

BAGUETTES

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

Cheddar and Pickle	£6.5	Chicken Caesar	£7.5
Pulled Pork	£7.5	Sausage	£7.5
Bacon, Brie & Cranberry	£7.5	Houmous & Carrot	£6.5
Fish Finger & Tartare Sauce	£7.5		

NIBBLES / SIDES / BAR SNACKS

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

Home-made Bread, Butter, Rapeseed Oil, Balsamic	GF Ve
Dressed Leaves	GF Ve
Skinny Fries	GF Ve
Mixed Olives	GF Ve
Sweet Potato Fries	GF Ve
Beef Dripping Chunky Chips	GF
Chopped Kale & Almond with Soy, Sesame Lime Dressing	GF Ve
	£3.5 each
Macaroni Cheese	V
Cauliflower Cheese	GF V
Game Faggot with Onion Gravy	
Houmous, Croutons, Caper Berries	GF Ve
Tenderstem Broccoli, with Garlic Butter & Toasted Almonds	GF V
Hot mini chorizo	GF
	£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 Skinny Fries, Peas or Beans
Other vegetables are available - please ask

Grilled Chicken	GF	Fish Fingers
Macaroni Cheese	V	Sausages

DESSERT

2 Scoops of Ice Cream



Ask a member of staff about our Rewards Card
or to pick up the one you've already applied for.

SHARING BOARDS

For four or a hungry two to share as a starter

The meat board: A selection of Cornish Charcuterie - Olive Salami, Bresaola, Garlic Salami, Coppa & Chorizo with Pickles, Bread, Cold Pressed Rapeseed Oil

OR

The mixed board: Baked Camembert, Chicken Liver Parfait, Mushrooms in Truffle Cream, Houmous with Toast, Croutons, Caper Berries, Olives & Bread

£18.5

STARTERS

French Onion Soup with Melting Cheese Crouton	GF	£6.5
Butternut Squash, Coconut & Ginger Soup	GF Ve	£6
Chicken Liver Parfait, Toast & Onion Jam	GF	£7
Whole-baked Camembert, Toast, Cornichons & Chutney	GF V	£8
Bakers Crab Cakes with Kimchi, Harissa & Lime Mayonnaise		£7.5
Roasted Pigeon Breast, Poached Pear, Pine Nuts & Pecorino	GF	£8
Dorset Snails in Hot Garlic & Herb Butter on Toast with Salad Leaves	GF	£8.5
Sauteed Mixed Mushrooms, Truffled Parmesan Cream & Polenta Chips	GF Ve	£8

SMALLER MAINS

Macaroni Cheese with Dressed Leaves	V	£11
Add Crispy Bacon		£2
Pulled Pork Chillli with Brown Rice, Yoghurt & Pickled Red Cabbage	GF	£12
Sweet Potato, Chickpea & Cashew Nut Curry, Brown Rice	GF Ve	£12
Hampshire Game Faggots with Mash, Onion Gravy & Vegetables		£12
Orecchiette Pasta, Wild Mushroom Sauce & Charred Radicchio	V	£12
Roasted Cavolo Nero & Celeriac Gratin with Vegetables		£11
OR Dressed Leaves	GF V	

