



THE BAKER'S ARMS
COTSWOLDS

MAIN MENU



THE BAKER'S ARMS
COTSWOLDS

WHILE YOU WAIT

- Marinated olives **gf, df, v, vg**
- Warm bread, balsamic extra virgin olive oil,
Netherend farm butter **dfa, v, vga**
- Greek feta dip with warmed flatbread **v, gfa**
- Beetroot & sesame hummus with warm flatbread
v, vg, gfa, df

STARTERS

- 5 Homemade seasonal soup, warm crusty bread &
butter **v, gfa, dfa, vga** 8.5
- 6 Salt & Szechuan pepper squid, sweet chilli, lime &
coriander salad **gf, df** 9.5
- 6.5 Bourbon glazed pork belly, chorizo jam, chive
soured cream **gf** 10
- 6.5 Baked fig & goats cheese puff pastry tart,
roquette, caramelised onions **v** 9.5
- Curried salmon, spinach & sweet potato fishcakes,
lemon dressed leaves, spiced mango aioli **gf, df** 10.5

MAINS

- Steak & Cotswold ale pie, mashed potato,
buttered greens, honey-glazed carrot & gravy 20
- Cajun sea bass fillet, shrimp & chorizo jambalaya,
fennel salad **gf, gfa** 22
- Chicken Parmigiana, parmesan breadcrumbs,
plum tomato sauce, fresh mozzarella, roasted
sweet potato & garlic green beans **gf** 20
- Pappardelle with slow-cooked lamb ragu, mint
pesto, parmigiano reggiano **gfa, dfa** 19.5
- Battered Haddock fillet, skin-on chips, smashed
peas, lemon & tartare sauce **gf, df** 19
- Hot honey Halloumi & kimchi burger, brioche
bun, lettuce, beef tomato, raita dressing, skin-on
chips **v, vga** 17.5
- Baker's Beefburger, brioche bun, cured bacon,
cheddar cheese, house burger sauce, lettuce, beef
tomato, skin-on chips **dfa** 18.5
- Pearl couscous salad, pomegranate, chickpeas,
cucumber, yellow pepper, dried mango, radish &
gem lettuce with a lime, mint & extra virgin olive
oil dressing **v, vga, dfa** 17

SIDES

- Skin-on chips **v, vg, df, gf** 4.5
- Garlic ciabatta **v, vg, df** 5
- Dressed Mixed salad **v, vg, df, gf** 4
- Buttered vegetables **v, vga, dfa, gf** 4.5
- Za'atar spiced Halloumi fries, harissa yoghurt **v, gf** 8.5
- Grilled corn on the cob, smoked paprika & lime
butter **v, vg, gf, df** 6.5

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	8.5	Lime & coconut posset, mango puree, coconut shortbread v, gfa	8.5
Tiramisu, coffee soaked sponge, mascarpone cream, cocoa v	8.5	Affogato, vanilla ice cream & double espresso v, vga, dfa, gf	6
Apple & Cinnamon biscoff crumble, custard or ice cream v, gfa, dfa	8.5	Selection of ice creams & sorbet v, vga, dfa, gfa	2.5 each

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



THE BAKER'S ARMS
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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** 15

Chicken Caesar Salad, crisp cos lettuce tossed with chunky croutons, parmesan cheese, crispy bacon, shredded grilled chicken & creamy Caesar dressing **gfa, dfa** 16

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** 13.5

Pastrami, Monterey Jack cheese, sauerkraut, mustard mayo, baby leaves, gherkin **gfa, dfa** 14.5

Smoked salmon, cream cheese, citrus Japanese cucumber & rocket salad **gfa** 14.5

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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SUNDAY LUNCH MENU



THE BAKER'S ARMS
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Available Sundays 1200 - 1600

WHILE YOU WAIT

Marinated olives gf, df, v, vg	5
Warm bread, balsamic olive oil, local butter dfa, v, vga	6
Greek feta dip with warmed flatbread v, gfa	6.5
Beetroot & sesame hummus with warm 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
Bourbon glazed pork belly, chorizo jam, chive soured cream gf	10
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	23	Roast chicken supreme, herb stuffing gfa, dfa	21
Cotswold pork loin, herb stuffing, crackling 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	15	Hot honey Halloumi & kimchi burger, brioche bun, lettuce, beef tomato, raita dressing, skin-on chips v, vga	17.5
Honey & mustard glazed ham, 2 free-range eggs, skin-on chips, peas gf, df	15	Baker's Beefburger, brioche bun, cured bacon, cheddar cheese, spiced burger sauce, lettuce, tomato, skin-on chips dfa	18.5
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	16

SIDES

Skin-on chips v, vg, df, gf	4.5	Mixed salad v, vg, df, gf	4
Garlic ciabatta v, vg, df	5	Buttered vegetables v, vga, dfa, gf	5
Cauliflower cheese v	6		

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
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Available Sundays 1700 - 2100

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

MAINS

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

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	4.7
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



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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 doombard 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

250ML

BOTTLE

6.8

9.9

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