE, vanilla, white chocolate soil, crushed Oreo, chantilly cream £7.95

RASPBERRY & LIME POSSET, freeze dried raspberries, raspberry gel, lime & vanilla shortbread (gf avail.) £7.95

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

CHEESEBOARD

'SPRING' CHEESE SLATE, mature Cheddar, Tuxford Stilton, Roquefort, Cornish Brie, chef's onion chutney, crackers & celery £9.95/£14.95

Key: vegetarian (v) gluten free (gf) gluten free available (gf avail.). 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.

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— SINCE 1485 —

DRINKS MENU

Sparkling Wine

Prosecco la Contesse 20cl BTL £9.25
Prosecco la Contesse BTL £26.95
Vollereaux Brut BTL £36.95
Bollinger special Cuvee BTL £62.95

White

CYT, Sauvignon Blanc, Chile.
BTL £19.55 175ml £4.95 250ml £6.65
Wild river, Sauvignon Blanc, NZ.
BTL £26.40 175ml £6.60 250ml £8.80
Belvino, Pinot Grigio, Italy.
BTL £19.95 175ml £5.05 250ml £6.80
The Accomplice, Chardonnay, Australia.
BTL £19.25 175ml £4.95 250ml £6.65
Petit Chablis Domaine D'elise,
Burgundy, France. BTL £32.95

Rose

Jack Rabbit, White Zinfandel, California.
BTL £21.00 175ml £5.40 250ml £7.20
Belvino, Pinot Grigio Rosato, Italy.
BTL £23.25 175ml £5.80 250ml £7.80

Red

CYT, Merlot, France.
BTL £18.95 175ml £4.80 250ml £6.65
Short Mile Bay, Shiraz, Australia.
BTL £19.25 175ml £4.85 250ml £6.80
Gougenheim Malbec, Argentina.
BTL £26.95 175ml £6.60 250ml £8.95
Don Jacobo, Rioja, Crianza, Spain.
BTL £25.95 175ml £6.50 250ml £8.75
Primitivo del Salento, Italy. BTL £32.00
Chateauneuf du Pape, France. BTL £45.00

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% £4.45 | £2.25
Everards Old Original 5.2% £4.95 | £2.50
(Ask for today's Guest Ales) £4.85 | £2.45

Craft Lager

Everards New World IPA 5.1% £5.50 | £2.75
Everards Munich Lager 4.8% £5.50 | £2.75

Draught Beer

Cruz Campo 4.4% £5.30 | £2.65
Madri Exceptional 4.6% £5.30 | £2.65
Carling 4.0% £4.60 | £2.30
San Miguel 5.0% £5.20 | £2.60
Aspall Cyder 4.5% £5.05 | £2.55
Old Mout Berries 4.5% £5.50 | £2.75
Guinness 4.2% £6.00 | £3.00

Alc. Free

Warners Pink Berries Gin £3.35
Tanqueray 0% £3.35
Heineken 0% £3.10
Berries & Cherries Cider £4.20

Soft

Belvoir Farm Elderflower pressé £3.20
Bensons Just Apple Juice £3.20
Hartridges Orange & Passionfruit £3.00
Hartridges Apple & Mango £3.00
Hartridges Apple & Raspberry £3.00
Sunride Orange Juice £2.05
Appletiser £3.20
Fanta Orange £3.30
Coca Cola Bottle £3.30
Coke Zero 1/2 £1.80 | Pt £3.60
Diet Coke 1/2 £1.80 | Pt £3.60
Schweppes Lemonade 1/2 £1.80 | Pt £3.60

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

White coffee £2.80	Espresso £2.90
Black coffee £2.80	Mocha £3.00
Latte £3.00	Hot chocolate £3.10
Cappuccino £3.00	Americano £3.00
English Tea £2.10	Fruit Tea £2.60

Liqueur Coffee

Ask your server for our range of liqueur coffees