

THE BAKERS ARMS

— SINCE 1485 —

PRE STARTER

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

TO START

HOMEMADE SOUP OF THE DAY, Artisan bread (v) (gf avail.) 7.95

BATHURST VENISON SAUSAGE ROLL, honey mustard, fig & apple chutney 9.95

HOISIN & HONEY PORK BELLY BITES, crispy Udon noodles, sesame, chilli (gf avail.) 8.95

SMOKED SCOTTISH SALMON TERRINE, crème fraiche, pink peppercorn, pickled cucumber, gremolata (gf) 10.45

CORNISH CRAB & TARRAGON ARANCINI, Prosecco gel, fennel slaw, clementine & pomegranate, toasted hazelnut 10.95

PANKO BREADED SOMERSET BRIE, maple-glazed, cranberry jam, sage & Maldon salt (v) (gf avail.) 9.95

CARAMELISED ONION TARTLET, roasted garlic aioli, wild rocket, Parmigiano Reggiano (v) 8.95

SHARING SLATES & STARTERS FOR TWO

MAPLE & SAGE WHOLE BAKED CAMEMBERT, honey roasted grapes, celery sticks, Chefs' chutney, grissini, Artisan bread (v) (gf avail.) 20.95

SEASIDE SLATE, smoked Scottish salmon, Cornish crab & tarragon Arancini, paprika dusted calamari, Whitby scampi, focaccia, sweet chilli, tartare sauce 28.45

MAIN COURSE

LEICESTERSHIRE SIRLOIN STEAK (10oz), hand-cut Piper chips, plum tomato, garlic mushroom, Tiger ale battered onion rings (gf avail.) 27.95

IPA BEER BRAISED BEEF SHORT RIB, creamy horseradish mash, braised red cabbage, roasted root vegetables, crispy onion, Port & beef stock jus 25.45

SLOW COOKED CONFIT DUCK LEG, boulangère potatoes, crispy kale, baked butternut squash, red wine jus (gf) 19.95

PAN ROASTED SUPREME OF CHICKEN, madras marinated, coconut curry sauce, basmati rice, pak choi, cauliflower pakora, coriander oil [med. Spiced] (v/gf avail.) 21.95

GLOUCESTERSHIRE 'OLD SPOT' PORK TENDERLOIN, wrapped in Prosciutto, Jersey royals, creamed brussels & bacon, sage stuffing, honey mustard glaze (gf avail.) 20.45

PAN SEARED FILLET OF SEABASS, parmentier potato, roasted cauliflower, green pea, sunblush tomato, gremolata (gf) 22.95

TAGLIATELLE AI FRUTTI DI MARE, King prawns, calamari, Scottish salmon, white wine garlic cream, wild spinach, Pico de gallo, Parmigiano Reggiano (v avail.) 19.95

TIGER ALE BATTERED CATCH, hand-cut Piper chips, Chef's mushy peas, tartare sauce, charred lemon 17.95

CHESTNUT MUSHROOM STROGANOFF, pearl onion, crispy kale, wild rice, ciabatta (v) (gf avail.) 17.95

RISOTTO OF THE DAY, ask your server for today's risotto (v) (gf avail.) 15.45

BAKERS BURGERS

all served in brioche with baby gem, beef tomato, house slaw, Maldon-salt skinny fries, Tiger ale battered onion rings

LEICESTERSHIRE BEEF, streaky bacon, mozzarella, Bakers' burger sauce 17.95

PANKO BREADED CHICKEN, buffalo sauce, blue cheese 16.95

ORIENTAL SPICED VEGETABLE, melted brie bon-bon, Pico de gallo, roasted garlic aioli 15.95

SIDES & SAUCES

MALDON-SALTED SKINNY FRIES | HAND-CUT PIPER CHIPS | SWEET POTATO FRIES | TIGER ALE BATTERED ONION RINGS

HONEY & MUSTARD PIGS IN BLANKETS | MIXED WINTER VEGETABLES | CHEFS' HOUSE SALAD 4.95

SAUCES: PINK PEPPERCORN | TUXFORD STILTON & PORT | RED WINE & BEEF STOCK GRAVY 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, rosemary & red wine. Served with creamy mash, braised red cabbage & roasted vegetables. Finished with Port & beef stock gravy. 23.95

