

# THE BAKERS ARMS

— SINCE 1485 —

## PRE STARTER

HAND-MADE FOCACCIA & MARINATED OLIVES, dipping oils, chefs' flavoured butter (v) (gf avail.) 6.95

## TO START

HOMEMADE SOUP OF THE DAY, Artisan bread (v) (gf avail.) 8.95

CRISPY BUTTERMILK CHICKEN BAO BUN, Asian slaw, spring onion, cucumber, black sesame 10.95

PAN FRIED QUEEN SCALLOPS, Spanish chorizo, sundried tomato, cauliflower textures, coriander oil (gf) 15.45

SCOTTISH SMOKED SALMON ARANCINI, pea & tarragon puree, capers, Parmigiano Reggiano 10.45

CHARGRILLED ASPARAGUS, honey-glazed, romesco sauce, toasted almonds, Pico de gallo (v) (gf avail.) 10.95

CAPRESE BRUSCHETTA, buffalo mozzarella, cherry tomato, basil pesto, aged balsamic (v) (gf avail.) 9.95

## SHARING SLATES & STARTERS FOR TWO

BRITISH PLOUGHMAN'S, Artisan pork pie, honey-roast ham, Leicestershire cheddar, Somerset brie, onion jam, grapes, pickles & crudites, crackers, toasted ciabatta 19.95

SEASIDE SLATE, King prawns in chorizo butter, Whitby scampi, smoked salmon arancini, salt & pepper squid, sweet chilli, tartare sauce, dressed baby leaf, focaccia 24.95

## MAIN COURSE

LEICESTERSHIRE RIBEYE STEAK (10oz), hand-cut Piper chips, cherry vine tomato, garlic mushrooms, Tiger ale battered onion rings (gf avail.) 30.95

PAN ROASTED BATHURST VENISON RUMP, pearl cous cous, Mediterranean vegetables, Spanish chorizo, Pico de gallo, romesco 28.95

GLOUCESTERSHIRE 'OLD SPOT' PORK CUTLET, crushed baby potato cake, chargrilled asparagus, smoked bacon, herb stuffing, sauce forestière (gf avail.) 20.45

CONFIT DUCK & TRUFFLE FETTUCCHINE, sundried tomato, wild rocket, toasted hazelnut, Parmigiano Reggiano, basil pesto 21.95

PAN SEARED FILLET OF SEABREAM, sautéed Jersey royals, roasted cauliflower, green pea, sundried tomato, salsa verde (gf) 25.95

CHARGRILLED SWORDFISH STEAK, Thai green curry, Jasmine rice, chilli, pak choi, flame grilled peppers, tenderstem, sesame & chilli (v avail.) (gf avail.) 25.95

TIGER ALE BATTERED CATCH OF THE DAY, hand-cut Piper chips, Chef's mushy peas, tartare sauce, charred lemon 18.95

CHESTNUT MUSHROOM STROGANOFF, caramelised onion, basmati rice, braised cavolo nero, toasted ciabatta (v) (gf avail.) 18.95

RISOTTO OF THE DAY, ask your server for today's risotto (v) (gf avail.) 16.45

BAKERS' CAESAR SALAD, homemade dressing, pancetta crumble, garlic & herb croutons, Parmigiano Reggiano (v avail.) (gf avail.) 14.95  
choice of..... oven-baked chicken supreme 5.00 | pan fried King prawns 5.00 | grilled halloumi 5.00

## BAKERS BURGERS

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

LEICESTERSHIRE BEEF, bacon jam, melted mozzarella, Bakers' burger sauce 18.95

BUTTERMILK CHICKEN, sticky rum BBQ sauce, crispy onion, Parmigiano Reggiano 17.95

ORIENTAL SPICED VEGETABLE, Asian slaw, garlic aioli (v) 16.95

## SIDES & SAUCES

MALDON SALTED TRIPLE COOKED CHIPS | HONEY, CHILLI & SESAME CHIPS | TRUFFLE & PARMESAN FRIES | SWEET POTATO FRIES 5.95

TIGER ALE BATTERED ONION RINGS | SAUTEED MIXED VEGETABLES WITH HOUSE BUTTER | CHEFS' HOUSE SALAD 4.95

SAUCES: PINK PEPPERCORN | CHESTNUT MUSHROOM & GARLIC | PORT & TUXFORD STILTON 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 & Port. Served with creamy mash, sautéed & roasted mixed vegetables. Finished with red wine jus 24.95

