

The Bakers Arms

Evening Menu

While you wait

Homemade, breadbasket with oils & homemade butter 6.0

Starters

Mixed wild woodland mushrooms on toasted house made ciabatta, white wine & tarragon cream sauce with white truffle oil 8.0

Butternut squash & sage arancini, roasted carrot & cumin puree, crispy sage leaves 7.5

Wood pigeon breast with a black pudding dust, micro salad, courgette & smoked bacon fritter and herb oil 9.0

Pan seared langoustine in a creamy lobster bisque, sorrel & potato gnocchi with a lemon and orange gel 9.5

Trio of beetroot with crushed hazelnuts & Cotswold goats cheese mousse with pickled shallots and micro thyme 8.0

Roasted carrot, butternut squash & herb soup 6.5

.....

Mains

Beer battered cod & triple cooked chips, tartare sauce, fresh lemon, minted pea puree 15.5

Market fish of the day – Please ask a member of the team

Mixed wild mushroom, roasted butternut squash & pumpkin risotto with a carrot puree, pea shoots & toasted pine nuts 14.0

Pan fried langoustines, king prawn, chorizo, samphire linguini with a creamy lobster bisque 16.0

Pan seared venison steak with a carrot & cumin puree, fondant potato, purple sprouting broccoli and veal jus 19.95

Pan roasted Hake with chorizo, potato gnocchi, fresh tarragon, sherry vinegar, sweet onions and lemon balm 19.0

.....

Burgers

served with gem lettuce, beef tomato, toasted brioche bun, seasonal slaw & triple cooked chips

Beef burger, smoked bacon, smoked Hollie Stone house cheese & light mustard mayo 15.5

Falafel burger with roasted wild mushrooms 15.5

.....

Steaks

8oz rump steak, truffle oil & parmesan fries, rocket, garlic butter 17.5

Spiced cauliflower steak with fries & bistro salad 12.5

.....

If you have any allergen queries, please speak to a member of the team before ordering