

Red

Merlot Veneto IGT Carnevale Italy **£21.95**
A well rounded, medium bodied soft wine, deep ruby red that boasts lively aromas of soft red berries and plums.
125 ml £4.25 | 175 ml £5.50 | 250 ml £7.50

Cabernet Sauvignon Central Monte Chile **£22.95**
Full bodied and velvety this wine is bursting with rich red fruits and a hint of vanilla. A real joy to drink.
125 ml £4.50 | 175 ml £5.80 | 250 ml £8.00

Tempranillo Morador Tinto Navarra Spain **£24.95**
Clean and intense aromas of ripe cherry fruit develop into a fresh palate of berry fruit with a hint of vanilla.

Malbec Club de Campo Argentina **£25.00**
Full of dark, ripe fruits and a rich, smooth damson like palate - unoaked, mellow and silky. Well structured, fruity, balanced tannins and a very pleasant finish.

Shiraz Tempus Two Australia **£26.95**
A pronounced nose of jammy fruits and cedaspice lead into medium bodied palate of ripe red fruit with undertones of white pepper.

Chianti Classico Trambusti Italy **£29.95**
An intense and fantastically rich, full-bodied red wine with a superb fruit structure.

Bodegas Ugalde Jolaseta Tempranillo DOC Rioja Spain **£31.95**
On the palate, this is a velvety wine with good structure and good fruit levels. High quality tannins abound.

Barolo DOCG Manfredi Italy **£49.95**
The Barolo wine, of ancient and noble origins, is aged in Slovenian oak barrels and it turns intensely ruby red with a rich bouquet.

Rosé

Pinot Grigio Rosé Bello Tramonto Italy **£22.95**
This elegant and fragrant wine is delicately aromatic and deliciously crisp on the palate.
125 ml £4.50 | 175 ml £5.80 | 250 ml £8.00

White Zinfandel Charlie Zin USA **£24.95**
A gorgeous rosé laden by red fruit and hints of delicate spices. Rich in flavour with an elegant and harmonious after taste.
125 ml £4.70 | 175 ml £6.50 | 250 ml £8.50

Grenache Rose, Villa Blanche France **£26.95**
Exquisitely pale pink with lovely rose-petal reflections. The nose is delicately floral, a bouquet of white flowers and roses. Deliciously fruity, supple, with crisp cherry and white peach. Finishing on persistent notes of almond, flint and aniseed.



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If you have an allergy or intolerance, please let your server know before placing your order. Every care is taken to avoid any cross contamination when processing specific allergen free orders.

We do work in a kitchen that processes allergenic ingredients and do not have a specific allergen free zone or separate designated fryers.

All prices include VAT at the current rate. All gratuities and service charge go to the team who prepare and serve your meal.

White

Sauvignon Blanc Luna Azul Chile **£21.95**
Expect a burst of passion fruit and guava with a simple lifted floral finish that is clean on the palate.
125 ml £4.25 | 175 ml £5.50 | 250 ml £7.50

Pinot Grigio Bello Tramonto Italy **£22.95**
Straw yellow in appearance, this generous, well balanced Pinot Grigio has a rich fruity aroma with a smooth fruity taste.
125 ml £4.50 | 175 ml £5.80 | 250 ml £8.00

Chardonnay Down Under Australia **£24.00**
Classic characteristics of zesty lemon and apple aromas. The flavours of white peach and pear burst on the palate.

Chenin Blanc Writer's Block South Africa **£24.95**
A dry Chenin Blanc that delivers a medley of ripe fruits, pear, peach and honeydew melon with zesty, citrus finish. Best served chilled

Verdejo Entreflores Spain, Rueda **£26.00**
Straw yellow colour, with greenish rim, clean and bright. Full potential of aromas, with high intensity. Dry grass, tropical fruit and floral lift with herbaceous, aniseed and mentholated overtones. Elegant and very rich palate, fleshy and well structured.

Te Aka Sauvignon Blanc New Zealand **£26.95**
Aromas of guava and melon interlaced with tomato leaf and ripe nettle greens.

