

THE BAKERS ARMS — SINCE 1485 —

TRADITIONAL SUNDAY LUNCH *SAMPLE MENU*

PRE-STARTER

HAND-MADE FOCACCIA, marinated mixed olives, balsamic & olive oils (v) £4.95pp

TO START

ROASTED ROOT VEGETABLE SOUP, crispy onion, Artisan bread (v) (gf avail.)

CHERRY VINE TOMATO BRUSCHETTA, Parmigiano Reggiano, focaccia (v)

KING PRAWN CROQUETTES, confit lemon, tartare sauce

DUCK LIVER & COGNAC PARFAIT, dressed baby leaf, red onion chutney, toast (gf avail.)

SUNDAY ROASTS

LEICESTERSHIRE TOPSIDE BEEF | HONEY GLAZED GAMMON | NORFOLK TURKEY CROWN
LINCOLNSHIRE PORK LOIN | TRIO OF MEATS (£3.00 supplement)
BUTTERNUT & BEETROOT WELLINGTON (v)

all served with garlic & rosemary salted roasties, maple glazed parsnip, braised red cabbage,
root vegetable mash, seasonal greens, sage stuffing, bone marrow jus

MAINS

LEICESTERSHIRE BEEF BURGER, mature Cheddar, smoked bacon,
Bakers' burger sauce, baby gem, tomato, brioche bun, skin-on fries, house slaw

RED PEPPER & PLUM TOMATO RISOTTO, Parmigiano Reggiano, balsamic reduction (v)

PAN FRIED FILLET OF SEABREAM, baby new potatoes, green pea, tenderstem, Napoli sauce
(£2.00 supplement)

SIDES

CAULIFLOWER CHEESE (serves 2) | GARLIC & ROSEMARY SALTED ROASTIES

BUTTERED WINTER VEGETABLES | HONEY MUSTARD PIGS IN BLANKETS | SKIN-ON FRIES

all £4.50

DESSERT & PUDDINGS

BRAMLEY APPLE & CINNAMON CRUMBLE, homemade crème anglaise

BELGIAN CHOCOLATE BROWNIE, freeze dried raspberries, white chocolate soil, Malteser ice-cream

HOMEMADE TREACLE TART, toffee popcorn, salted caramel sauce

HOMEMADE GELATO OR SORBET (2 scoops)

CHEESE SLATE, Taw Valley Cheddar, Tuxford Stilton, French Brie, onion chutney, celery, crackers
(£2.00 supplement)

2 courses £22.95

3 courses £27.95