

THE BAKERS ARMS
— SINCE 1485 —

TRADITIONAL SUNDAY LUNCH
SAMPLE MENU

TO START

SPRING VEGETABLE SOUP, crispy onions, Artisan bread (v) (gf avail.)

BUTTERMILK POPCORN CHICKEN, honey-glazed, chipotle mayonnaise, lime

CRISPY SQUID RINGS, sweet chilli sauce, pico de gallo (gf avail.)

CHESTNUT MUSHROOMS, sherry cream, Parmigiano Reggiano, toasted focaccia (v) (gf avail.)

SUNDAY ROASTS

LEICESTERSHIRE TOPSIDE OF BEEF | 8 HOUR TIGER BRAISED PORK BELLY
ROSEMARY & GARLIC ROASTED CHICKEN BREAST | HONEY-GLAZED ROAST GAMMON
TRIO OF MEATS (£3.00 supp.) | BUTTERNUT & BEETROOT WELLINGTON (v)

all served with garlic & thyme roasted potatoes, Spring greens,
braised red cabbage, Chantennay carrots, root vegetable mash,
caramelised onion stuffing, homemade Yorkshire pudding & beef stock gravy

MAIN COURSES

LEICESTERSHIRE BEEF BURGER (9oz)
streaky bacon, Mozzarella, baby gem, beef tomato, chipotle mayo, skin-on fries, house slaw

FRENCH ONION & TRUFFLE RISOTTO
Cheddar & herb fritters (v)

PAN ROASTED FILLET OF SEABASS
crushed baby potatoes, olives & sun blushed tomato, green beans (£2.00 supplement)

SIDES

GARLIC & THYME ROASTIES | MAPLE & MUSTARD PIGS IN BLANKETS
PULLED BEEF BRISKET IN GARLIC BUTTER | SAUTEED SPRING VEGETABLES
CAULIFLOWER CHEESE | SKIN-ON FRIES | TIGER ALE BATTERED ONION RINGS
all £4.95

DESSERT & PUDDINGS

BRAMLEY APPLE & CHERRY CRUMBLE, Madagascan vanilla ice-cream or homemade crème anglaise

DARK CHOCOLATE & BISCOFF TART, chocolate soil, crème fraiche

STICKY TOFFEE PUDDING, honeycomb, ginger biscuit, salted caramel

CHEESE SLATE
Taw Valley Cheddar, Tuxford Stilton, Somerset Brie, Chefs' chutney, celery sticks, grapes, crackers
(£2.00 supplement)

HOMEMADE GELATO OR SORBET (2 scoops)

2 courses 23.95 | 3 courses 28.95