



THE BAKER'S ARMS  
COTSWOLDS

# MAIN MENU



## THE BAKER'S ARMS COTSWOLDS

### WHILE YOU WAIT

|  |     |
|--|-----|
| Marinated olives <b>gf, df, v, vg</b>  | 4.5 |
| Warm bread, balsamic olive oil, local butter <b>dfa, v, vga</b>                  | 5.5 |
| Greek feta dip with warmed flatbread <b>v, gfa</b>                               | 5.5 |
| Hummus with warmed flatbread <b>v, vg, gfa, df</b>                               | 6   |
| Crispy cauliflower bites, maple glaze, sesame, spring onion <b>v, vg, df, gf</b> | 6   |

### STARTERS

|   |     |
|---|-----|
| Homemade seasonal soup, warm crusty bread & butter <b>v, gfa, dfa, vga</b>                          | 8   |
| Salt & Szechuan pepper squid, sweet chilli, lime & coriander salad <b>gf, df</b>                    | 9.5 |
| Ham hock terrine, parsley, gherkin, piccalilli relish, peppery leaves, toast <b>gfa, df</b>         | 9   |
| Deep-fried aubergine, cider pimentón batter, tomato fondue, honey, pea shoots <b>gf, df, v, vga</b> | 8.5 |

### MAINS

|   |      |  |    |
|---|------|--|----|
| Steak & Cotswold ale pie, mashed potato, buttered greens, honey-glazed carrot & gravy   | 19   | Battered haddock fillet, skin-on chips, smashed peas, lemon & tartare sauce <b>gf, df</b>  | 18 |
| Chicken supreme, chive-crushed new potato cake, tenderstem broccoli, chestnut mushroom & chorizo cream sauce <b>gf, dfa</b>                     | 20   | Spiced black bean & pepper burger, brioche bun, tomato & beetroot relish, cheddar cheese, lettuce, tomato, skin-on chips <b>dfa, v, vga</b>          | 16 |
| Pan-fried salmon fillet, coconut curried lentils, chilli & herb salad, spiced mango purée <b>gf, df</b>   | 21.5 | Baker's Beefburger, brioche bun, cured bacon, cheddar cheese, spiced burger sauce, lettuce, tomato, skin-on chips <b>dfa</b>                         | 17 |
| Classic lasagne, rich beef ragù, layers of pasta & béchamel sauce, mozzarella & Parmigiano Reggiano. Served with seasonal leaf salad <b>gfa</b> | 15   | Quinoa salad, sweet potato, feta, peas, asparagus, spinach, dried cranberries, roasted almonds, dill, parsley, lemon dressing <b>v, vga, gf, dfa</b> | 17 |

### SIDES

|   |     |  |     |
|---|-----|--|-----|
| Skin-on chips <b>v, vg, df, gf</b>                          | 4.5 | Dressed mixed salad <b>v, vg, df, gf</b>   | 4   |
| Garlic ciabatta <b>v, vg, df</b>                            | 4.5 | Buttered vegetables <b>v, vga, dfa, gf</b> | 4.5 |
| Za'atar spiced Halloumi fries, harissa yoghurt <b>v, gf</b> | 7   |  |     |

**v** vegetarian **vg** vegan **vga** vegan available **df** dairy free **dfa** dairy free available **gf** gluten free **gfa** gluten free available



## THE BAKER'S ARMS COTSWOLDS

### PUDDINGS

|  |    |  |          |
|--|----|--|----------|
| Warm rocky road chocolate brownie, vanilla ice cream <b>v</b>  | 8  | Lemon & honey mascarpone cheesecake, lime curd, honeycomb <b>v</b>   | 8        |
| Sticky toffee pudding, caramelised banana, butterscotch sauce, vanilla ice cream <b>v, gf</b>                    | 8  | Affogato, vanilla ice cream & double espresso <b>v, vga, dfa, gf</b> | 6        |
| Crème brûlée, poached rhubarb, ginger snap <b>v, gfa</b>   | 8  | Selection of ice creams & sorbet <b>v, vga, dfa, gfa</b>             | 2.5 each |
| Cheese & biscuits - please see blackboards for today's options, crackers, grapes, homemade chutney <b>v, gfa</b> | 12 |  |          |

### CHILDREN'S MENU

£8 for 1 course, £12 for 2 courses

#### MAINS

|   |  |
|---|--|
| Chicken breast goujons, chips, peas or baked beans <b>gfa, df</b> | Kids' beef burger, chips & salad <b>gfa</b>                  |
| Pasta tubes with tomato sauce <b>v, gfa, dfa, vga</b>             | Mini toad in the hole, mashed potato, peas & gravy <b>va</b> |
| Pasta tubes with cheese & bacon sauce <b>gfa</b>                  | Battered cod, tartare sauce, chips, peas <b>gf, dfa</b>      |

