

The

ARMS HOTEL

THE SQUARE • BAKEWELL

Food allergies and intolerances-please speak to a member of staff regarding the ingredients in your meal when making your order.

Dishes may include: cereals containing gluten, crustaceans, eggs, fish, peanuts, soybeans, milk, nuts, celery, mustard, sesame, sulphur dioxide or sulphites, lupin and molluscs

Guests with dinner include are entitled to spend £29.95 allowance per person.
Any extras would be chargeable

Starters

Homemade Soup of the day
With a warm roll

Moules Marinière
Mussels in white Wine, Cream and Garlic Sauce with Shallots.

Butter Roasted Cauliflower
*with Toasted Almond, Raisin, Cumin
tomato lentil salad and cauliflower puree.*

Haddock Fishcakes
With Pickled Cucumber, carrot Spring Onion Salad and a soy chilli jam.

Smoked Bacon, Black Pudding and Chicken Salad
With a Mustard Seed Dressing.

Brussels Pâté
With Apple cider Chutney and a sliced tin loaf.

Red Onion Marmalade and Goats Cheese Parcel
With a beetroot shooter and beetroot and goats cheese bon bon's.

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Mains

Lamb

*8oz Rump, and a lamb breast croquet, roasted shallot, asparagus spears on a minted pea puree and jus.
(£3.50 supplement)*

Calves liver

With a bacon lardon, silver skin onion jus, on a bed on spinach and black pudding creamed potato.

Hake

Grilled hake supreme, served with sautéed jersey royal potatoes, kale, samphire and roasted cherry tomatoes, and a sauce vierge.

Pork

Pork tenderloin, glazed in maple syrup, apple/ celeriac puree, fondant new potatoes and a pork quaver.

Risotto

Wild mushroom risotto

Beef

*Deconstructed beef wellington, 6oz 32day dry aged beef fillet, mushroom puree, sautéed wild mushrooms, spinach and a red wine jus.
(£4.50 supplement)*

Chicken

Award winning church hill farm supreme.

Supreme served with spring greens, spring carrots, creamed potato and an apple, red onion and cider sauce.

Side Orders

*Bowl of fresh mixed vegetables.
Sautéed Jersey royals with rosemary and thyme.
Hand cut chips.
(£2.50)*

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Desserts

Rutland Bakewell pudding

With Vanilla Ice Cream and a Bakewell Shot

New York Cheesecake

With a lemon and lime sorbet

Rhubarb Pana cotta

Vanilla panna cotta topped with rhubarb jelly, poached rhubarb and vanilla ice-cream

Homemade Apple and Mixed Berry Crumble

With Crème Anglaise

Chocolate Peanut butter stack

Chocolate soil, popping crisps with Carmelita ice cream

Rutland Selection

(Toffee Crunch Blondie, Crème Brulée Raspberry White Chocolate Bar, Lemon Tart and a Carmel Turtle Brownie)
with a mango and cream Ice Cream and Mango Salsa

Poached cider Pear

Poached pear in pear cider, toasted honey walnuts with a ginger crumb and clotted cream

Trio of Ice Cream

Please ask waiter/ waitress for Current ice cream selection.

Chef's Selection of Cheese and Biscuits

With Homemade Red Onion Marmalade toasted walnuts and Grapes
(£2.50 Supplement)

2 Course £24.95 3 Course £29.95