

THE BAKERS ARMS

— SINCE 1485 —

PRE STARTER

HAND-MADE FOCACCIA & MARINATED OLIVES, dipping oils, chefs' flavoured butter (gf avail.) £5.95pp

TRUFFLE & PARMESAN POPCORN, for two £3.95

TO START

SOUP OF THE DAY, gratinéed crouton, Artisan bread (v) (gf avail.) £7.05

POACHED COD & NDUJA CROQUETTES, Pico de gallo, chimichurri mayonnaise £8.95

PAN FRIED KING PRAWNS, garlic & soy, spring onion, pickled chilli, citrus butter, focaccia (gf avail.) £9.95

CUMBERLAND PORK BELLY, slow braised, confit tomato, hens' egg, potato hay, saffron aioli (gf) (v avail.) £10.05

WHIPPED GREEK FETA, beetroot carpaccio, apple textures, pine nut (v) £7.95

SHARING SLATES & STARTERS FOR TWO

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

ITALIAN NDUJA & RED PEPPER FLATBREAD, mozzarella, romesco sauce, pickled chilli, house salad, marinated olives (v avail.) £18.95

SEASIDE SLATE, tempura King prawns, salt & pepper squid, Whitby scampi, poached cod & nduja croquette, tartare sauce, chilli jam, dressed baby leaf, ciabatta £23.45

MAIN COURSE

LEICESTERSHIRE SIRLOIN STEAK (10oz), Pommes Pont Neuf, balsamic roast vine tomato, mushroom fricassee, Tiger ale battered onion rings (gf avail.) £26.95

PAN ROASTED CHICKEN SUPREME, nduja parmentier, silverskin onion, baby corn, charred leek, Pico de gallo, romesco (gf) £18.95

LINCOLNSHIRE 'OLD SPOT' PORK CUTLET, baked potato mash, Savoy, prosciutto wrapped green beans, crispy onion, Bordelaise (gf) £20.95

SLOW BRAISED BATH HURST VENISON RAGU, pappardelle, roasted vine tomato, Parmigiano Reggiano (v avail.) £22.95

PAN SEARED SEABASS, butternut & tarragon gnocchi, kale, crispy capers, salsa verde (v avail.) £20.95

OVEN BAKED HAKE FILLET, Thai green curry, flame roasted pepper, pak choi, black sesame, basmati rice (gf) (v avail.) £23.95

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

MORROCAN CAULIFLOWER & CHICKPEA TAGINE, tomato, lentil, coriander crème fraiche, homemade flatbread (gf avail.) £15.25

RISOTTO OF THE DAY, ask your server for today's risotto £14.95

BAKERS BURGERS

all served in brioche bun with baby gem, beef tomato, house slaw, Maldon salted skinny fries & Tiger ale battered onion rings.

LEICESTERSHIRE BEEF (9oz), Cheddar & mozzarella, grilled maple bacon, Bakers' burger sauce £16.95

GRILLED BUTTERFLY CHICKEN, tomato relish, Parmigiano Reggiano £15.95

THAI SPICED VEGETABLE, flame roasted red pepper, chimichurri mayonnaise £14.95

SIDES & SAUCES

MALDON SALTED SKINNY FRIES / HAND-CUT TRIPLE COOKED PIPER CHIPS / TIGER ALE BATTERED ONION RINGS

SWEET POTATO FRIES / GARLIC & CHILLI SAUTÉED GREENS / DRESSED BABY LEAF SALAD £4.95

SAUCES, PINK PEPPERCORN / TUXFORD STILTON & PORT / BORDELAISE £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, pink peppercorn thyme & red wine. Served with creamy mash, honey glazed carrot, seasonal greens & braised red cabbage. Finished with bone marrow 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'

Leicestershire beef, chicken & dried fruit soaked in red wine, flavoured with cloves, nutmeg, cinnamon & saffron. Served with creamy mash, honey glazed carrot, seasonal greens & braised red cabbage. Finished with juniper berry jus. £23.95

HOMEMADE SWEETS

STICKY TOFFEE PUDDING, salted caramel sauce, honeycomb, clotted cream gelato £9.95

LIMONCELLO TART, Italian meringue, raspberry textures, pine nut praline £8.95

WHITE CHOCOLATE & AMARETTI CHEESECAKE, Belgian chocolate soil, honey poached apple £8.95

RUM & VANILLA BEAN PANNACOTTA, coconut, pineapple & mint salsa, ginger biscuit (gf avail.) £7.95

CHEESE SLATE, Taw Valley Cheddar, Tuxford Stilton, Cornish Brie, chefs' onion chutney, celery sticks, crackers £9.95/16.95

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

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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— 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
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 Vienna Lager 5.0% £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
Inch's Cider 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