

BAGUETTES

Available lunchtime Monday - Saturday

Choose granary or white; all served with Bakers Slaw

Cheddar and Pickle	£5.5	Chicken Caesar	£7
Pulled Pork	£7.5	Sausage	£7
Bacon & Brie	£7.5	Smoked Trout, Dressed Leaves	£7
Fish Finger	£7	Ham Hock & Sweet Mustard	
Prawn Cocktail	£7	Mayonnaise	£7
Houmous & Carrot	£5.5		

NIBBLES / SIDES / BAR SNACKS

Enjoy as a snack or a small starter, mix them up on the table to share or order a couple as a starter for yourself...

Home-made Bread, Butter, Rapeseed Oil, Balsamic GF

Skinny Chips GF Ve

Sweet Potato Fries GF Ve

Dressed Leaves GF Ve

Mixed Olives GF Ve

Roasted Squash & Beetroot GF Ve
£3

Hot Mini Chorizo GF

Beef Dripping Chunky Chips GF

Beetroot, Carrot, Celeriac, Apple Slaw GF V

Green Beans, Garlic Butter, Toasted Almonds GF V

Halloumi Chips, Tapenade GF V

Houmous, Croutons, Caper Berries GF Ve
£3.5

English Rarebit, Chutney • Crab Rarebit, Slaw

Pulled Pork Chilli, Tortilla Crisps

Prosciutto, Parmesan GF

Cold Smoked Hampshire Chalk Stream Trout GF

Macaroni Cheese V • Cauliflower Cheese GF V • Prawn Cocktail
£4.5

SMALLER BEINGS (up to 11 years)

Order before 6.30 pm Monday - Thursday and one child eats half price with any adult ordering a full main course

1 Course £7.5 • 2 Courses £10

MAIN - choose Mash or Chips, Peas or Beans

Other vegetables are available - please ask

Open Hampshire Beef Pie GF	Grilled Chicken GF
Grilled Trout Fillet GF	Fish Fingers
Sausages	Macaroni Cheese V

DESSERT

Chocolate & Fudge Brownie & Vanilla Ice Cream
or 2 Scoops of Ice Cream



Leave your email address for a chance to win a £50 voucher.

Ask a member of staff about our Rewards Card.

STARTERS

Wild Garlic Soup GF V	£5
Pea & Ham Soup GF	£6
Chicken Liver Parfait, Toast & Onion Jam GF	£6
Pan-fried Black Pudding & Chorizo Salad with Piccalilli GF	£7
Whole baked Camembert, Toast, Cornichons & Chutney V	£7.5
Dorset Snails & Ham Hock in hot Garlic Butter with English Rarebit & Salad GF	£8
Roasted Pigeon Breast, Hazelnut Salad, Beetroot Purée GF	£7.5
Hot Smoked Trout, Creamy Leek, Lemon & Parmesan Gratin with Dressed Leaves GF	£7.5
Grilled Goats Cheese Salad with toasted Pine Nuts & Slaw GF V	£7

SALADS

Caesar Salad - Romaine, Croutons, Egg, Anchovies & Caesar Dressing GF	£7 / £12
Salad Bowl - Mixed Baby Leaves, Slaw, Avocado, Sun Blushed Tomatoes, Toasted Seeds, Cucumber, Lime & Ginger Dressing GF	£7 / £12
Add Grilled Chicken £4 / Roasted Fillet of Trout £5 Prawns £4 / Grilled Halloumi £3	

SMALLER MAINS

Macaroni Cheese with Dressed Leaves V	£11
Add Ham Hock £2	
Pulled Pork Chilli with Brown Rice, Yoghurt & Pickled Red Cabbage GF	£11
Fennel, Pea & Spinach Risotto GF Ve	£11
Confit Duck Leg, Slaw & Wild Garlic Pesto GF	£13
Sweet Potato, Chickpea & Cashew Nut Curry, Brown Rice GF Ve	£12