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MAINS

The Pie: see blackboard for today's filling with Mashed Potato, Vegetables & Gravy	£14.5
The Fish: see blackboard for today's fish	Market Price
The Burgers: with Slaw, Skinny Fries, Bakers Relish	
- Wagyu Beef	GF £14.5
- Falafel	GF Ve £12.5
Add Bacon / Cheddar / Stilton / Brie	£1.5
Hampshire Pork Sausages, Mash, Vegetables & Onion Gravy	£13
Roasted Game Bird (see blackboard) with Dauphinoise Potato, Red Cabbage, Celeriac Puree & Elderberry Gravy	GF £18
Bakers Fish Pie with Gratinated Cheese & Potato Topping, served with Vegetables or Dressed Leaves	GF £16
Devon Crab Thermidor, Skinny Fries, Dressed Leaves, Slaw & Lemon Mayonnaise	GF £18
Pan Fried Fillet of Sea Bass, Gruyere & Tarragon Rice Fritter, Cavolo Nero, Tomato & Cold Pressed Rapeseed Oil Dressing	GF £17.5
Miso Roasted Pork Fillet & Fried Belly, Warm Chopped Kale & Almond Salad with Sesame, Soy & Lime Dressing	GF £18
Balsamic Roasted Root Vegetables, Beetroot & Red Onion, White Bean & Winter Pesto	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	£28
Ribeye Steak	GF	£23
Hanger Steak	GF	£18.5
Venison Rump Steak	GF	£20
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.

Game Faggots contain a mix of venison, partridge and pheasant.

Kimchi: Spicy Korean dish of salted, fermented vegetables. Moreish and much tastier than it sounds!

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

Cavolo nero: Speciality Italian black cabbage.

Orecchiette: Italian for 'little ears' - the shape this pasta resembles.

DESSERTS

Poached Pear, Ginger & Walnut Cream, Shortbread **GF**
 Apple & Berry Crumble with Custard (up to 15 minutes cooking time) **GF**
 Sticky Toffee Pudding, Salted Caramel Sauce, Ginger Ice Cream
 Hot Chocolate Fondant, Chocolate Mousse, White &
 Dark Chocolate Ripple Ice Cream **GF**
 Treacle Tart with Vanilla Ice Cream
 £6.5

ICE CREAMS

Vanilla, White Chocolate with Dark Chocolate Ripple, Espresso,
 Stem Ginger & Honeycomb, Salted Caramel, Hazelnut, Blackberry Fool
 3 Scoops £5 • 2 Scoops £3.5 • 1 Scoop £2.5

SORBETS

Lemon, Raspberry, Mango
 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 <i>Luscious Chilean sweet wine from an unusual but aromatic and harmonious blend of grapes.</i>	4.50	20
Monbazillac Domaine l'Ancienne Cure, France 2012 (75cl) <i>A classic Semillon based sweet wine with delicious citrus marmalade notes.</i>	4.50	30
Maury, vin doux naturel, 1928 Solera, France (50cl) <i>A rich, sticky, deep mahogany wine, good with chocolate.</i>	5	20
Château Filhot Sauternes 2ème Cru Classé, Bordeaux, France 2000 (37.5cl) <i>Lovely Sauternes with extra complexity from its age. Plenty of Sauvignon Blanc lends elegance.</i>	7.50	37
Taylor's Late Bottled Vintage <i>Deep ruby red colour, black morello cherry on the nose, great vibrancy and wonderful freshness of fruit.</i>	4	25
Taylor's 10 year Tawny Port <i>This rich, mellow old tawny port owes its intense complex nose to many years of aging in oak casks.</i>	5	35

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	£7
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, Elderflower			£1.9
Fentimans - Ginger Beer, Rose Lemonade			£2.3
Bottlegreen - Elderflower			£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 English seasonal Apple Juice £2.5

THE PUMPS

Swift One 3.8%	£4	Wallops 4%	£4
Guest ale - please ask	£4	Craft Lager 4%	£4.4
Kronenbourg 1664 5%	£4.5	Becks Vier 4%	£4.4
Hill Farm Cider 7%	£4.25	Thatchers 4.8%	£4.4
Shipyards Pale Ale 4.5%	£4.4		

BOTTLED BEERS

Sol 4.5%	£3	Guinness West Indies	
Rekorderlig Cider 4%	£4.2	Porter 6%	£4
Strawberry & Lime, Wild Berries		Peroni 5.1% GF	£3
'Guinness (Surger served in pint glass) 4.1%	£4.5	Becks Blue 0%	£2.8
		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
Hawthorns 41% Hampshire	All £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 and our delicious crab thermidore available 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 .