

patina

1 SPRINGFIELD STREET

1 Course £18, 2 Courses £25, 3 Courses £30

STARTERS

Duck Liver, Apricot and Brandy Pate

Soup of the Day (V)

Patina Prawn Cocktail

Calamari

MAINS

Roast Chicken

Succulent, oven-roasted chicken served with a crispy skin

Roast Topside of Beef

Perfectly roasted topside of beef, pink with a rich 24-hour bone marrow gravy

Roast Pork with Crackling

Tender roast pork with crispy crackling

Nut Roast (VE)

Served with all the trimmings all with a delicious vegan gravy

All served with seasonal vegetables, honey-glazed parsnips, stuffing, crushed carrot and swede, garlic, rosemary, and beef dripping roast potatoes, 24-hour slow simmered bone marrow gravy, and a homemade Yorkshire pudding.

ADDITIONAL SIDES

Pigs in Blankets £5

Creamy Mash £4.5

Cauliflower Cheese £4

ULTIMATE SHARER

£29

Enjoy all three meats (roast chicken, topside of beef, and pork with crackling) served with all the trimmings, plus pigs in blankets and cauliflower cheese for the ultimate Sunday feast.

Based on 2 people.

DESSERTS

All served with ice-cream, custard or cream

Homemade Crumble

Sticky Toffee Pudding

Cheesecake

Cheeseboard +£2

HOT DRINKS

Latte £4

Cappuccino £4

Americano £3.5

Add a syrup shot £0.5

Caramel, Gingerbread, Vanilla

Luxury Hot Chocolate £4

With cream and marshmallow

Liqueur Coffees £5.5

Brandy, Whiskey, Baileys, Kahlua

S
U
N
D
A
Y

M
E
N
U

PIZZAS

ALL PIZZAS ARE FRESHLY BAKED ON OUR HANDMADE DOUGH

Margarita (v) £12

Ham and Oyster Mushroom £13.5

Marinara (VE) £11

Garlic Oil and Basil

Garlic Bread (v) £7.5

Add Cheese, Tomato or Nduja £1.5

Garlic Dough Balls (v) £7

Garlic oil and Maldon sea salt

Fresh Homemade Bruschetta (v) £7

Garlic Oil and Basil

Pepperoni Bomba Nduja and Chilli Honey £14.5

Goats Cheese, Pine Nuts (v) and Caramelised Red Onion £13.5

Chef Signature

Ask your server for details

Please inform us of any food allergies or special dietary requirements and we will be happy to accommodate you.