*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 & date soaked in Port, flavoured with cloves, nutmeg, cinnamon & saffron. Served with creamy mash, sautéed & roasted mixed vegetables. Finished with red wine jus 24.95

## HOMEMADE SWEETS

RICH BELGIAN CHOCOLATE BROWNIE, macerated strawberries, summer berry gel, Madagascan vanilla ice-cream (gf avail.) 9.95

PORNSTAR 'MESS'TINI, French meringue, passionfruit, coconut, mango sorbet, crème Chantilly (gf avail.) 8.95

ZESTY LEMON & BLUEBERRY POSSET, elderflower infused, honeycomb, cinnamon shortbread (gf avail.) 8.95

STICKY 'BISCOFF' PUDDING, white chocolate, rum & raisin gelato 8.95

CHEESE SLATE, Taw Valley cheddar, Cornish 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) 6.95

# THE BAKERS ARMS

— SINCE 1485 —

## DRINKS MENU

### Sparkling Wine

- Prosecco la Contesse 20cl BTL 9.45  
Prosecco la Contesse BTL 28.95  
Prosecco Rose la Contesse 20cl BTL 10.15  
Lanson Black Label Brut BTL 52.95  
Moet & Chandon Brut BTL 59.95  
Bollinger special Cuvee BTL 76.95

### White

- CYT, Sauvignon Blanc, Chile.  
BTL 22.55 175ml 5.65 250ml 7.60  
Whakapapa Sauvignon Blanc, Marlborough  
BTL 28.95 175ml 7.05 250ml 9.65  
Veritiere, Pinot Grigio, Italy.  
BTL 26.30 175ml 6.55 250ml 8.80  
The Accomplice, Chardonnay, Australia.  
BTL 24.65 175ml 6.15 250ml 8.25  
Wild river, Sauvignon Blanc, NZ. BTL 32.95  
Petit Chablis Domaine D'elise,  
Burgundy, France. BTL 38.95

### Rose

- Jack Rabbit, White Zinfandel, California.  
BTL 22.60 175ml 5.65 250ml 7.90  
Belvino, Pinot Grigio Rosato, Italy.  
BTL 25.65 175ml 6.40 250ml 8.55

### Red

- CYT, Merlot, Chile.  
BTL 22.55 175ml 5.65 250ml 7.55  
Tooma River, Shiraz, Australia.  
BTL 22.55 175ml 5.65 250ml 7.55  
Gougenheim Malbec, Argentina.  
BTL 31.95 175ml 7.60 250ml 10.65  
Artesa, Crianza, Rioja, Spain.  
BTL 31.95 175ml 7.60 250ml 10.65  
Bacca Nera Primitivo, Italy. BTL 32.95  
Chateaufneuf du Pape, France. BTL 58.00

### 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% 4.70 | 2.35  
Everards Old Original 5.2% 5.20 | 2.60  
(Ask for today's Guest Ales) 5.25 | 2.65

### Craft Lager

- Everards New World IPA 5.1% 5.75 | 2.90  
Everards Salt Lime Lager 5.75 | 2.90

### Draught Beer

- Cruz Campo 4.4% 5.55 | 2.80  
Madri Exceptional 4.6% 5.60 | 2.80  
Carling 4.0% 4.85 | 2.45  
Staropramen 5.0% 5.75 | 2.90  
Inch's Cider 4.5% 5.25 | 2.65  
Old Mout Berries 4.5% 5.80 | 2.90  
Guinness 4.2% 6.35 | 3.20

### Alc. Free

- Warners Pink Berries Gin 4.00  
Tanqueray 0% 3.90  
Heineken 0% 3.60  
Corona Cero 3.60  
Berries & Cherries Cider 4.75  
Thatcher's 0% 5.00  
Guinness 0 4.50

### By The Bottle

- Corona Extra 4.5% 4.25  
Peroni Nastro Azzurro 5.0% 4.25  
Birra Moretti Sale di Mare 4.6% 4.10  
Bulmers Original 4.5% 5.50  
O.Mout Pineapple & Raspberry 4.0% 5.90  
O.Mout Mango & Passionfruit 4.0% 5.90  
O.Mout Kiwi & Lime 4.0% 5.90  
Crabbies Ginger Beer 4.0% 5.50

### 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  
Sunride 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