December @

THE PATTENMAKERS ARMS

Serving times: Wed-Sat: 12-3pm /5.30-9pm Sun: 12-5pm (last orders 30mins before end of service)

Dear Customers,

- Our aim is to provide tasty, nutritious and environmentally conscious food options where possible
- All our meat is locally sourced from Anthony Andrews butchers
- Please let us know if you have allergies or any other questions about our menu.

SHINY BREWERY

Thank you! *Love, Team Shiny*

x

2 **Courses** £22.95

3 **Courses** £25.95

or... **Main course only** £16.95

STARTERS

Duck, Liver & Pork Pate
(gf on request)
Served on toasted sourdough with a side of apple chutney.

Mushroom Fricasse
(vg) (gf on request)
Toasted sourdough topped with a blend of wild mushrooms in a creamy herb sauce.

Seasonal Soup of the Day
(vg) (gf on request)
Paired with toasted sourdough.

Caprese Salad (vg) (gf)
Slices of ripe tomato, mozzarella, and fresh basil leaves, seasoned and finished with extra-virgin olive oil.

Prawn & Crayfish Cocktail
Served on a bed of crispy lettuce, served with marie rose sauce and wholewheat brown bread.
(gf on request)

vegetarian (v) vegan (vg) gluten-free (gf)

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MAINS

XMAS DINNERS:

Norfolk Bronze Turkey (gf on request)

Vegan Truffle 'Turkey' (vg)

Trimmings include sage and onion stuffing, pigs in blankets, crispy roast potatoes, glazed carrots, brusels sprouts, french beans and gravy (vg to match)

Herb Crusted Salmon (gf on request)
Herb crusted potatoes, tender broccoli, white wine herb veloute' sauce

Butternut & Sage Risotto (vg) (gf)
Creamy risotto with Butternut squash and sage, served with fresh pea shoots

Beer Battered Fish & Chips (gf)
Fresh Haddock fillet deep fried in our very own *Wipeout* (IPA) batter, served with chunky chips, mushy peas, tartare sauce and a lemon wedge

Double Smashed Burger
(gf on request) Two 3oz smashed burgers with melted cheddar, served in a toasted brioche bun with tomato, baby gem lettuce, pickled gherkin & our signature sauce. Topped with a crispy onion ring and chunky chips on the side

8oz Ribeye Steak (gf) +£3 supplement
A ribeye steak, well marbled for extra juiciness and flavour, flame grilled and cooked to your liking. Accompanied with grilled mushrooms, vine tomatoes, mixed salad, chunky chips and a peppercorn sauce

DESSERTS

Classic Christmas Pudding (v)
Elevated with brandy sauce

Chocolate Fondant (v)
Served with vanilla ice cream

Biscoff Cheesecake (v)
A creamy cheesecake with a Biscoff cookie base, swirled with Biscoff spread and topped with berries.

Praline Chocolate Brownie (vg) (gf)
Paired with vegan vanilla ice cream

Trio of Ice Cream Flavours
Choose from Vanilla (v) Chocolate (v) Strawberry (v) or Vegan Vanilla (vg)

Trio of Sorbet Flavours
Choose from Green Apple (vg) Lemon (vg) and/or Mango (vg)

KIDS

KIDS XMAS DINNERS: £9.95

Norfolk Bronze Turkey (gf on request)

Vegan Truffle 'Turkey' (vg)

Trimmings include sage and onion stuffing, pigs in blankets, crispy roast potatoes, glazed carrots, brusels sprouts, French beans and gravy (vg to match)

Mini Smashed Burger £5.95
(gf on request) Served with skinny fries

Chicken/Vegan (vg) Nuggets £5.95
Served with skinny fries

Mini Fish & Chips £5.95
(gf)

KIDS DESSERTS

Sorbet Scoops (vg) (gf) (per scoop) £1.50
Green Apple, Mango or Lemon

Chocolate Brownie (vg) (gf) £2.95
Served with a scoop of vegan ice cream

vegetarian (v) vegan (vg) gluten-free (gf)