

BAGUETTES

Available lunchtime Monday - Saturday
Choose granary or white; all served with Bakers Slaw

Cheddar and Pickle	£5.5	Houmous & Carrot	£5.5
Pulled Pork	£7.5	Chicken Caesar	£7
Bacon, Brie & Cranberry	£7.5	Sausage	£7
Fish Finger & Tartare Sauce	£7		
Prawn Cocktail	£7		

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
Dressed Leaves	GF Ve
Mixed Olives	GF Ve
Roasted Squash & Beetroot	GF Ve
£3 each	
Hot Mini Chorizo	GF
Beef Dripping Chunky Chips	GF
Hampshire Watercress & Parmesan Salad, with Balsamic Dressing	GF V
Tenderstem Broccoli, with Garlic Butter & Toasted Almonds	GF V
Tapenade, with Croutons & Crumbled Feta	GF V
Houmous, Croutons, Caper Berries	GF Ve
Sweet Potato Fries	GF Ve
£3.5 each	
English Rarebit, Chutney	
Buffalo Mozzarella, Isle of Wight Tomatoes, with Fresh Basil	GF
Macaroni Cheese V • Cauliflower Cheese GF V • Prawn Cocktail	
£4.5 each	

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

Grilled Trout Fillet	GF	Grilled Chicken	GF
Sausages		Fish Fingers	
		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

Bouillabaise-style Fish Soup, Rouille, Gruyere & Croutons	GF	£7.5
Watercress Soup	GF Ve	£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	GF V	£7.5
Spiced Lamb Ball Salad, Broad Beans, Mint Yoghurt Dressing	GF	£7.5
Grilled Mackerel Fillet, Salad, Soy, Ginger & Spring Onion Dressing	GF	£8
Bakers Crab Cakes with Pickled Vegetable Salad, Harissa & Lime Mayonnaise		£7.5
Grilled Goats Cheese, Roasted Figs, Toasted Almonds, Honey & Balsamic Dressing	GF V	£7.5

SALADS

Caesar Salad - Romaine, Croutons, Egg, Anchovies & Caesar Dressing	GF	£7 / £12
Salad Bowl - Bok Choi, Courgette Ribbons, Cucumber, Isle of Wight Tomatoes, Kohl Rabi, Puy Lentils with Soy, Sesame & Ginger Dressing	GF Ve	£7 / £12
Add Grilled Chicken	£4 / Roasted Fillet of Trout	£5
Prawns	£4 / Grilled Halloumi	£4

SMALLER MAINS

Macaroni Cheese with Dressed Leaves	V	£11
Add Crispy Bacon	£2	
Pulled Pork Chilli with Brown Rice, Yoghurt & Pickled Red Cabbage	GF	£11
Pappardelle Pasta, Tenderstem Broccoli, Capers, Hazelnuts & Pecorino	GF V	£11
Pan Fried Liver, Bacon, Mashed Potato & Gravy	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	Market Price
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
Bakers Fish Pie with Gratinated Cheese & Potato Topping, served with Vegetables or Dressed Leaves	GF £15
Devon Crab Thermidor, Skinny Fries, Dressed Leaves, Slaw & Lemon Mayonnaise	GF £18
Slow Roasted, Shredded Lamb Shoulder, Confit Lemon, Toasted Couscous, Bok Choi, Salsa Verde	£18
Grilled Chicken Breast, Courgette Salad, Hasselback Potato, Broad bean, Pancetta & Tomato Dressing	GF £16
Caper Gremolata Roasted Hampshire Chalk Stream Trout Fillet, Pappardelle Pasta, Samphire, White Wine & Lemon Cream	£17
Sweet Potato Rosti with Caponata, Broad Beans & Nasturtium Leaves	GF Ve £12
Add Grilled Goats Cheese or Halloumi	£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.

Some dishes can take up to 20 minutes to cook. 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.

Caponata: Sicilian fried aubergine, onion, celery, tomato, olives and capers.

Gremolata: Our version: mixture of parsley, lemon zest, breadcrumbs, capers and hazelnuts.

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

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DESSERTS

- Lemon Posset, Pimms Jelly, Ginger Crumb **GF**
 Apple & Berry Crumble with Custard
 Chocolate & Fudge Brownie with Butterscotch Ice Cream **GF**
 Eton Mess **GF**
 White Chocolate & Raspberry Tart with Lime Ice Cream
 £6

ICE CREAMS

- Vanilla, Chocolate, Espresso, Butterscotch, Salted Caramel,
 Lemon Meringue, 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

70ml / Bottle

- Late Harvest Semillon Riesling Santa Monica, Colchagua (50cl) 2011 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 year 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 Turner Hardy & Co. proper tomato juice.
 Each bottle contains a minimum of 6 vine-ripened, hand-picked tomatoes from the Isle of Wight. £3.75
- The Pure One - celebrating the sublime taste of tomatoes.
 The Lively One - lightly spiced; perfect throughout the day.
 The Feisty One - intensely spiced; Sunday morning dream ticket.
- Hill Farm (Swanmore) English Apple Juice, Cox & Bramley £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 and during the Summer you can enjoy our Crab Thermidor & Caesar Salad on Sundays as well.



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.

If you haven't received your Rewards Card yet please let one of the staff know, as it should be ready and waiting for you.