



Dear Customers,

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

We welcome your feedback on our menu as we will always strive to improve it, including increasing our vegetarian, vegan and gluten-free choices.

- Our aim is to provide tasty, nutritious and environmentally conscious food options where possible.
- Cooking everything fresh to order may take longer during busy periods.
- All our meat is locally sourced from Anthony Andrews Butchers, up the street!
- Please let us know if you have allergies or any other questions about our menu.

Thank you!

Love, Team Shiny x

STARTERS

Crispy Calamari (gf) . . £7.25

Squid coated in a light seasoned batter, fried for a perfect crunch and served with garlic aioli and a lemon wedge.

Homemade Soup of the Day (vg) (gf on request) £5.95

Freshly prepared, seasonal and hearty soup served with toasted Good Folk Bakery sourdough.

Chicken Liver Pâté . . . £6.95

(gf on request)

A smooth, rich pâté accompanied by caramelised red onion chutney and toasted "Good Folk Bakery" sourdough.

Mushroom Fricassée . . £6.95

(vg) (gf on request)

Toasted Good Folk Bakery sourdough topped with a blend of wild mushrooms in a creamy herb sauce.

vegetarian (v)

vegan (vg)

gluten-free (gf)





MAINS

Super Salad Bowl (vg) (gf) £9.95

A vibrant mix of baby leaves, cucumber, tomato, carrots, sweetcorn, olives, sundried tomatoes, hummus, avocado, edamame and mixed seeds. Dressed with fresh lemon juice and extra virgin olive oil.

ADD GRILLED CHICKEN £3.50
SMOKED SALMON £4.00
GRILLED PRAWNS £5.00

Plant Burger (vg) £14.95

'Moving Mountains' plant-based patty served in a toasted vegan brioche bun, with tomato, baby gem lettuce, pickled gherkin and vegan mayo relish, topped with a crispy onion ring and chunky chips on the side.

Double Smashed Burger (gf on request) £15.95

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.

Proper Pie of the Day . . £14.95

Homemade pie in a shortcrust pastry, perfect for the winter. Served with creamy mash, seasonal veg and gravy.

SIDES

Chunky Chips (vg) (gf) £3.50

Skinny Fries (vg) (gf) £3.50

Homemade Crispy Onion Rings (vg) £3.95

Chicken Nuggets . . £5.95

Served with skinny fries.

Mini Smashed Burger (gf on request) £5.95

Served with skinny fries.

Vegan Nuggets (vg) . . £5.95

Served with skinny fries.

Tomato Pasta (vg) . £5.95

Penne in a creamy tomato sauce.

Mini Fish & Chips (gf) . £5.95

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Mushroom Risotto . . £13.95 (v) (vg on request) (gf)

Creamy arborio rice, cooked slowly with wild mushrooms, white wine, basil, parmesan and a drizzle of olive oil.

Bangers 'n Mash £9.95

Traditional British pork sausages with creamy mashed potatoes, rich onion gravy and garden peas.

Vegan (vg) Bangers n' Mash £9.95

Plant-based sausages with creamy mashed potatoes, rich onion gravy and garden peas.

Beer Battered Fish and Chips (gf) . . £15.95

Fresh Haddock fillet deep-fried in our very own *Shiny Wipeout* beer batter, served with chunky chips, mushy peas, tartare sauce and a lemon wedge.

Prefer your fish pan-fried without the batter? No problem: Just ask!

Lamb Shank (gf) £18.95

Slow cooked lamb shank braised in a rich red wine & rosemary gravy, served with creamy mash and seasonal vegetables.

Butternut Squash & Lentil Wellington (v) £13.95

Roasted butternut squash and lentils wrapped in plant-based puff pastry and served with mash potato, seasonal vegetables and gravy.

KIDS MENU- Under 12s



vegetarian (v)

vegan (vg)

gluten-free (gf)



THE PATTENMAKERS ARMS

FOOD MENU

DESSERT MENU

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Sticky Toffee Pudding (v) £6.50

A decadent sponge cake made with dates, drizzled with a rich toffee sauce and served with a scoop of vanilla ice cream.

Amaretto Affogato (v)(gf) . £5.95

(vg on request)

A scoop of vanilla ice cream "drowned" in a hot double espresso, finished with a shot of amaretto liqueur.

Sorbet (per scoop) £1.65

Flavours:

Green Apple (vg)

Lemon (vg)

Mango (vg)



Crème Brûlée (v)£5.95

(gf on request)

A dreamy baked vanilla custard with a caramelized sugar topping - perfect for cracking, garnished with a chocolate hazelnut wafer roll.

Biscoff Cheesecake (v) £6.50

A creamy cheesecake with a Biscoff cookie crumb, finished with Biscoff sauce and berries.

Ice Cream (per scoop) £1.65

Flavours:

Vanilla (v)

Chocolate (v)

Strawberry (v)

Vegan Vanilla (vg)



TEA & COFFEE

Can be made with cows milk (v) or Oatly Barista (vg)

Americano £2.50

Latte £3.20

Cappuccino £3.20

Mocha £3.20

Add a shot of syrup for 30p:

Caramel, Vanilla or Hazelnut

Hot Chocolate £3.50

With cream (v) or vegan cream (vg)

Tea £2.50

(various flavours available)



vegetarian (v)

vegan (vg)

gluten-free (gf)