



THE BAKER'S ARMS
COTSWOLDS

MAIN MENU



THE BAKER'S ARMS COTSWOLDS

NIBBLES

Marinated green and black Italian olives gf, df, v, vg	5.5
Halloumi fries drizzled with hot honey and nigella seeds v	8.5
Freshly baked bread, local butter, balsamic vinegar and extra virgin olive oil v, vga, dfa	6
Caramelised onion hummus served with grilled flatbread v, vg, gfa, df	6.5
Greek style feta dip served with grilled flatbread gfa, v	6.5

STARTERS / SMALL PLATES

Garlic and parsley bread bites, sundried tomato pesto, rocket salad, Grana Padano vga	8
Burrata and heritage tomato salad with basil pesto, olive crumb and balsamic glaze gf, v	13
Panko coated squid, lime and coriander salad with roasted garlic and basil aioli df	10
Bourbon glazed pork belly, chorizo jam and chive soured cream gf	11
Homemade soup of the day, warm bread and local butter v, dfa, vga, gfa	8.5

MAINS

Chicken katsu curry, coconut basmati rice, red chilli, pickled pink onions, coriander and pea shoots	19.5	Fish and chips, hand battered cod, seasoned fries, mushy peas, lemon, tartare sauce gf, df	19
Baker's signature steak and Cotswold ale pie, smooth mashed potato, buttered greens, glazed carrot, rich gravy	22	Watermelon, feta and olive salad, black rice, risotto pasta, cucumber, tomato, baby leaves, lemon and mustard dressing v	17.5
Teriyaki salmon fillet, stir-fried oriental vegetable noodles, pak choi, sesame seeds df	23	Shawarmas, Lebanese flatbread, chopped salad, pickled chilli peppers, mint yoghurt, hummus and seasoned fries	
Baker's beefburger, Hobbs House bun, bacon, cheddar cheese, lettuce, tomato, black truffle mayo and seasoned fries gfa, dfa	18.5	Choose from:	
Aromatic garden vegetable burger, vegan Hobbs House bun, lettuce, tomato, vegan mayo, pickled pink onions with seasoned fries v, vg, df, gfa	17.5	Middle Eastern spiced chicken dfa	19
		Sweet potato and pepper falafel v, dfa, vga	18

SIDES

All 4.5

Seasoned fries - **gf, df, v, vg**

Mixed salad - **v, vg, df, gf**

Buttered greens - **gf, dfa, v, vga**

Coconut rice - **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

PUDDINGS

Fried apple gyozas, toffee sauce and clotted cream ice cream v, dfa, gfa	9	Salted caramel chocolate brownie with clotted cream ice cream v	9
Blueberry and white chocolate cheesecake with lemon sorbet v	9	Affogato, vanilla ice cream, espresso, almond biscotti v, vga, gfa, dfa	6.5
Chilled vanilla and raspberry rice pudding brulee with vanilla shortbread v, gfa	9	Selection of ice creams v, vga, dfa, gf	3 per scoop

CHILDREN'S MENU

£9 for 1 course, £12.5 for 2 courses

MAINS

Cumberland sausage and mash with peas and gravy gfa, vga	Pasta tubes in a tomato and herb sauce with cheddar cheese v, vga, dfa
Chicken goujons with fries and peas or baked beans gf, df	Pasta tubes in a cheese and bacon sauce vga
Kids fish and chips with peas and tartare sauce gf, df	Kids beefburger with fries and salad dfa, gfa

PUDDINGS

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

Salted caramel chocolate brownie with vanilla ice cream **v**

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

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

Honey and mustard glazed ham, 2 fried eggs, seasoned fries, garden peas **gf, df** 16

Ploughman's board, mature cheddar, blue stilton, pork pie, pickled onion, onion chutney, chopped salad, crusty bread and butter 15

