

THE BAKERS ARMS

— SINCE 1485 —

PRE STARTER

HAND-MADE FOCCACIA & MARINATED OLIVES, dipping oils, chefs' flavoured butter (v) £5.95pp

TO START

SOUP OF THE DAY, crispy onions, toasted Artisan bread (v) (gf avail.) £7.95

BATHURST VENISON HOT POT, potato hay, toasted ciabatta (gf avail.) £10.45

SCOTTISH SMOKED SALMON TERRINE, citrus & chive cream cheese, pickled cucumber, pomegranate, wild rocket (gf) £9.95

KING PRAWN ARANCINI, tomato compote, Pico de gallo, Parmigiano Reggiano £9.95

FILO FETA PARCELS, honey glazed, sweet chilli jam (v) £7.95

OVEN BAKED GOATS CHEESE, maple glazed plums, candied hazelnuts, pink peppercorn (v) (gf) £8.95

SHARING SLATES & STARTERS FOR TWO

GARLIC & ROSEMARY FLATBREAD, mozzarella, caramelised onion, house salad, marinated olives (v) £14.95

FRENCH BRIE & BACON FLATBREAD, cranberry, mozzarella, sage, pomegranate, house salad, marinated olives (v avail.) £17.95

SEASIDE SLATE, king prawn arancini, salt & pepper squid, Whitby scampi, Scottish smoked salmon terrine, tartare sauce, chilli jam, dressed baby leaf, focaccia £22.95

MAIN COURSE

LEICESTERSHIRE SIRLOIN STEAK (10oz), hand-cut Piper chips, chestnut mushroom, confit tomato, Tiger ale battered onion rings (gf avail.) £26.95

8 HOUR BRAISED BEEF SHORT RIB (14oz), creamed mash, pea & pancetta fricassee, braised red cabbage, caramelised onion gravy (gf avail.) £24.95

NASI GORENG PORK BELLY, honey glazed, Indonesian fried rice, soy & ginger, stir fry vegetables, fried egg (v/gf avail.) £18.95

CHICKEN & CHORIZO CARBONARA, Pico de gallo, green pea, Parmigiano Reggiano (v avail.) £18.95

PAN FRIED FILLET OF SEABREAM, Jersey royals, tenderstem, cherry vine tomato, VS cognac & pink pepper sauce (gf) £19.95

GOAN MONKFISH CURRY, homemade Goan curry sauce, Basmati rice, garlic & chilli flatbread (v/gf avail.) £22.95

CATCH OF THE DAY, Tiger ale battered, hand-cut Piper chips, homemade mushy peas, tartare sauce, charred lemon £15.95

WILD MUSHROOM GNOCCHI, sage & onion stuffing, wilted spinach, pomegranate, Parmesan (v) £15.25

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

BAKERS BURGERS

all served in Brioche bun with baby gem, beef tomato, house slaw, skin on fries & Tiger ale battered onion rings

CLASSIC LEICESTERSHIRE BEEF, mature Cheddar, smoked bacon, Bakers own burger sauce £16.95

PANKO CHICKEN, homemade smoky barbeque sauce £15.95

THAI SPICED VEGETABLE, Pico de gallo, cajun mayonnaise (v) £14.95

SIDES & SAUCES

MALDON SALTED SKINNY FRIES / SWEET POTATO FRIES / HAND-CUT TRIPLE COOKED PIPER CHIPS / HONEY & MUSTARD PIGS IN BLANKETS

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

SAUCES, PINK PEPPERCORN / TUXFORD STILTON & PORT / STEAK 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. £21.95

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

BELGIAN CHOCOLATE BROWNIE, orange & apricot jam, white chocolate soil, Madagascan vanilla ice-cream (gf) £8.95

WARM TREACLE TART, Cornish clotted cream, toffee popcorn, salted caramel sauce £8.95

VANILLA CRÈME BRULEE, apricot & mint salsa, freeze dried raspberry, Chef's shortbread (gf avail.) £9.95

BLACKBERRY GIN PANNACOTTA, apple & cinnamon compote, Panettone, oat crumble (gf avail.) £7.95

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

CHEESEBOARD

'WINTER' CHEESE SLATE, mature Cheddar, Tuxford Stilton, Cornish Brie, chef's onion chutney, crackers & celery (gf avail.) £9.95/£14.95

Key: vegetarian (v) gluten free (gf) vegetarian or gluten free available (v/gf avail.). Our dishes can be made adaptable to dietary requirements. We cannot 100% guarantee our premises are gluten & nut free. Fish dishes 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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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
Artesa, Crianza, Rioja, 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% £4.50 | £2.25
Everards Old Original 5.2% £5.00 | £2.50
(Ask for today's Guest Ales) £4.90 | £2.45

Craft Lager

Everards New World IPA 5.1% £5.55 | £2.80
Everards Rattlesnake 4.6% £5.55 | £2.80

Draught Beer

Cruz Campo 4.4% £5.35 | £2.70
Madri Exceptional 4.6% £5.35 | £2.70
Carling 4.0% £4.65 | £2.35
Staropramen 5.0% £5.50 | £2.75
Aspall Cyder 4.5% £5.10 | £2.55
Old Mout Berries 4.5% £5.55 | £2.80
Guinness 4.2% £6.05 | £3.05

Alc. Free

Warners Pink Berries Gin £3.35
Tanqueray 0% £3.35
Heineken 0% £3.10
Berries & Cherries Cider £4.20
Guinness 0 £4.05

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
Sunpride 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