



THE BAKER'S ARMS
COTSWOLDS

MAIN MENU



THE BAKER'S ARMS COTSWOLDS

WHILE YOU WAIT

Marinated olives gf, df, v, vg	4.5
Warm bread, balsamic olive oil, local butter dfa, v, vga	5.5
Greek feta dip with warmed flatbread v, gfa	6.5
Hummus with warmed flatbread v, vg, gfa, df	6.5

STARTERS

Homemade seasonal soup, warm crusty bread & butter v, gfa, dfa, vga	8
Salt & Szechuan pepper squid, sweet chilli, lime & coriander salad gf, df	9.5
Ham hock terrine, parsley, gherkin, piccalilli relish, peppery leaves, toast gfa, df	9
Deep-fried aubergine, cider pimentón batter, tomato fondue, honey, pea shoots gf, df, v, vga	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 gf, df	18
Chicken caesar salad - crisp cos lettuce tossed with chunky croutons, parmesan cheese, crispy bacon, shredded grilled chicken & creamy caesar dressing gfa, dfa	16	Spiced black bean & pepper burger, brioche bun, tomato & beetroot relish, cheddar cheese, lettuce, tomato, skin-on chips dfa, v, vga	16
Pan-fried salmon fillet, coconut curried lentils, chilli & herb salad, spiced mango purée gf, df	21.5	Baker's Beefburger, brioche bun, cured bacon, cheddar cheese, spiced burger sauce, lettuce, tomato, skin-on chips dfa	18
Classic lasagne, rich beef ragù, layers of pasta & béchamel sauce, mozzarella & Parmigiano Reggiano. Served with seasonal leaf salad	16	Quinoa salad, sweet potato, feta, peas, asparagus, spinach, dried cranberries, roasted almonds, dill, parsley, lemon dressing v, vga, gf, dfa	17

SIDES

Skin-on chips v, vg, df, gf	4.5	Dressed mixed salad v, vg, df, gf	4
Garlic ciabatta v, vg, df	4.5	Buttered vegetables v, vga, dfa, gf	4.5
Za'atar spiced Halloumi fries, harissa yoghurt v, gf	8		

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



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PUDDINGS

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

CHILDREN'S MENU

£8 for 1 course, £12 for 2 courses

MAINS

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

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
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LUNCH MENU



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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
- 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 **v, gfa, dfa, vga** 8
- 5.5 Salt & Szechuan pepper squid, sweet chilli, lime & coriander salad **gf, df** 9.5
- 6.5 Ham hock terrine, parsley, gherkin, piccalilli relish, peppery leaves, toast **gfa, df** 9
- 6.5 Creamy garlic & herb mushroom gratin, artisan toast soldiers **v, gfa** 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 **gfa, dfa** 22 Roast chicken supreme, herb stuffing **gfa, dfa** 20
- Cotswold pork loin, herb stuffing **gf, dfa** 19 Mediterranean vegetable nut roast **v, vga, dfa, gfa** 17
- Children's roasts available 10

MAINS

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

SIDES

- Skin-on chips **v, vg, df, gf** 4.5 Mixed salad **v, vg, df, gf** 4
- Garlic ciabatta **v, vg, df** 4.5 Buttered vegetables **v, vga, dfa, gf** 4.5
- Cauliflower cheese **v** 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

Available Sundays 1700 - 2100

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 **v, gfa, dfa, vga** 8
- 5.5 Salt & Szechuan pepper squid, sweet chilli, lime & coriander salad **gf, df** 9.5
- 6.5 Ham hock terrine, parsley, gherkin, piccalilli relish, peppery leaves, toast **gfa, df** 9

MAINS

- Steak & Cotswold ale pie, mashed potato, buttered greens, honey glazed carrot and gravy 19
- Chicken Caesar Salad, Crisp cos lettuce, chunky croutons, Parmesan cheese, crispy bacon, shredded grilled chicken and creamy Caesar dressing **gf, dfa** 16
- Pan fried Salmon fillet, coconut curried lentils, chilli and herb salad, spiced mango puree **gf, df** 21.5
- Honey and mustard glazed ham, two local free-range eggs, skin-on chips and peas **gf, dfa** 14
- Classic lasagne, rich beef ragu, layers of pasta and béchamel sauce, mozzarella and Parmigiano Reggiano. Seasonal leaf salad 15
- Battered haddock fillet, skin-on chips, smashed peas, lemon and tartare sauce **gf, df** 18
- Spiced black bean & pepper burger, brioche bun, tomato & beetroot relish, cheddar cheese, lettuce, tomato, skin-on chips **dfa, v, vga** 16
- Quinoa salad, sweet potato, feta, peas, asparagus, spinach, dried cranberries, roasted almonds, dill, parsley, lemon dressing **v, vga, gf, dfa**

