



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

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

Crusty Bread

Aubergine Parmigiana V - 7.50

Tomato Sauce, Basil, Cheese

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

Pan Seared Scallops - GF 13.95

Romesco 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

Vegetables, Chips & Gravy

Pan Fried Sea Bass - 17.95

Chorizo Risotto

Chicken Stuffed with Brie GF - 16.95

Wrapped in Bacon, Herb Mash, Seasonal Vegetables

Potato Gnocchi V - 13.95

Creamy Wild Mushroom sauce, Parmesan

Pan Fried Salmon - 17.95

Tagliatelle Pasta Dill Cream Sauce

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 - 15.95

Spaghetti Arrabiata Sauce

Seared Tuna Nicoise - 15.95

Lettuce, Tomatoes, Green Beans, Potatoes and Boiled Eggs

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, Sorbet
- 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