### PUDDINGS

2 scoops of ice cream, please ask for today's flavours **v, vga, dfa, gfa**

Rocky road brownie, vanilla ice cream **v**

Organic fruit ice lolly **v, vg, df, gf**

**v** vegetarian **vg** vegan **vga** vegan available **df** dairy free **dfa** dairy free available **gf** gluten free **gfa** gluten free available



THE BAKER'S ARMS  
COTSWOLDS

# LUNCH MENU



THE BAKER'S ARMS  
COTSWOLDS

## LUNCH MENU

**Available Mon-Sat 1200 - 1445**

- Ploughman's board - local cheddar & stilton, pork pie wedge, pickled onion, homemade chutney, crusty bread & butter, dressed salad 13.5
- Chicken caesar salad - crisp cos lettuce tossed with chunky croutons, parmesan cheese, crispy bacon, shredded grilled chicken & creamy caesar dressing **gfa, dfa** 15
- Honey & mustard glazed ham, 2 local free-range eggs, skin-on chips & peas **df, gf** 14

### FRESHLY BAKED CIABATTA ROLLS

Served with skin-on chips

- Fresh mozzarella, sliced tomato, basil salad, extra virgin olive oil, balsamic glaze & sundried tomato pesto **gfa, v** 12.5
- Pastrami, Monterey Jack cheese, sauerkraut, mustard mayo, baby leaves, gherkin **gfa, dfa** 13
- Smoked salmon, cream cheese, citrus Japanese cucumber & rocket salad **gfa** 13

**v** vegetarian **vg** vegan **vga** vegan available **df** dairy free **dfa** dairy free available **gf** gluten free **gfa** gluten free available



THE BAKER'S ARMS  
COTSWOLDS

# SUNDAY LUNCH MENU



## THE BAKER'S ARMS COTSWOLDS

Available Sundays 1200 - 1600

### WHILE YOU WAIT

- Marinated olives **gf, df, v, vg**
- Warm bread, balsamic olive oil, local butter  
**dfa, v, vga**
- Greek feta dip with warmed flatbread **v, gfa**
- Hummus with warmed flatbread **v, vg, gfa, df**

### STARTERS

- |     |   |     |
|-----|---|-----|
| 4.5 | Homemade seasonal soup, warm crusty bread & butter <b>v, gfa, dfa, vga</b>                  | 8   |
| 5.5 | Salt & Szechuan pepper squid, sweet chilli, lime & coriander salad <b>gf, df</b>            | 9.5 |
| 5.5 | Ham hock terrine, parsley, gherkin, piccalilli relish, peppery leaves, toast <b>gfa, df</b> | 9   |
| 5.5 | Creamy garlic & herb mushroom gratin, artisan toast soldiers <b>v, gfa</b>                  | 8   |

### ROASTS

All of our roasts are served with crisp roast potatoes, braised red cabbage, seasonal greens, glazed carrots, homemade Yorkshire pudding & rich gravy

- |  |    |   |    |
|--|----|---|----|
| Roast topside of beef <b>gfa, dfa</b>            | 19 | Roast chicken supreme, herb stuffing <b>gfa, dfa</b>      | 18 |
| Cotswold pork loin, herb stuffing <b>gf, dfa</b> | 17 | Mediterranean vegetable nut roast <b>v, vga, dfa, gfa</b> | 16 |
| Children's roasts available                      | 9  |   |    |

### MAINS

- |   |    |   |    |
|---|----|---|----|
| Rigatoni, roasted tomato sauce, fresh chilli & spinach <b>v, vg, df, gfa</b>              | 14 | Spiced black bean & pepper burger, brioche bun, tomato & beetroot relish, cheddar cheese, lettuce, tomato, skin-on chips <b>dfa, v, vga</b> | 16 |
| Honey & mustard glazed ham, 2 free-range eggs, skin-on chips, peas <b>gf, df</b>          | 14 | Baker's Beefburger, brioche bun, cured bacon, cheddar cheese, spiced burger sauce, lettuce, tomato, skin-on chips <b>dfa</b>                | 17 |
| Battered Haddock fillet, skin-on chips, smashed peas, lemon & tartare sauce <b>gf, df</b> | 18 | Chicken & crispy bacon salad, cos lettuce, garlic croutons, parmesan, caesar dressing <b>gf, dfa</b>  | 15 |

### SIDES

- |                                    |     |  |     |
|------------------------------------|-----|--|-----|
| Skin-on chips <b>v, vg, df, gf</b> | 4.5 | Mixed salad <b>v, vg, df, gf</b>           | 4   |
| Garlic ciabatta <b>v, vg, df</b>   | 4.5 | Buttered vegetables <b>v, vga, dfa, gf</b> | 4.5 |
| Cauliflower cheese <b>v</b>        | 5   |  |     |