MAINS

The Pie: see blackboard for today's filling with Mashed Potato, Vegetables & Gravy	£14
The Fish: see blackboard for today's fish	£MP
The Burgers: with Slaw, Fries, Bakers Relish - Wagyu Beef Burger GF	£14.5
- Chickpea, Carrot & Fennel Burger Ve	£12
Add Bacon / Cheddar / Stilton / Brie £1	
Hampshire Pork Sausages, Mash, Vegetables & Onion Gravy	£13
Mussels steamed with White Wine, Herbs & Cream GF	
Add Skinny Chips £2	£7.5 / £14
Devon Crab Thermidor, Skinny Fries, Dressed Leaves, Slaw & Lemon Mayonnaise GF	£17.5
Roasted Hampshire Venison Steak or Lamb Rump (served pink), Dauphinoise Potatoes, Shallots, Savoy Cabbage, Gravy GF	£18
Grilled Chicken Breast, Rosti Potato, Braised Leeks, Creamy Wild Mushroom Sauce GF	£15
Hampshire Chalk Stream Trout Fillet, Lemon, Fennel Risotto, Peas & Spinach GF	£17
Roasted Squash & Beetroot, Cauliflower & Kale with Green Beans, Toasted Seeds & Wild Garlic Pesto GF Ve	£12
Add Grilled Goats Cheese £4	

STEAKS

All of our steaks are from Hampshire and are served with Beef Dripping Chips & Dressed Leaves

Fillet Steak GF	£26
Ribeye Steak GF	£22
Hanger Steak GF	£18
Add Bakers Butter £1.5 / Peppercorn Sauce £3	

Dishes are or can be made: GF - Gluten Free, V - Vegetarian, Ve - Vegan

Please advise a member of staff of any food allergies or intolerances. Allergens may not be listed on the menu. Our chips are cooked in the same oil as products containing gluten. Game dishes may contain shot.

At busy times there may be a wait for food; if you're in a hurry let us know, and we will do our best. We want all of our customers to enjoy their time at The Bakers Arms, so if there is something you are dissatisfied with, no matter how small, please let one of the staff know.

English Rarebit: toast is soaked in red wine.

Confit Duck: duck is marinated in a salt and herb mix and then cooked slowly in duck fat (can be salty for some people).

Hanger Steak: aka butchers steak or onglet, prized for its flavour, from the lower belly, near the kidney.

£MP: market price.

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DESSERTS

Crème Brûlée **GF**

Apple & Pear Crumble with Custard

Chocolate & Fudge Brownie with Butterscotch Ice Cream **GF**

Lemon & Thyme Panna Cotta with Braised Rhubarb **GF**

Treacle Tart with Vanilla Ice Cream

£6

ICE CREAMS

Vanilla, Chocolate, Espresso, Butterscotch, Salted Caramel,

White Mint Chocolate Chip, Hazelnut, Strawberry

3 Scoops £5 • 2 Scoops £3.5 • 1 Scoop £2.5

SORBETS

Lemon, Raspberry, Passion Fruit, Mango, Coconut

3 Scoops £5 • 2 Scoops £3.5 • 1 Scoop £2.5

SELECTION OF HAMPSHIRE CHEESES

served with Biscuits & Chutney

Tunworth - Stoney Cross - Rosethorn Blue

£7.5

Cheeses are pasteurised and suitable for vegetarians, except Tunworth.

DESSERT WINES & PORT

Late Harvest Semillon Riesling Santa Monica, Colchagua (50cl) 2011 70ml / Bottle
4.50 20
Luscious Chilean sweet wine from an unusual but aromatic and harmonious blend of grapes.

Monbazillac Domaine l'Ancienne Cure, France 2012 (75cl) 4.50 30
A classic Semillon based sweet wine with delicious citrus marmalade notes.

Maury, vin doux naturel, 1928 Solera, France (50cl) 5 20
A rich, sticky, deep mahogany wine, good with chocolate.

Château Filhot Sauternes 2ème Cru Classé, Bordeaux, France 2000 (37.5cl) 7.50 37
Lovely Sauternes with extra complexity from its age. Plenty of Sauvignon Blanc lends elegance.

