

Le Patio Restaurant & Bar

Early bird menu - 5pm-8pm everyday
2 courses £13.95 or 3 courses £16.95

Starters

Soup of the day(v)(GF)

Duck spring roll with hoisin sauce

Hand rolled beef meatballs in a rich tomato sauce topped with parmesan

Tomato & Basil bruschetta (v)

Parmaham & mozzarella salad with a fig dressing

Seared scallops & black pudding on a mixed salad with pea purée

Main course

Grilled chicken breast served in a tarragon cream sauce with potato gnocchi

Pumpkin & chestnut risotto with Parmesan crisp & goats cheese(v)

Beef Bourguignon served with mashed potato

Penne Primavera served with broccoli, broad beans, courgette, red onion,
peppers & peas with olive oil & lemon juice(v)

Roast fillet of salmon with lobster bisque & celeriac remoulade

Mediterranean pork chop grilled with herbs served with a cold cius salad &
lime and yoghurt dip

Cod fishcake served with a poached egg & wilted spinach & butter sauce

Desserts

Creme Brûlée

Sticky toffee pudding

Fruit cheesecake

Selection of Ice cream



LE PATIO

SUNDAY LUNCH MENU

12PM-5PM

1 COURSE £11.95 2 COURSE £14.95
3 COURSE £17.95

KIDS ROAST INCLUDING
FRUITSHOOT AND ICE CREAM
£7.95

STARTERS

Homemade soup of the day (v)(gl)
Sticky lemon and honey chicken wings
Pan fried black pudding with scallops
drizzled with honey and whole grain
mustard

FISH & VEGETARIAN

Baked salmon puttanesca
with roast potatoes, carrots & broccoli
Spinach and ricotta cannelloni

THE ROASTS

Honey roast Gammon
Slow roasted Beef
Roasted lemon & garlic Turkey
Nut Roast (v)
All served with mashed potato, roast potato
, carrots, parsnips, broccoli, homemade
Yorkshire pudding and gravy

DESSERTS

Zesty Apple Crumble with custard
Sticky Toffee Pudding
Fruit Cheesecake
Selection of Ice Cream

LE PATIO RESTAURANT & BAR

CHRISTMAS DAY MENU

ADULTS £64.95

CHILD £29.95

12PM-5PM

Canapés & a glass of fizz
on arrival

Starters

Red lentil & coriander soup with
homemade sweet potato bread

Wild mushroom & truffle polenta
with crispy duck egg, Parmesan &
pickled shallots

Beetroot cured salmon with black
lumpfish caviar, creme Fraiche, rye
bread & cucumber

Chicken liver pate with homemade
chutney & toasted sourdough
bread



MAINS

ROAST VENISON LOIN

Creamed mashed potato, cavolo Nero, smoked
parsnip, picked blackberries & a black currant jus

ROAST NORFOLK TURKEY

Apricot & pistachio stuffing, pigs in blankets, goose fat
thyme roast potatoes, honeyed carrots & parsnips,
Brussels sprouts, gravy & homemade cranberry sauce

PAN FRIED FILLET OF SEA BREAM

Artichoke veloute, curly kale, hazelnut & kale
pesto with sautéed potatoes

TOURNEDOS ROSSINI

8oz Fillett steak served on a crouton and topped with a layer of rich
pate, finished with a Madeira Demi glacé & port sauce with roast
potatoes and honeyed carrots & parsnips

CHESTNUT GNOCCHI

Roasted ironbark pumpkin with Stilton, kale, sage &
cranberries

DESSERTS

TRADITIONAL CHRISTMAS PUDDING
with homemade brandy sauce

APPLE TARTE TATIN
with cinnamon ice cream

DARK CHOCOLATE FONDANT
With salted caramel ice cream & hazelnut praline

SELECTION OF ICE CREAM (3)

