



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	5.5
Hummus with warmed flatbread v, vg, gfa, df	6
Crispy cauliflower bites, maple glaze, sesame, spring onion v, vg, df, gf	6

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 supreme, chive-crushed new potato cake, tenderstem broccoli, chestnut mushroom & chorizo cream sauce gf, dfa	20	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	17
Classic lasagne, rich beef ragù, layers of pasta & béchamel sauce, mozzarella & Parmigiano Reggiano. Served with seasonal leaf salad gfa	15	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	7		

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, gf	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
- 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 **v, gfa, dfa, vga** 8
- 5.5 Salt & Szechuan pepper squid, sweet chilli, lime & coriander salad **gf, df** 9.5
- 5.5 Ham hock terrine, parsley, gherkin, piccalilli relish, peppery leaves, toast **gfa, df** 9
- 5.5 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** 19
- Cotswold pork loin, herb stuffing **gf, dfa** 17
- Children's roasts available 9
- Roast chicken supreme, herb stuffing **gfa, dfa** 18
- Mediterranean vegetable nut roast **v, vga, dfa, gfa** 16

MAINS

- Rigatoni, roasted tomato sauce, fresh chilli & spinach **v, vg, df, gfa** 14
- Honey & mustard glazed ham, 2 free-range eggs, skin-on chips, peas **gf, df** 14
- Battered Haddock fillet, skin-on chips, smashed peas, lemon & 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
- Baker's Beefburger, brioche bun, cured bacon, cheddar cheese, spiced burger sauce, lettuce, tomato, skin-on chips **dfa** 17
- Chicken & crispy bacon salad, cos lettuce, garlic croutons, parmesan, caesar dressing **gf, dfa** 15

SIDES

- Skin-on chips **v, vg, df, gf** 4.5
- Garlic ciabatta **v, vg, df** 4.5
- Cauliflower cheese **v** 5
- 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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BREAKFAST MENU



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BREAKFAST MENU

BREAKFAST BAPS

Butchers' sausage & egg **gfa, va** 5.5

Bacon & egg **gfa** 5.5

EXTRA FILLINGS

Hash browns **df, v, vg** 1.5

Mushrooms **df, v, vg, gf** 1.5

FRESHLY BAKED PASTRIES

Croissant **v** 2.25

Pain au raisin **v** 2.25

Pain au chocolat **v** 2.25

HOMEMADE WAFFLES

Bacon & scrambled eggs **gfa** 9.5

Smoked salmon & scrambled egg **gfa** 10

Bacon & Maple syrup **gfa, dfa** 8.5

Fresh fruits, honey & vanilla crème fraiche **gfa, v** 9

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	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



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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 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

Crescendo Pinot Grigio – Italy, Terre di Chieti IGT, Abruzzo
Crisp and elegant, enticing fruit flavours

175ML

250ML

BOTTLE

6.1

8.7

25

Incanta Chardonnay – Romania
Medium-full bodied wine, incredibly fruity, flavours of mango & pineapple

6.6

9.4

27

Ellas ridge Sauvignon Blanc – New Zealand, Marlborough
Flavours of gooseberry & passion fruit with a fresh citrus finish

8

11.4

33

Zaccagnini Verdicchio dei castelli di Jesi DOC -Italy
Notes of lime & banana, a fresh and drinkable wine

35

Gerard Bertrand Orange Gold – France, Languedoc-Roussillon
A beautiful orange wine, palate offers notes of tangerine, spices & citrus

40

RED WINE

Vina Carrasco Merlot – Chile, Central Valley
Rich & smooth with flavours of plum & black cherries

6.6

9.4

27

Vista Plata Malbec – Argentina, Mendoza
Ripe with blackberries & plum flavours and notes of warm vanilla

7.3

10.4

30

Toast & Honey Pinot Noir – USA, California
Toasted spice notes, zippy red berry and a honey compote taste

9.5

13.5

38

Olivier Maurice Côtes du Rhône – France, Rhône
Red berries with a hint of pepper spice

32

Dehesa de Gazania Rioja Reserva – Spain, Rioja
Fresh berries, liquorice and a hint of spice

36

ROSE WINE

Whispering Angel Rosé – France, Provence
Bright yet pale, aromatic with fine floral and fruity character of lavender & raspberry

10

12

50

Lua Nova Vinho Verde Rosé – Portugal, Vinho Verde
Fresh and elegant, enjoyable drinking wine

7.5

10

30

SPARKLING

Prosecco Bel Canto – Italy

12

30

Nicolas Feuillatte – champagne
Yellow stone fruit, fig, dried apricot

55