Taylor's Late Bottled Vintage 4 25
Deep ruby red colour, black morello cherry on the nose, great vibrancy and wonderful freshness of fruit.

Taylor's 10 yr Tawny Port 5 35
This rich, mellow old tawny port owes its intense complex nose to many years of aging in oak casks.

HOT DRINKS

All available in decaffeinated

Americano £2.5 Cappuccino £3

Flat White £3 Espresso £2.5/3

Latte £3 Macchiato £3

Hot Chocolate £4 Liqueur Coffee £6

Tea - Normal, Earl Grey, English Breakfast, Chamomile, Peppermint, Green Tea, African Nectar £2.5

SOFT DRINKS

Appletiser £2.5 Orange Juice £2.1/3.8

Bottled Coke £2.3 Coke, Lemonade £1.8/3.5

Bottled Diet Coke £2.3 Soda £0.7/1

Fever Tree - Tonic Water: Indian, Mediterranean or Slim, Bitter Lemon, Ginger Ale £1.9

Fentimans - Ginger Beer, Rose Lemonade £2.3

Bottlegreen - Elderflower, Cranberry & Orange £2.3

Hartridge's H - Apple & Mango, Orange & Passion Fruit, Apple & Raspberry £2.8

Schweppes - Grapefruit, Pineapple, Tomato Juice £2.1

Cordial - Strawberry, Orange, Lime, Blackcurrant £0.8/1.5

San Pellegrino Sparkling Water £1.75/3.5

New Forest Still Water £1.7/3

LOCAL SPECIALITY SOFT DRINKS

Introducing proper tomato juice.

Each bottle contains a minimum of six vine-ripened, hand-picked tomatoes from the Isle of Wight. £3.75

The Lively One - spiced with celery salt, cayenne pepper, porcini powder, tamarind paste...

Hill Farm English Apple Juice, Cox & Bramley from Swanmore £2.3



THE PUMPS

Swift One 3.8% £3.8 Wallops 4% £3.8

Guest ale - please ask £4 Craft Lager 4% £4.2

Kronenbourg 1664 5% £4.3 Becks Vier 4% £4

Hill Farm Cider 7% £4.2 Thatchers 4.8% £4.1

Shipyards Pale Ale 4.5% £4.2

BOTTLED BEERS

Sol 4.5% £3 Guinness West Indies

Rekorderlig Cider 4% £4.2 Porter 6% £4

Strawberry & Lime, Wild Berries Peroni 5.1% £3

Sierra Nevada American Becks Blue 0% £2.8

Pale Ale 5.6% £3.8 Crabbies Ginger Beer 4% £4

SPECIALITY GINS

Brilliant 43% Chichester Curio 41% Cornwall
Hendricks 41% Scotland Monkey 47 47% Germany
Twisted Nose 40% Winchester Sipsmiths 41.6% London
Conker 40% Dorset William Chase GB 40% Hereford
£4.5

SINGLE MALTS & BRANDIES

Lagavulin 16 year Islay single malt
Talisker 10 year Isle of Skye single malt
Bellvenie Double Wood 12 year single malt
Laphoig 10 year Islay single malt
Woodford Reserve Distillers Select straight Bourbon
Calvados Pays d'Auge, Boulard, Grand Solage
Marquis de Caussade Armagnac
Courvosier VSOP Cognac All £4.5

Come and join us for Hampshire's Best Sunday Roast

Enjoy Roast sirloin of Hampshire beef, loin of Hampshire pork or Roast Chicken... or The Bakers Roast which is a taste of all three; all the meats come served with their own different gravies, and an impressive selection of vegetables. We always have a vegetarian option available on Sundays and will be introducing some exciting new Summer Sunday dishes in June.



Join The Bakers Arms Rewards Card

scheme and get 10% of your bill back on to your card to enjoy at The Bakers Arms another day.

Ask a member of staff for an application form or sign up online and your card will be ready for you to pick up next time you visit. Please see our website for more details, terms and conditions.

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