Chablis Vignoble Angst France **£39.95**
The nose will reveal aromas of white flowers, elderflower, acacia and citrus notes. The palate is tight and invigorating with a mineral finish.

Bubbles

Prosecco, Famiglia Botter D.O.C Extra Dry Italy **£24.95**
Delicious floral and delicate flavours slightly aromatic bouquet with hints of flowers among which honey and wild apple scents can be perceived.

Prosecco Rosé, Famiglia Botter D.O.C Extra Dry Italy **£24.95**
Fine bright perlage, light rose colour. Delicate and complex bouquet with fruity notes of peach, green apple and lemon.

Lanson Black Label France **£65.00**
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 Imperial Brut France **£80.00**
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 nuts.

Moët & Chandon Imperial Rosé France **£120.00**
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 nose.

Famiglia Botter Prosecco (200ml) **£8.95**



Menu

Starters

Soup (M) Soup of the Day	£5.95
Salt & Pepper Squid Battered with Aioli dip	£7.50
Mussels Fresh mussels in a creamy garlic and white wine sauce	£9.95
Hand Rolled Beef Meatballs Served in a rich tomato sauce and olive focaccia	£6.50
Grilled Asparagus (M) With a pan fried duck egg and shaved parmesan	£6.95
Chicken Satay Skewers With pepper and ginger slaw satay sauce and coriander oil	£7.95
Chicken Liver Pate Tomato and sultana chutney with olive focaccia	£6.95
Pan Fried Scallops With butternut squash two ways	£9.95
Pork Ribs With BBQ sauce	£6.95
Borek Prawns and mixed vegetables stuffed and fried inside a crispy pastry served with a side salad	£7.95
Black Pudding & Goats Cheese Tower Baked black pudding and goats cheese topped with onion chutney finished with a honey and mustard glaze	£7.50
King Prawns In a garlic and chilli lemon sauce served with toast	£9.95
Garlic Mushrooms In a creamy white wine sauce with toasted bread	£6.95
Mixed Bruschetta Mista Marmalase and goats cheese, tomato, garlic and basil and caponata	£6.95

Pizza

Margherita Tomato Sauce, Mozzarella, Fresh Basil, Olive Oil	£9.95
Pepperoni Tomato Sauce, Mozzarella, Pepperoni	£11.95
Tuna, Onion & Black Olive Tomato Sauce, Mozzarella	£12.95
Le Patio Pizza Tomato Sauce, Mozzarella, Calamari, Prawns, Anchovies, Tuna	£15.95
Rocket & Parmaham Tomato Sauce, Mozzarella	£12.95
Calzone Tomato Sauce, Mozzarella, Chicken, Meatballs, Peppers, Onions	£13.95
Bbq Chicken Tomato, Mozzarella, Peppers	£12.95
Primavera Tomato Sauce, Mozzarella, Asparagus, Onions, Peppers, Mushroom	£11.95
Tropical	£12.95
Tropical Tomato Sauce, Mozzarella, Ham, Pineapple Smoked Salmon & Rocket- 13.95 Tomato Sauce, Mozzarella	£12.95