Please ask for today's puddings

**v** vegetarian **vg** vegan **vga** vegan available **df** dairy free **dfa** dairy free available **gf** gluten free **gfa** gluten free available



THE BAKER'S ARMS  
COTSWOLDS

# DRINKS MENU





THE BAKER'S ARMS  
COTSWOLDS

## SOFT DRINKS

|                           |      |
|---------------------------|------|
| Coca-cola                 | 3.5  |
| Coke zero                 | 3.25 |
| Schweppes lemon           | 3.25 |
| Apple & Raspberry J20     | 4.2  |
| Orange & Pasion fruit J20 | 4.2  |
| Elderflower pressé        | 4.5  |
| Appletiser                | 4.5  |
| Summer fruits Fruit Shoot | 3.3  |
| Orange Fruit Shoot        | 3.3  |
| Ginger beer               | 3.4  |
| Still or Sparkling water  | 2.5  |
| Apple juice               | 3.5  |
| Orange juice              | 3.5  |
| Tomato juice              | 3.5  |

## GIN

|                          |     |
|--------------------------|-----|
| Gordons dry London       | 4   |
| Hendricks                | 5.5 |
| Malfy Limone             | 5.5 |
| Malfy Pink Grapefruit    | 5.5 |
| Malfy Blood Orange       | 5.5 |
| Schweppes tonic          | 2.5 |
| Schweppes slimline tonic | 4.5 |

**Double up on any spirits for 2.5**

## HOT DRINKS

|   |      |
|---|------|
| Americano                                   | 3.5  |
| Flat white                                  | 3.95 |
| Latte                                       | 3.95 |
| Cappuccino                                  | 3.95 |
| Double espresso                             | 3.25 |
| Single espresso                             | 2.95 |
| Mocha                                       | 3.95 |
| Hot Chocolate (With cream and marshmallows) | 3.95 |
| Babychino                                   | 1.5  |
| Ginger beer                                 | 3.4  |
| Liqueur coffee                              | 8    |
| Tea (ask for selection)                     | 3.95 |

**Syrups and alternative milk available**

## SPIRITS

|                          |     |
|--------------------------|-----|
| Smirnoff Vodka           | 4   |
| Bacardi                  | 3   |
| Captain Morgans dark rum | 4   |
| Archers                  | 3.5 |
| Malibu                   | 3.5 |
| Kahlua                   | 4   |
| Cointreau                | 4   |
| Baileys                  | 6   |
| Martini Blanco           | 3.5 |
| Southern Comfort         | 4   |
| Jameson                  | 4   |
| Courvosier               | 6   |
| Jack Daniels             | 6   |
| Tomato juice             | 3.5 |
| Glenfiddich              | 6   |



THE BAKER'S ARMS  
COTSWOLDS

## DRAFT

|                        |      |
|------------------------|------|
| Carling 4%             | 5.5  |
| Birra Moretti 4.6%     | 6.5  |
| Camden pale ale 4%     | 6.5  |
| Pravha 4%              | 5.75 |
| Thatcher Haze 4.5%     | 5.95 |
| Inches Cider 4.5%      | 5.75 |
| Guinness 4.1%          | 6.2  |
| Butcombe original 4%   | 5.1  |
| Sharps doombar 4%      | 5.4  |
| Adnams ghost ship 4.5% | 5.4  |

## BOTTLED DRINKS

|                                  |      |
|----------------------------------|------|
| Corona Extra 4.5%                | 5.25 |
| Rekorderlig Strawberry & Lime 4% | 5.95 |

## LOW ALCOHOL

|                                     |     |
|-------------------------------------|-----|
| Birra moretti zero 0.05%            | 4.5 |
| Stormhoek pure sauvignon blanc 0.5% | 7   |
| Eisberg selection pinot noir 0%     | 7   |

## COCKTAILS

|   |     |
|---|-----|
| Espresso martini<br>vodka, Kahlua, espresso   | 12  |
| Salted caramel espresso martini<br>vodka, Kahlua, espresso, salted<br>caramel syrup | 12  |
| Negroni<br>gin, vermouth, Campari   | 12  |
| Cosmopolitan<br>vodka, Cointreau, cranberry   | 12  |
| Dark n Stormy<br>dark rum, ginger beer, lime  | 12  |
| Aperol spritz<br>Aperol, prosecco, soda   | 10  |
| Apple & Raspberry fizz<br>apple & raspberry juice,<br>prosecco, lemonade            | 12  |
| Pimm's<br>Pimms, lemonade & fresh fruit   | 8.5 |

## MOCKTAILS

|  |   |
|--|---|
| Apple & Raspberry spritz<br>apple & raspberry juice,<br>lemonade, lime | 7 |
| Grenadine fizz<br>grenadine, lemonade, fresh<br>fruit                  | 7 |

Fancy something you can't see on the menu?  
Please just ask a member of the team!