CHEESE BOARD
Cheeses(4) oatcake biscuits, celery, Grapes & homemade chutney

TO FINISH

Tea or coffee with a mince pie



Starters

Soup Soup of the day	£4.95
Battered Calamari Served with tartar sauce	£6.95
Mussels Fresh mussels in a garlic and cream white wine sauce	£7.95
Hand Rolled Beef Meatballs Served a in rich tomato sauce with a garlic ciabatta	£6.95
Grilled Halloumi Served with asparagus [v]	£6.95
Sticky Lemon & Honey Chicken Wings Served with a side salad.	£6.95
Bruschetta Tomato and olive tapenade bruschetta [v]	£5.95
Foie Gras Duck liver served with toasted ciabatta and onion chutney	£6.50
Beetroot Houmous Served with breads and olive oil [v]	£4.95
Garlic King Prawns & Cherry Vine Skewers Drizzled in a lemon sauce	£8.95
Borek Prawns and mixed vegetables stuffed and fried inside a crispy pastry served with a side salad	£6.95

Sharing Platters

All our sharing platters serve 1-2 people and come with Mediterranean rice, mixed salad, bread and olive oil with balsamic vinegar.

Antipasti Platter A selection of continental sliced meats, black and green olives, feta, cheddar cheese, sundried tomato and roasted peppers	£17.95
Meat Platter Chicken wings, meatballs in a tomato sauce, marinated pork spare ribs, chicken skewers and lamb kofta	£17.95
Seafood Platter Half shell mussels, calamari, scallops, king prawns and smoked salmon	£32.95

Menu

Mains

Rack of Lamb With a herb crust and redcurrant sauce served on a bed of mashed potato	£21.95
Chicken Involtini Chicken breast stuffed with asparagus, Parma ham and mozzarella in a creamy sauce served with sautéed potatoes	£15.95
Mixed Meat Skewers Chicken, beef and Mediterranean vegetable skewers served with rice, salad and a houmous dip	£19.95
Surf 'n' Turf 8oz fillet steak and grilled king prawns served with sautéed potatoes	£27.95
Chicken Milanese Chicken breast coated in breadcrumbs served with spaghetti Napoli, rocket salad and parmesan	£15.95
Tournedos Rossini 8oz fillet steak served on a crouton and topped with a pan-fried layer of foie gras finished with a madeira demi-glaze and port sauce served with your choice of potato	£28.95
Mediterranean Pork Chop Pork chops grilled and cooked with garlic, oregano, dill, cucumber and red onion, served with a cous cous salad and greek yoghurt and lime dip	£14.95
Duck Breast Served in a cherry and red wine sauce served with spinach and sautéed potatoes	£18.95
10oz Ribeye Steak Served with chips, grilled tomato, pan fried mushrooms and a rocket parmesan salad	£20.95
8oz Fillet Steak Served with chips, grilled tomato, pan fried mushrooms and a rocket parmesan salad	£25.95
Additional Sauces Choose from: Pepper, Diane or Dolcelatte	£3.50

Pasta & Salads

Spaghetti Carbonara Spaghetti tossed with the classic combination of pancetta, parmesan, egg and a creamy sauce	£10.95
Spaghetti Meatballs Spaghetti served with minced beef meatballs in a herb and tomato sauce	£12.95
Chicken Cannelloni Cannelloni stuffed with chicken, ricotta and spinach topped with a creamy tomato and cheese sauce	£12.95
Le Patio Risotto King prawns, squid, mussels and scallops, in a white wine sauce with saffron, fresh herbs and peas	£15.95
Tomato & Roasted Vegetable Risotto [v] Add Chicken	£10.95 £3.00
Mediterranean Salmon Salad Cous cous salad with grilled salmon and lemon skewers	£15.95
Tuna Niçoise Salad Mixed leaf salad, boiled egg, new potatoes, fine beans and tuna and anchovies	£12.95
Chicken Caesar Salad Grilled chicken breast with croutons, parmesan shavings, gem lettuce and caesar dressing	£12.95

Side Orders

Hand Cut Chips	£3.50
Sautéed Potatoes	£3.50
Marinated Mixed Olives	£3.50
Mixed Bread Basket	£2.95
Roasted Mediterranean Vegetables of the Day	£3.50
Rocket & Parmesan Salad	£4.95

Kids Menu

Kids meals include a Fruit Shoot and one scoop of ice cream.	£7.95
Spaghetti Meatballs	
Half a Grilled Chicken Breast & Chips	
Battered Fish Goujons & Chips	
Macaroni Cheese	