FRESHLY BAKED CIABATTA ROLLS

Served with seasoned fries and salad garnish

Bacon, brie, rocket salad and sweet chilli chutney 14.5

Goats cheese, roasted pepper, sundried tomato pesto and rocket salad **v** 14

Smoked salmon, citrus Japanese cucumber, cream cheese and rocket salad **gfa** 15

Coronation chicken and baby leaf salad **df** 14.5

v vegetarian **vg** vegan **vgfa** 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

NIBBLES

Marinated green and black Italian olives **gf, df, v, vg**

Freshly baked bread, local butter, balsamic vinegar and extra virgin olive oil **v, vga, dfa**

Caramelised onion hummus served with grilled flatbread **v, vg, gfa, df**

Greek style feta dip served with grilled flatbread **gfa, v**

STARTERS / SMALL PLATES

5.5	Garlic and parsley bread bites, sundried tomato pesto, rocket salad and Grana Padano vga	8
6	Panko coated squid, lime and coriander salad, roasted garlic and basil aioli df	10
6.5	Bourbon glazed pork belly, chorizo jam, chive soured cream gf	11
6.5	Homemade soup of the day, warm bread, local butter v, dfa, vga, gfa	8.5
	Halloumi fries drizzled with hot honey and nigella seeds v	8.5

ROASTS

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

Roast topside of beef gfa, dfa	24	Roast supreme of chicken, herb stuffing gfa, dfa	22
Roast loin of pork, crackling, herb stuffing gfa, dfa	20	Roasted root vegetable nut roast v, vga, dfa, gfa	18
Children's roasts available	11		

Add a side of cauliflower cheese (v) to your roast - 6.5

MAINS

Baker's Beefburger, Hobbs House bun, bacon, cheddar cheese, lettuce, tomato, black truffle mayo and seasoned fries gfa, dfa	18.5	Watermelon, feta and olive salad, black rice, risoni pasta, cucumber, tomato, baby leaves, lemon and mustard dressing v	17.5
Aromatic garden vegetable burger, vegan Hobbs House bun, lettuce, tomato, vegan mayo, pickled pink onions and seasoned fries v, vg, df, gfa	17.5	Chicken and crispy bacon salad, little gem lettuce, garlic croutons, Grana Padano and Caesar dressing gf, dfa	17
Fish and chips, hand battered cod, seasoned fries, mushy peas, lemon, tartare sauce gf, df	19	Honey and mustard glazed ham, free range eggs, garden peas and seasoned fries gf, df	16

SIDES

All 4.5

Seasoned fries - **gf, df, v, vg** Buttered greens - **gf, dfa, v, vga** Mixed salad - **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

PUDDINGS

Fried apple gyozas, toffee sauce and clotted cream ice cream v, dfa, gfa	9	Salted caramel chocolate brownie with clotted cream ice cream v	9
Blueberry and white chocolate cheesecake with lemon sorbet v	9	Affogato, vanilla ice cream, espresso, almond biscotti v, vga, gfa, dfa	6.5
Chilled vanilla and raspberry rice pudding brulee with vanilla shortbread v, gfa	9	Selection of ice creams v, vga, dfa, gf	3 per scoop



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DRINKS MENU



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SOFT DRINKS

Coca-cola	4.7
Coke zero	4.45
Schweppes lemon	4.45
Apple & Raspberry J20	4.5
Orange & Pasion fruit J20	4.5
Elderflower pressé	4.7
Appletiser	4.7
Summer fruits Fruit Shoot	3.45
Orange Fruit Shoot	3.45
Ginger beer	3.7
Still or Sparkling water	2.7
Apple juice	3.75
Orange juice	3.75
Tomato juice	3.7

GIN

Gordons dry London	4.6
Hendricks	5.8
Malfy Limone	5.8
Malfy Pink Grapefruit	5.8
Malfy Blood Orange	5.8
London Essence tonic	3.55

