



GFA - Gluten free available – please ask  
 VeA – Vegan available – please ask  
 V - Vegetarian  
 Please inform a member of staff of any food allergies or intolerances you may have. Some dishes may be modified  
 For more allergen information please ask a member of staff

Our starters are all available as main size dishes.

# CHRISTMAS MENU

## TO BEGIN

Homemade bread, served with rapeseed oil and balsamic vinegar...

Olives while you peruse... £3.5 each or £6 for both

## STARTER

Crispy potato puffs topped with...

Mulled ox cheeks... GFA 9

Melting brie with chestnuts and cranberry sauce... GFA V 8

Truffle and parmesan... GFA 7.5

Brussels sprouts and gravy (add pancetta £2) GFA ...7

Whole baked camembert, with toast, cornichons and cranberry and orange chutney GFA V... 11

Escargot- snails in a garlic and herb butter, served on sourdough toast with crispy bacon GFA... 9

King oyster mushroom ‘scallops’ with butternut squash puree, sauteed mushroom and crispy capers GFA VeA...8.5

French onion soup, with a melting gruyere crouton GFA VeA...8.5

Bouillabaisse, a warming tomato and fish soup with hints of fennel and lemon GFA... 9

Braised ox tongue salad with a honey, pickled silverskin onion and fresh horseradish dressing GFA... 9

## MAINS

Pie of the day, with seasonal vegetables, mashed potato and gravy...14.95

Hampshire pork sausages with mashed potato, vegetables and onion gravy... 14.95

Pan roasted duck breast with dauphinoise potato, braised and spiced red cabbage, port and blood orange jus... 21

Devon crab thermidor – skinny fries, dressed leaves, lemon mayonnaise... GFA 18.95

Bakers fish pie, served with seasonal vegetables or a mixed salad... GFA 17.95

Cranberry and chestnut arancini, wilted spinach and green beans with charred citrus dressing... VeA GFA 14.5

Beetroot and red onion tarte tatin with braised lentils and roasted seeds... VeA GFA 14.5

Pan roasted cod fillet with fondant potato, roasted beetroot puree and chorizo dressing... GFA 19

Pan roasted chicken breast with brussel sprout and pancetta pearl barley risotto...17

10oz Hampshire sirloin steak with fries and caesar dressed little gem... GFA 26.95

6oz Hampshire fillet steak with fries and caesar dressed little gem... GFA 34.95

## Bakers’ burgers

all served with gem lettuce in a brioche bun with skinny fries and relish on the side

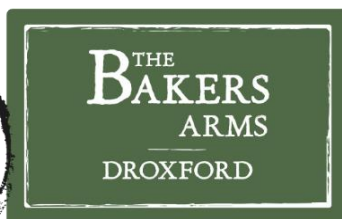
Add: Cheddar / blue cheese / bacon / roasted flat cap mushroom (roasted flat cap mushroom available instead of bun on any burger) £2 each

Upgrade to sweet potato fries for £2

Bakers beef burger GFA ...£13.95

Sage and onion “stuffing” turkey breast burger GFA...£13.95

‘Moving Mountains’ burger GFA VeA...£12.95



## Smaller beings (up to 11 years old)

1 course...7.5      2 courses...10

### Mains

**Bakers Burger** *GFA*

**Grilled chicken** *GFA*

**Sausages**

**Fish fingers**

**Mac and Cheese**

Choose mash or skinny fries, peas, carrots and beans. Other vegetables are available, please ask.

### Desserts

**2 scoops of ice cream**

## Desserts

7.5

**Apple and cranberry crumble served with custard** *GFA VeA*  
(Can take a minimum of 15 minutes as all crumbles are freshly baked to order)

**Chocolate and biscoff brownie with biscoff ice cream**

**Sticky toffee pudding with vanilla ice cream** *GFA*

**Beetroot panna cotta with chocolate soil and honeycomb** *GFA*

**Affogato**, a scoop of vanilla ice cream, served with a single espresso and a shot of your choice *GF*

*Kahlua, Frangelico, Captain Morgan's Spiced Rum, Three Barrels Brandy, Baileys*

**Three Cheeses- IOW Blue, Tunworth and Stoney Cross- £9**

3 scoops £5, 2 scoops £3.75, 1 scoop £2.5 *GF*

**Selected local ice cream**

**Selected local sorbets**