Le Patio

Mediterranean
Restaurant & Bar

www.lepatio.co.uk
01253 782681

29 Wood Street
Lytham St Annes
FY8 1PF

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Vegetarian Menu

STARTERS

Soup of the day (GF) £4.95

Red onion & Goats cheese Tarte Tatin
£6.95

Bruschetta- tomato, caramelised
onion & goats cheese & olive
tapenade £5.95

Grilled asparagus and hallumi (GF)
£4.95

MAIN COURSE

Spinach & Ricotta Canneloni £11.95

Wild mushroom Tagliatelle in a rich
creamy sauce £10.95

Veggie Platter- £12.95
Humous, Grilled vegetables, Sautéed
potatoes, rice, bread basket,
mozzarella & tomato Salad

Mediterranean vegetable & Tomato
risotto (GF) - £10.95

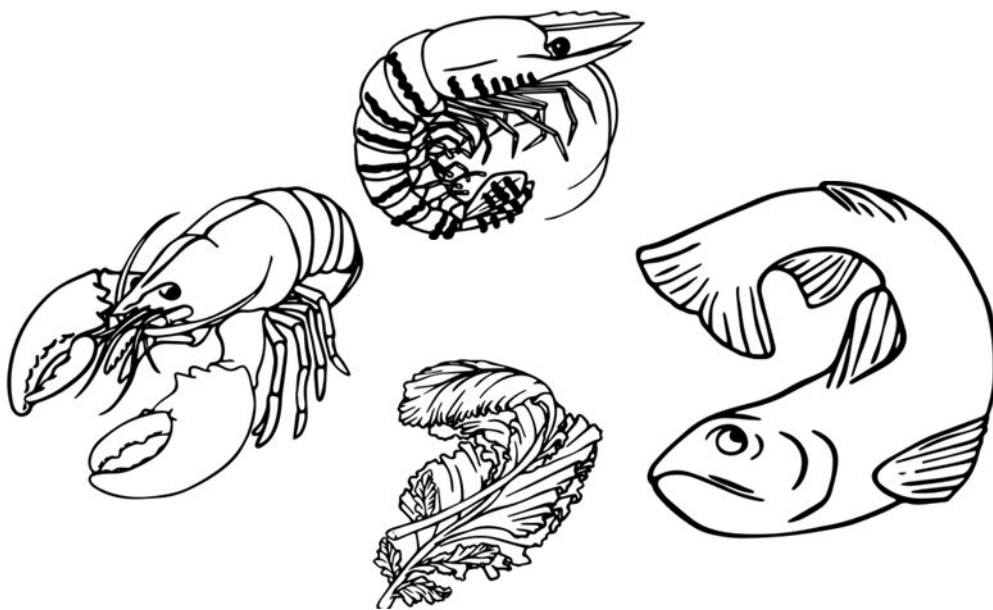




Menu

Special Fish & Seafood Selection

Check out our Specials Board for the finest selection of
market fresh Fish and Seafood





Desserts

Ice Cream Selection 3 scoops of luxury ice cream	£5.95
Classic Crème Brûlée Vanilla cream dessert topped with a hardened layer of caramelized sugar	£5.95
Homemade White Chocolate & Passionfruit Cheesecake Served with double cream	£6.95
Dark Chocolate Mousse Topped with whipped cream, finished with a strawberry	£5.95
Zesty Apple Crumble Lemon infused bramley apples topped with an oatly crumble sprinkled with cinnamon served with custard	£6.50
Cheese & Biscuits A selection of cheddar, stilton and brie served with biscuits and onion chutney	£6.95

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Red

Alain Mecon £17.95
Cabernet Sauvignon, France

A well rounded wine, soft and rich with ripe currant flavours. It is smooth, full-bodied and has a warming finish. Enjoy this wine on its own, with rich red meat dishes or strong cheeses

175 ml £4.50 | 250ml £6.50

Château Le Petit Courret £19.95
Bordeaux, France

Ruby red in colour. Very fine and precise bouquet with a hint of pepper. Structured with a supple, lively finale, that gives it an elegance worthy of great Bordeaux wines. Enjoy with grilled steak and fried potatoes