SIDES

- Skin-on chips **v, vg, df, gf** 4.5
- Garlic ciabatta **v, vg, df** 4.5
- Za'atar spiced Halloumi fries, harissa yoghurt **v, gf** 8
- Dressed mixed salad **v, vg, df, gf** 4
- Buttered vegetables **v, vga, dfa, gf** 4.5

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



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DRINKS MENU



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SOFT DRINKS

Coca-cola	4.5
Coke zero	4.25
Schweppes lemon	4.25
Apple & Raspberry J20	4.3
Orange & Pasion fruit J20	4.3
Elderflower pressé	4.5
Appletiser	4.5
Summer fruits Fruit Shoot	3.3
Orange Fruit Shoot	3.3
Ginger beer	3.5
Still or Sparkling water	2.6
Apple juice	3.6
Orange juice	3.6
Tomato juice	3.5

GIN

Gordons dry London	4.2
Hendricks	5.6
Malfy Limone	5.6
Malfy Pink Grapefruit	5.6
Malfy Blood Orange	4.6
Schweppes tonic	2.5
London Essence tonic	3.4

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	4.2
Bacardi	4
Captain Morgans dark rum	4.2
Archers	3.6
Malibu	3.6
Kahlua	4.1
Cointreau	4
Baileys	6
Martini Blanco	3.5
Southern Comfort	4.1
Jameson	4.2
Courvosier	6
Jack Daniels	6
Tomato juice	3.5
Glenfiddich	6



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DRAFT

Carling 4%	5.6
Birra Moretti 4.6%	6.6
Camden pale ale 4%	6.6
Pravha 4%	5.85
Thatcher Haze 4.5%	6
Inches Cider 4.5%	5.85
Guinness 4.1%	6.4
Butcombe original 4%	5.2
Sharps doombar 4%	5.5
Adnams ghost ship 4.5%	5.5

BOTTLED DRINKS

Corona Extra 4.5%	5.3
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
Guinness 0%	6.4

COCKTAILS

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

MOCKTAILS

Apple & Raspberry spritz apple & raspberry juice, lemonade, lime	7
Grenadine fizz grenadine, lemonade, fresh fruit	7

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



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WHITE WINE

	175ML	250ML	BOTTLE
Pinot Grigio Venezia Vigna Mescita IGT, Sartori – Italy Fresh and fruity, gentle flavours of pears, peaches and nuts with the scent of fresh flowers	6.25	9	26
Picpoul de Pinet, Reserve de la Roquemoliere – France Soft, floral white from southern France, dry and delicate, hawthorn blossom and citronella	7.25	10.5	30
Marlborough Sauvignon Blanc - Rapaura Springs, Summerhouse – New Zealand 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
Embrujo Verdejo Organic – Spain Dry white, hay and fennel flavours rounded out by plums and pears, ending on a wash of citrus			28
Suzy Organic Chardonnay, Aubert and Mathieu - France Organic Certified, a pure and elegant wine. Gives way to pleasant roundness with citrus, apple and peach flavours			35

RED WINE

Reserva Malbec, La Celia – Argentina, Mendoza 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
Old Bean Truck Cabernet Shiraz, d'Arenberg – Australia 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
Crianza Rioja, Vina Salceda – Spain 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
Merlot, Bonterra Organic Vineyards - California 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
Bourgogne Cote d'Or Pinot Noir, Nuiton-Beaunoy – France, Burgundy 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



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ROSÉ WINE

Pinot Grigio Blush, Il Sospiro – Italy

The definition of easy drinking, this Sicilian Pinot Grigio blush exhales cranberry, citrus and red berries

175ML

250ML

BOTTLE

6.5

9.5

24

Rosepale AOP Cotes du Provence, Aubert and Mathieu – France

Shimmering pink with crisp aromas that pack a punch with yellow grapefruit, white currant, blood orange and fresh berries such as raspberry. It's just as crisp, strong and clean on the palate with a lovely salty and zingy aftertaste.

9.5

15

40

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