

# The Bakers Arms

## 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 & chips, tartare sauce, fresh lemon, minted pea puree & sea salt 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 15.5

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

Bavette with fondant potato, purple sprouting broccoli & garlic butter 17.5

Spiced cauliflower steak with fries & bistro salad 12.5

## Dessert menu

Sticky toffee pudding with a butterscotch sauce & salted caramel ice cream 7.0

Baked white chocolate & vanilla cheesecake, berry compote & vanilla ice cream 7.5

Dark chocolate & avocado mousse 8.0

Vanilla & blackberry crème Brule with short bread 7.5

Selection of ice creams and sorbets

Cotswold cheese board with artisan crackers, celery, grapes, and chutney 10.0

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

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## Children's Menu

Sausage & mash & baked beans 7.5  
Mini fish & chips 7.5  
4oz cheeseburger & fries 7.5  
Vegetable pasta bake & garlic bread 6.5

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## Desserts 6.00

Chocolate roulade, vanilla ice-cream  
Mini Doughnuts with chocolate sauce  
Cookie dough with vanilla ice-cream  
Banana split

## Lunch menu

### Mains

Beer battered fish & triple cooked chips, tartare sauce, lemon, pea puree 15.5  
Mixed forest 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  
Bavette steak, truffle oil & parmesan fries, rocket, garlic butter 17.5  
Pan fried calf's liver, with baby roasted onions, sautéed new potatoes, watercress, garlic butter 14.0

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### Basket meals

Scampi & fries with tartare sauce, lemon 10.5  
Bang bang cauliflower & fries, raw seasonal slaw 9.5  
Breaded chicken & fries with a pesto dip 10.5

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### Sandwiches - All on white or brown bloomer, fries, seasonal slaw

Grilled goats cheese with fig & honey 11.5  
Steak and roasted mushroom, mustard mayo 12.0  
Roasted Mediterranean vegetables & pesto 10.0

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### Small plates

Cod & chips with garden peas 10.5  
Mixed wild mushroom risotto, pea shoots, toasted pine nuts 8.0  
Ham, free range egg & double cooked chips 10.5  
Creamy pesto, parmesan & toasted pine nut linguini 9.0  
Pan fried calf's liver, with baby roasted onions, sautéed new potatoes, watercress  
And garlic butter 10.5  
Steak, garlic butter & frites 12.0

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