175 ml £4.75 | 250ml £6.75

Para Dos £20.95
Malbec, Argentina

Fruity, black cherries and blackberries are combined with sweet vanilla spice and nutty aromas to provide a complex nose. Good body, structure and volume. Round and ripe tannins provide a soft and young character with a long length

175 ml £4.95 | 250ml £6.95

Finca Monica Tempranillo £22.95
Rijoca, Spain

Deep red colour with violet hues. Ripe red fruit with elegant oak character. Smooth and tasty with sweet tannins and a long finish

Sensi Collezione £26.95
Chianti, Italy

Vivacious ruby red in colour, this wine is smooth and soft with an intense bouquet of ripe red cherries and violets

Ventisquero Grey Glacier £34.95
Carmenère, Chile

The nose has black fruits with blackberries, blueberries and black cherries that are mixed with notes of pepper and spices, additionally damp earth with minerals such as graphite. In the mouth, is a vibrant body, which is fresh and very tense. It starts soft with firm and velvety tannins, a fresh acidity with a long and persistent finish

Barton & Gquestier £44.95
Châteauneuf-du-Pape
Grenache, France

Deep cherry red in colour with a complex nose of ripe blueberry and plum and licorice hints. Rich on the palate, mixing the character of the fruit with the warmth of the spices, leading onto a round finish with lively notes of mint

Wine

White

Alain Mecon £17.95
Sauvignon Blanc, France

A vibrant wine with bright gooseberry fruit flavours and a light, elegant and dry finish. Enjoy this wine either on its own, with fish, poultry dishes or pasta

175 ml £4.50 | 250ml £6.50

Il Caggio £18.95
Pinot Grigio, Italy

A delicately refreshing dry white wine. Aromas of stone fruit followed on the palate by flavours of green apple and citrus

175 ml £4.75 | 250ml £6.75

Alain Mecon £18.95
Chardonnay, France

A straw coloured wine which has a lovely balance between juicy, buttery tropical fruit and crisp refreshment. The perfect accompaniment to fish, white meat dishes or on its own

175 ml £4.75 | 250ml £6.75

Don Pedro £25.95
Albariño, Spain

Elegant aromas of fresh aromatic herbs and white flowers, as well as nuances of white stone fruits such as green apples, citrus fruits and pears. The palate is rounded and full-bodied with a light petillance

Ventisquero Grey Glacier £34.95
Sauvignon Blanc, Chile

Yellow green color, citrus aromas, mixed with notes of green chili. Fresh and great volume, this is a wine structured in the palate and high in acidity that gives tension with a minerality in the mouth, granting a clean and persistent final where is left to feel slight saline touches, making this, a wine with high complexity in the mouth

Marie-Louise Parisot £35.95
Chablis, France

Pale golden yellow colour with green highlights, limpid, and bright. Mineral aromas with a touch of citrus and ripe fruits. The mouth is lovely, with fullness, mineral and fruity (citrus and fresh grape flavours). Round, well balanced acidity, this wine is fresh, tonic and has a nice powerful finish

Rosé

Feather Falls £17.95
Zinfandel, USA

Ripe juicy grapes produce this delightful wine with aromas of fresh strawberries and soft red fruits. Mouth-watering summer berry flavours with a hint of candy create this perfectly balanced easy drinking refreshing Rose

175 ml £4.50 | 250ml £6.50

Il Caggio £18.95
Pinot Grigio Blush, Italy

This fruity Rosé is deliciously delicate and pale pink in colour. Crisp and refreshing flavours of soft red fruits are complemented by subtle floral aromas

175 ml £4.75 | 250ml £6.75

Saint Louis de Provence £24.95
Grenache, France

Fresh, vibrant and pale pink in colour. Dry in style with aromatic rose petals on the nose, this wine follows through with notes of cranberry and strawberry fruits on the palate with a mouthwatering finish

Bubbles

Il Caggio £22.95
Prosecco, Italy

Small and lively bubbles burst onto the tongue. A smooth mousse and subtle wild apples and pear fruits exude from the palate with a refreshing lift on the finish. Fit for a celebration, though ideal for a toast on any occasion