Mains

Chicken Involtini Chicken breast stuffed with asparagus, parma ham and mozzarella cheese. Finished with a creamy tomato sauce served with dauphinoise potatoes	£19.95
Roasted Marinated Half Chicken Served with Mediterranean couscous roast vegetables and yoghurt mint dip	£17.95
Chicken Milanese Chicken breast coated in breadcrumbs served with spaghetti Napoli rocket salad and parmesan	£18.95
Pan Fried Duck Breast Creamy mashed potato, spinach, cherry and red wine sauce	£20.95
Mediterranean Pork Chop Pork chop grilled and cooked with garlic and oregano dill cucumber and red onion served with a couscous salad and Greek yoghurt and lime dip	£19.95
Traditional Haddock and Chips Chunky chips, homemade minted pea puree and tartare sauce	£16.95
Haddock & Salmon Fishcake Wilted spinach butter sauce and a poached egg	£19.95
Oven Roasted Seabass Served with tender broccoli, cherry tomato and new potato with a caper lemon sauce	£24.95
Fish Stew In a rich tomato sauce with olive focaccia	£26.95
Slow Braised Lamb Shank With lemon pressed yoghurt, pomegranate and creamy mashed potatoes	£23.95
Pan Fried Lamb Chops Dauphinoise potatoes, sautéed green beans, roasted cherry tomato on the vine and red wine jus	£23.95
Le Patio Burger Homemade Beef burger, lettuce tomato, smoked bacon smoked Applewood Cheese and tomato chutney served on a brioche bun and chunky chips	£16.95
8oz Fillet Steak Served with chips, grilled tomato pan fried mushrooms and a rocket parmesan salad	£26.95
10oz Ribeye Steak Served with chips grilled tomato pan fried mushrooms and a rocket parmesan salad	£24.95
Tournedos Rossini 8oz Fillet steak served on a crouton and topped with a pan fried layer of chicken liver pate finished with a Madeira demi-glace and port sauce served with your potato of choice	£29.95
Surf 'N' Turf 8oz Fillet steak and grilled king prawns served with chips and a rocket parmesan salad	£33.95
Beef Stroganoff Fillet Steak pieces in a creamy paprika sauce served with rice chips and a rocket parmesan salad	£22.95

Sharing Platters

Sharing platters are served with Mediterranean Rice, Mixed salad olive focaccia and olive oil and balsamic vinegar	
Meat Platter Chicken Skewers, pork ribs, meatballs in a tomato sauce, lemon and herb chicken wings, tzatziki aubergine puree	£26.95
Seafood Platter Mussels, calamari, potted shrimp, king prawns, mini haddock and salmon fishcake, aioli dip and tartare sauce	£31.95

Sauces

Diane Sauce	£3.95
Peppercorn Sauce	£3.95
Dolce Latte Sauce	£3.95

Pasta, Risotto & Salads

Penne Arrabiata (M)	£10.95
Spaghetti Carbonara Spaghetti tossed with the classic combination pancetta parmesan egg and a cream sauce	£11.95
Spaghetti Bolognese Minced beef in a tomato ragu served with spaghetti	£12.95
Penne al Salmone Penne pasta infused with a smoked salmon and creamy tomato sauce	£12.95
King Prawn Linguine Chilli, shallots, white wine, tomato and cream sauce	£15.95
Linguine de Mare A blend of local seafood bound together with a rich tomato sauce topped with a rocket salad and gambas	£16.95
Lasagna Layered minced meat between fresh pasta sheets shavings	£14.95
Sun-dried Tomato Asparagus & Goats Cheese Risotto (V)	£12.95
Risotto de Pollo Tender chicken breast and mushroom bound together with a creamy risotto	£14.95
Le Patio Risotto King Prawn's, squid, mussels and scallops in a white wine sauce with saffron and fresh herbs	£16.95
Chicken Caesar Salad Grilled chicken breast with croutons parmesan shavings gem lettuce, Caesar dressing and bacon	£13.95
Tomato, Mozzarella & Avocado Salad(V) With a poached egg	£13.95
Tuna Nicoise Mixed leaves with tuna fine beans olives bound together with a homemade vinaigrette finished with a boiled egg	£16.95

Side Orders

Roast Vegetables of the day (Ve)	£4.95	Chunky Chips (Ve)	£3.95
Rocket and Parmesan Salad (M)	£5.95	Garlic Bread	£5.95
Tomato and Red Onion Salad (Ve)	£4.95	Garlic Bread & Tomato	£6.95
Mac & Cheese (M)	£5.95	Garlic Bread & Cheese	£7.95
Bread Basket (Ve)	£3.50	Garlic Bread With Goats Cheese and Caramelised Onion	£8.95
Olives (Ve)	£3.50		

Kids Menu

Kids Meals include a fruit shoot and one scoop of ice cream	£9.95
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Spaghetti Meatballs Grilled Chicken Breast and Chips Battered Fish Goujons and Chips	Mac & Cheese Beef Burger and Chips
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