



# PATTENMAKERS ARMS



## FROM THE BAR

**White Lady - 8.00**  
Gin, Cointreau, Lemon Juice

## LIGHT BITES

**Lemon & Thyme Marinated Olives GF V - 3.50**

**Confit Chorizo Bites GF - 5.50**

**Crusty Bread V - 3.95**  
Balsamic Vinegar & Olive Oil

**Onion Bhaji V - 3.50**

Yogurt, Mint Sauce

**Homemade Hummus V - 5.95**

Chick Pea Tahini Paste, Olive Oil

**Arancini V - 5.95**

Mozzarella, Pesto, Tomato Sauce

## TO START

**Creamed Mushrooms V - 7.95**

Toasted Brioche

**Homemade Soup of the Day GFA - 5.50**

**Cheddar & Leek Tart V - 7.50**

Tomato Chutney Dressed Salad

**Salmon Haddock Fishcake - 7.95**

Chilli Jam

**King Prawn GFA - 9.95**

Tomato, White Wine, Garlic & Chilli Sauce on Crostini

**Chicken Liver Parfait - 7.50**

Onion Chutney, Toast

**Crispy Calamari - 8.95**

Aioli

**Chicken Roulade - 9.50**

Mushroom, Spinach, Tarragon Sauce

## TO SHARE

**Whole Baked Camembert - 14.50**

Toasted Bread, Fig Chutney

**35oz Cote de Beouf - 68.00**

Mushroom, Tomato, Chips, Dressed Rocket Salad & Pepper Sauce

## MAINS

**Beer Battered Fish & Chips - 14.95**

Mushy Peas, Tartare Sauce

**Homemade Pie of the Day - 15.50**

Peas, Vegetables, Chips & Gravy

**Pan Fried Sea Bass - 17.95**

Chorizo Risotto

**Chicken Stuffed with Brie GF - 16.50**

Wrapped in Bacon, Herb Mash, Seasonal Vegetables

**Potato Gnocchi V - 13.95**

Creamy Saffron Sauce, Roasted Aubergine & Onion, Parmesan

**Blade of Derbyshire Beef GF - 17.95**

Horseradish Mash, Baby Onion

**Roast Stuffed Pepper VG GF - 13.95**

Mediterranean Vegetable Rice, Tomato Ragu

**Pork Fillet Medallions GF - 17.95**

Grain Mustard Mash, Marsala Cream Sauce

**Lamb Shank - 18.95**

Buttered Mash

**Chicken Milanese - 15.50**

Spaghetti Arrabiata Sauce

**Classic Chicken Caesar Salad - 14.95**

Baby Gem, Anchovies, Croutons, Parmesan

**Organic Quinoa Salad VG - 13.95 add Chicken - 2.00**

Quinoa, Avacado, Feta Cheese, Vegetables, Lemon Vinegarette

## FROM THE GRILL

**8oz Sirloin Steak - 24.95**

Homemade Chips, Mushroom, Tomato, Pepper Sauce

**8oz Fillet Steak - 29.95**

Homemade Chips, Mushroom, Tomato, Pepper Sauce

**20oz T Bone Steak - 39.50**

Homemade Chips, Mushroom, Tomato, Pepper Sauce

**Double Patten Burger - 15.95**

Pattenmaker Sauce, Crispy Bacon, Cheese, Brioche Bun

**Breaded Chicken Burger - 14.95**

Pattenmaker Sauce, Brioche Bun

## ON THE SIDE - 4.50

**Homemade Chips**  
**Mixed Leaf Salad**  
**Rocket Salad & Parmigiano**

**Butter Season Greens**  
**Creamy Mash Potatoes**





# PATTENMAKERS ARMS



## DESSERTS

- Vanilla Panna Cotta - 7.50**  
Mulled Fruits
- Sticky Toffee Pudding - 7.50**  
Vanilla Ice Cream
- Rum Poached Pineapple - 7.50**  
Pistachio Crumble
- Bread & Butter Pudding - 7.50**  
Custard Sauce

- Lemon Cheese Cake - 7.50**  
Lemon Coulis
- Affogato al Coffee - 7.50**  
Vanilla Ice Cream, Amaretto, Espresso
- Trio of Sorbet - 7.50**  
Lemon, Apple, Mango
- Cheese Plate - 12.00**  
Fig Chutney, Biscuits

## DESSERT WINE

Moscato d Asti Fontanafredda 75ml - 6.00

Sauternes Les Garonelles 75ml - 7.50

## PORT

Ruby Port Quinta do Crasto 75ml - 4.50

LBV Port Quinta do Crasto 75ml - 6.00

## SPECIALITY COFFEE - 7.50

- Irish Coffee**  
Jamesons
- Calypso Coffee**  
Tia Maria

- Brandy Coffee**  
Courvoisier
- Italian Coffee**  
Amaretto

- French Coffee**  
Grand Marnier
- Baileys Coffee**  
Baileys

## TEA & COFFEE

- Single Espresso - 1.90**
- Double Espresso - 2.70**
- Americano - 2.80**
- Macchiato - 2.90**
- Cortado - 3.00**

- Flat White - 3.00**
- Latte - 3.20**
- Cappuccino - 3.20**
- Mocha - 3.20**
- Hot Chocolate - 3.00**

- English Breakfast - 2.50**
- Decaf English Breakfast - 2.50**
- Earl Grey Yin Zhen - 2.50**  
Flavoured Black Tea
- Gunpowder - 2.50**  
Scented Green Tea
- Jasmin - 2.50**  
Scented Green Tea
- Menthe Poirvree - 2.50**  
Peppermint Herbal Tea
- Carcadet Nuit d'Ete - 2.50**  
Flavoured with Hibiscus & Summer Fruits



### SUNDAY LUNCH

Served from 12.00 to 17.00

- 2 course for 23.95
- 3 course for 29.95

### GIFT VOUCHERS

Our gift vouchers are perfect for family & friends to celebrate special occasions. These are available to purchase in the restaurant or the bar area.

We have looked in detail at our kitchen procedures, and we have taken steps to control the unintended presence of allergenic ingredients in our food. We cannot fully guarantee this. All dishes may contain traces of the following allergens that are present on-site: celery, gluten, crustaceans, eggs, fish, milk, lupin, molluscs, mustard, nuts, peanuts, sesame seeds, soya, sulphites. Please inform your server of any allergies you may have.

(V) vegetarian (VG) vegan (GF) gluten free (GFA) gluten free available (N) contains nuts