Double up on any spirits for 2.5

HOT DRINKS

Americano	3.65
Flat white	4.1
Latte	4.1
Cappuccino	4.1
Double espresso	3.4
Single espresso	3.1
Mocha	4.1
Hot Chocolate (With cream and marshmallows)	4.1
Babychino	1.65
Liqueur coffee	8.35
Tea (ask for selection)	4.1

Syrups and alternative milk available

SPIRITS

Smirnoff Vodka	4.4
Bacardi	4.2
Captain Morgans dark rum	4.4
Archers	3.75
Malibu	3.75
Kahlua	4.25
Cointreau	4.2
Baileys	6.25
Martini Blanco	3.7
Southern Comfort	4.25
Jameson	4.4
Courvosier	6.25
Jack Daniels	6.25
Glenfiddich	6.25



THE BAKER'S ARMS
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DRAFT

Carling 4%	5.85
Madri 4.6%	6.9
Atlantic pale ale 4.5%	6.9
Pravha 4%	6
Aspalls 5.5%	6.25
Cold River cider 4.5%	6
Guinness 4.1%	6.7
Butcombe original 4%	5.4
Sharps doombar 4%	5.7
Hobgoblin gold 4.2%	5.7

BOTTLED DRINKS

Corona Extra 4.5%	5.5
Rekorderlig wild berries 4%	6.2

LOW ALCOHOL

Birra moretti zero 0.05%	4.7
Guinness 0%	6.7
0% Wine - Please ask for today's options	
Thatchers 0%	5.95

COCKTAILS

Long island iced tea	
Gin, tequila, Bacardi, triple sec, fresh lime, topped with Coke	12.5
Pineapple Mojito	
Rum, lime, mint, pineapple juice, soda	12.5
Negroni	
Gin, vermouth, Campari	12.5
Espresso martini	
Vodka, Kahlua, espresso	
Add - caramel, vanilla or hazelnut	12.5

SPRITZ

Grapefruit gin spritz	
Gin, grapefruit juice, prosecco	12.5
Hugo spritz	
Saint Germain, prosecco, soda	12.5
Aperol spritz	
Aperol, prosecco, soda	12.5

MOCKTAILS

Apple & raspberry spritz	
apple & raspberry juice, lemonade, lime	7.3
Grenadine fizz	
grenadine, lemonade, fresh fruit	7.3

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	6.5	9.4	27
Picpoul de Pinet, Reserve de la Roquemoliere – France Soft, floral white from southern France, dry and delicate, hawthorn blossom and citronella	7.6	11	31.2
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	9.4	13.5	39.5
Embrujo Verdejo Organic – Spain Dry white, hay and fennel flavours rounded out by plums and pears, ending on a wash of citrus			29.2
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			36.4

RED WINE

Tilia Malbec 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	7.6	11	31.2
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	8.1	12	33.5
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	9.4	13.5	37.5
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			46
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			52



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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

6.8

250ML

9.9

BOTTLE

25

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.

9.9

15.6

41.6

SPARKLING

Prosecco, Via Vai - Italy – Veneto

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

12.5

35.4

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

62.4

ZERO % WINE

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

Clean and fresh aromas with notes of red currant and cherries

7

9.9

29.2

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

6.5

9.4

27

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

35.4

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

6.3



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LOW OR NO ALCOHOL

BEER & CIDER

0% Guinness	6.7
Birra Moretti zero	5.95
Thatcher's Zero	5.95

WINE OF THE WEEK

Please ask for today's selection

GIN & TONIC

Pentire 0% Gin – A coastal, herbaceous blend	6.5
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Our 0% gin can be served however you like, but our favourites are:

- Pendricks or over, London essence tonic and cucumber
- Pentire Citrus, fresh lemon and lime notes over ice, London essence tonic.

TONICS

Orange and elderflower	3.75
Grapefruit and rosemary	3.75

MOCKTAILS

Apple & raspberry spritz. Apple & raspberry juice, lemonade, lime	7.3
Grenadine fizz. Grenadine, lemonade, fresh fruit	7.3

Mocktail of the week - please see our specials board