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 & dates soaked in Port, flavoured with cloves, nutmeg, cinnamon & saffron. Served with creamy mash, braised red cabbage & roasted vegetables. Finished with Port & beef stock gravy. 22.95

HOMEMADE SWEETS

STICKY TOFFEE PUDDING, honeycomb, cinnamon sugar, brandy crème anglaise 8.95

RICH BELGIAN CHOCOLATE BROWNIE, caramelised white chocolate, spiced strawberry jam, Baileys gelato (gf) 9.95

'EGGNOG' CRÈME BRULÉE, rum infused, gingerbread, confit orange (gf avail.) 8.95

KEYLIME & VANILLA-BEAN CHEESECAKE, French meringue, morello cherry compote, berry coulis (gf avail.) 7.95

CHEESE SLATE, mature Cheddar, Somerset brie, Tuxford stilton, celery sticks, Chefs' chutney, grapes, crackers 9.95/16.95

HAND-MADE GELATO OR SORBET, ask for today's flavours (2 or 3 scoops) 5.95/7.45

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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, Chile.
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

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

Cask Ale

Everards Tiger Copper Ale 4.2% 4.60 | 2.30
Everards Old Original 5.2% 5.10 | 2.55
(Ask for today's Guest Ales) 5.10 | 2.55

Craft Lager

Everards New World IPA 5.1% 5.65 | 2.85
Everards Viper 4.8% 5.65 | 2.85

Draught Beer

Cruz Campo 4.4% 5.45 | 2.75
Madri Exceptional 4.6% 5.45 | 2.75
Carling 4.0% 4.75 | 2.40
Staropramen 5.0% 5.65 | 2.85
Inch's Cider 4.5% 5.15 | 2.60
Old Mout Berries 4.5% 5.70 | 2.85
Guinness 4.2% 6.25 | 3.15

Alc. Free

Warners Pink Berries Gin 3.70
Tanqueray 0% 3.70
Heineken 0% 3.20
Corona Cero 3.20
Berries & Cherries Cider 4.50
Thatcher's 0% 4.50
Guinness 0 4.20

By The Bottle

Corona Extra 4.5% 4.20
Peroni Nastro Azzurro 5.0% 4.20
Birra Moretti Sale di Mare 4.6% 4.10
Bulmers Original 4.5% 5.20
O.Mout Pineapple & Raspberry 4.0% 5.50
O.Mout Mango & Passionfruit 4.0% 5.50
O.Mout Kiwi & Lime 4.0% 5.50
Crabbies Ginger Beer 4.0% 5.20

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
Kir Royale
Crème de cassis, prosecco

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
Limoncello Spritz
Limoncello, prosecco, soda, lemon
Italian Blood Orange Spritz
Warners LDN Dry, Blood orange, Soda
White Grape & Apricot Spritz
St Germain elderflower, Grape & Apricot, Soda, Mint
Summer Berries Spritz
Warners Raspberry Gin, Raspberries, Orange Blossom, Soda
Bakers Gin Fizz
Warners LDN Dry, elderflower, fresh lime, Blue Curacao
Malfy Originale St. Clements
Malfy originale, fresh orange juice, tonic

Soft

Belvoir Farm Elderflower pressé 3.50
Hartridges Orange & Passionfruit 3.10
Hartridges Apple & Mango 3.10
Hartridges Apple & Raspberry 3.10
Sunpride Orange Juice 2.10
Fresh Pineapple Juice 2.10
Appletiser 3.35
Fanta Orange 3.35
Coca Cola Bottle 3.35
Coke Zero 1/2 1.85 | Pt 3.70
Diet Coke 1/2 1.85 | Pt 3.70
Schweppes Lemonade 1/2 1.85 | Pt 3.70

Gift Vouchers

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