## THE BAKER'S ARMS

COTSWOLDS

### WHITE WINE

|  | 175ML | 250ML | BOTTLE |
|--|-------|-------|--------|
| <b>Pinot Grigio Venezia Vigna Mescita IGT, Sartori – Italy</b><br>Fresh and fruity, gentle flavours of pears, peaches and nuts with the scent of fresh flowers   | 6.25  | 9     | 26     |
| <b>Picpoul de Pinet, Reserve de la Roquemoliere – France</b><br>Soft, floral white from southern France, dry and delicate, hawthorn blossom and citronella   | 7.25  | 10.5  | 30     |
| <b>Marlborough Sauvignon Blanc - Rapaura Springs, Summerhouse – New Zealand</b><br>Ripe citrus and tropical fruit aromas. Loaded with juicy rock melon, lychee, vibrant stone fruits and lemongrass with a mouth-watering finish | 9     | 13    | 38     |
| <b>Embrujo Verdejo Organic – Spain</b><br>Dry white, hay and fennel flavours rounded out by plums and pears, ending on a wash of citrus  |       |       | 28     |
| <b>Suzy Organic Chardonnay, Aubert and Mathieu - France</b><br>Organic Certified, a pure and elegant wine. Gives way to pleasant roundness with citrus, apple and peach flavours   |       |       | 35     |

### RED WINE

|  |      |       |    |
|--|------|-------|----|
| <b>Reserva Malbec, La Celia – Argentina, Mendoza</b><br>Deep red in colour. A juicy Malbec with notes of baked plums, raisins and a hint of chocolate and vanilla, well balanced, soft and pleasant finish   | 7.25 | 10.50 | 30 |
| <b>Old Bean Truck Cabernet Shiraz, d'Arenberg – Australia</b><br>Lifted aromatics dominated by cassis, eucalypt and mint. Concentrated palate displaying both Cabernet and Shiraz character. Earth, berry fruit and mint. Med bodied with chalky tannins   | 7.75 | 11.5  | 32 |
| <b>Crianza Rioja, Vina Salceda – Spain</b><br>Ruby red colour. Very intense nose. At first, pleasant notes of vanilla coming from the aging, then spices: white pepper, bay leaf and nutmeg. Black fruit and a final freshness that invites you to drink again   | 9    | 13    | 36 |
| <b>Merlot, Bonterra Organic Vineyards - California</b><br>Elegant, restrained Californian Merlot, brimming with blackcurrant, jammy black cherries and plums, the nose a fragrant mix of toasty oak, vanilla spice and woodsmoke   |      |       | 44 |
| <b>Bourgogne Cote d'Or Pinot Noir, Nuiton-Beaunoy – France, Burgundy</b><br>Cherry red colour with dark ruby reflections. The nose offers aromas of cherries, blackcurrant and spices. On the palate it is round and delicate, with fine tannins, leading to a fresh finish with a nice expression of Pinot Noir |      |       | 50 |



## THE BAKER'S ARMS

COTSWOLDS

### ROSÉ WINE

Fonte Vinho Verde Rosé, Aveleda – Portugal

Pale rose, in the typical Provence style, this wine is elegant and fruity, with a crisp and delicate bouquet marked by notes of red fruits and flowers. This wine is lightly spritzed

175ML

250ML

BOTTLE

7.25

10.5

30

Rosé de Leoubé Organic, Chateau Leoubé - France – Provence

Pale rosé with a lovely freshness of white fleshy fruit, that combines with the delicate red and dried fruits with a hint of spices. A drinkable and elegant style

10

15

48

### SPARKLING

Prosecco, Via Vai - Italy – Veneto

Lively Prosecco, fragrant with white flowers, with a delicate lemon and lime tang in the mouth

12

34

Brut Grande Reserve Premier Cru, Gobillard – France, Champagne

An elegant Champagne with a bouquet of citrus blossom that precedes a delicate array of greengages and honey on the tongue

60

### ZERO % WINE

NV Zero Point Five Pinot Noir 0.5%, Leitz – Germany

Clean and fresh aromas with notes of red currant and cherries

6.65

9.5

28

NV Eins Zwei Zero Riesling 0.0%, Leitz – Germany

Impressively tasty alcohol-free Riesling, with flavours of citrus and rhubarb and an aromatic, overarching squirt of lime

6.25

9

26

### AFTER DINNER DRINKS

2023 Sauternes Les Garonnelles, Lucien Lurton – France, Bordeaux

Great dessert wine, naturally sweet grapes that have undergone noble rot, delicious with blue cheese, cheesecake or sorbet

34

2017 LBV Port, Quinta do Crasto – Portugal

Deep and lively ruby red colour, complex aroma of red fruit, plum and spiced notes. Great with hard and soft cheese

6