20cl Bottle £7.95

Il Caggio Sparkling Rosé £22.95
Vino Spumante, Italy

Il Caggio Sparkling Rosé has a persistent, creamy foam and a crisp and fruity bouquet, with aromas and flavours of raspberry, strawberry and floral notes. Dry, soft and well balanced with a lingering finish

Lanson Black Label £65.00
Champagne, France

A brilliant straw colour, with hints of amber, Lanson has a fine stream of persistent bubbles. The nose is vibrant with hints of toast and flowers leading onto a palate of citrus and ripe fruits

Moët & Chandon Impérial Brut £80.00
Champagne, France

A fresh crisp palate reveals white-fleshed fruits (apple, pear, white peach), citrus fruits (lemon), floral notes (lime blossom) and elegant hints of brioche and fresh nuts

Moët & Chandon Impérial Rosé £120.00
Champagne, France

An expressive palate combining intensity and suppleness. The juicy and persistent intensity of red fruits: strawberry, raspberry and redcurrant. The fleshiness and firmness of peach with a subtle menthol note

Cocktails

Bellini Peach Puree, Fresh Lemon Juice & Prosecco	£6.95
Mojito Rum, Soda, Cane Sugar & Fresh Mint	£6.95
Aperol Spritz Aperol, Prosecco & Soda	£7.95
Raspberry & Passionfruit Martini Vodka, Raspberry Liqueur & Passionfruit Juice	£7.95
Margarita Tequila, Cointreau & Lime Juice	£7.95
Whisky Smash Bourbon Whisky, Syrup, Fresh Lemon Juice & Fresh Mint	£7.95
Piña Colada Rum, Coconut Milk & Pineapple Juice	£7.95
Espresso Martini Vodka, Kahlua & Espresso Coffee	£7.95

Mocktails

Rejuve Orange & Lime Juice with Ginger Beer & Turmeric	£4.95
Pineapple & Passion Soda Pineapple & Passionfruit Juice, Soda & Mixed Fruit	£4.95
Cuddle on the Beach Orange, Cranberry & Lemon Juice with Soda	£4.95

Spirits

	25ml	50ml
GIN CLUB		
House	£3.00	£4.50
Bombay Sapphire	£3.50	£5.00
Hendrick's	£4.00	£5.50
Whitley Neill Rhubarb & Ginger	£3.50	£5.00
Whitley Neill Raspberry	£3.50	£5.00
Whitley Neill Blood Orange	£3.50	£5.00
VODKA HOUSE		
House	£3.00	£4.50
Smirnoff	£3.25	£4.75
RUM SHACK		
Bacardi	£3.25	£4.75
Morgan Spiced	£3.25	£4.75
Malibu	£3.25	£4.75
WHISKY ON WOOD STREET		
Jack Daniel's	£3.50	£5.00
LIQUEUR LOUNGE		
Amaretto		£3.85
Baileys		£3.85
Courvoisier	£3.75	£5.25
Dry Martini		£3.85
Tia Maria		£3.85
TONIC CREW		
Fever Tree Range 200ml		£2.50
Indian Tonic / Light / Light Mediterranean / Light Elderflower Bitter Lemon / Ginger Ale / Ginger Beer		

Beer & Cider

Peroni	Half Pint £2.50 Pint £4.50
Meantime Anytime IPA	Half Pint £2.25 Pint £4.00
Peroni Gluten Free	£3.95
Peroni Alcohol Free	£3.50
Corona	£3.95
Magners	£4.95
Magners Dark Fruit	£4.95

Soft Drinks

Appletiser	£2.75
Juices Orange / Apple / Passionfruit / Cranberry / Pineapple	£2.25
Water Still / Sparkling	£2.25
Pepsi / Diet Pepsi	£2.50
Lemonade	£2.25
Fruitshoot	£1.95

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Coffee & Tea

Espresso	£1.95
Americano	£2.75
Cappuccino	£2.75
Latte	£2.75
Irish Coffee	£4.95
Baileys Coffee	£4.95
Calypso Liqueur Coffee	£4.95
Selection of Teas	£1.95

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