



## Red

**Merlot Primi Soli** **£18.95**  
**Italy**

Luscious blackberries combine with damson to give this wine an overwhelming abundance of fruit content.  
125 ml £3.95 | 175 ml £4.75 | 250 ml £6.75

**Central Monte Cabernet Sauvignon** **£19.95**  
**Chile**

Full bodied and velvety this wine is bursting with rich red fruits and a hint of vanilla. A real joy to drink.  
125 ml £3.95 | 175 ml £4.75 | 250 ml £6.75

**Jarrah Wood Shiraz** **£20.95**  
**Australia**

This classic Australian Shiraz is packed with ripe cherry and raspberry flavours with a pepper spice finish. SWA Commended.

**Waqi Malbec** **£23.95**  
**Argentina**

An up – front ripe red fruit nose with sweet spice hints, that lead into a voluminousstructure of cherries and plum, followed by a warming pleasant finish.

**Primitivo Maestro Puglia IGT** **£25.95**  
**Italy**

Full and round with soft tannins, hints of fruit compote.

**Chianti Classico Trambusti** **£26.95**  
**Italy**

An intense and fantastically rich, full-bodied red wine with a superb fruit structure.

**Viña Cerrada Crianza D.O.Ca Rioja** **£28.95**  
**Spain**

Striking plum above other various red berries, classic vanilla with a touch pepper, kicking at the end. Medium body making justice to its ageing and good finish. SWA Commended.

**Clavel Côtes du Rhône Villages Chusclan** **£34.95**  
**France**

Black-plum and cherry flavors are pleasantly plump and juicy here but edged by savoury undertones of garrigue and fresh moss. Full bodied and concentrated.

**Chateaufneuf du Pape 38 Parcelles** **£46.95**  
**France**

The Quiot family have been producing wine in the Rhone since 1748. A full-bodied, powerful Chateaufneuf with intense black fruits.

## Wine

## White

**Sauvignon Blanc Primi Soli** **£18.95**  
**Italy**

A stylish wine that boasts oodles of citrus fruit and elderberry on the finish. SWA Silver Award.  
125 ml £3.95 | 175 ml £4.75 | 250 ml £6.75

**Bello Tramonto Pinot Grigio** **£19.95**  
**Italy**

Straw yellow in appearance, this generous, well balanced Pinot Grigio has a rich fruity aroma with a smooth fruity taste.

175 ml £4.75 | 250 ml £6.75

**Chardonnay Vin de France - Patriarche** **£20.95**  
**France**

Bright yellow in colour, the nose is fresh with hints of yellow and citrus fruits underlined with vanilla notes.

**Illusion Chenin Blanc** **£23.95**  
**South Africa**

Green apples and peach aromas jump out of the glass, this Chenin is floral and fun withthe perfect balance of sweetness and acidity! SWA Commended.

**Albarino Alba Vega Rias Baixas DO** **£29.95**  
**Spain**

Clean, bright with a deep straw colour giving way to intense aromas of fruit and flowers, well-constructed with pronounced apricot on the palate.

**Chablis Vignoble Angst** **£37.95**  
**France**

The nose will reveal aromas of white flowers, elderflower, acacia and citrus notes. The palate is tight and invigorating with a mineral finish.

## Rosé

**White Rose Zinfandel Rosé** **£18.95**  
**USA**

This delicious Zinfandel displays ripe strawberry and raspberry fruit aromas. Very moreish, perfect!  
125 ml £3.95 | 175 ml £4.75 | 250 ml £6.75

**I Castelli Pinot Grigio Blush delle Venezie D.O.C** **£19.95**  
**Italy**

Slightly mineral, soft and persistent with fruity notes and light aromatics. SWA Bronze Award.  
125 ml £3.95 | 175 ml £4.75 | 250 ml £6.75

**Quinson Provence Rosé** **£26.95**  
**France**

A dreamy soft pink colour. Elegant and fine flavoured red berries with a hint of spice. Lots of finesse, a truly delightful wine.

## Bubbles

**Prosecco, Famiglia Botter D.O.C Extra Dry** **£23.95**  
**Italy**

Delicious floral and delicate flavours, with a fine mousse.

**Prosecco Rosé, Famiglia Botter D.O.C Extra Dry** **£23.95**  
**Italy**

Fine bright perlage, light rose colour. Delicate and complex bouquet with fruity notes of peach, green apple and lemon.

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

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

An expressive palate cobining 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.



## Starters

<b>Soup</b> Soup of the Day	<b>£4.95</b>
<b>Salt &amp; Pepper Squid</b> Battered with Aioli dip	<b>£5.95</b>
<b>Mussels</b> Fresh mussels in a garlic and creamy white wine sauce	<b>£7.95</b>
<b>Hand Rolled Beef Meatballs</b> Served in a rich tomato sauce and toasted sourdough bread	<b>£6.50</b>
<b>Warm Olive Focaccia</b> Served with basil pesto sundried tomato, pesto and peperonata dips	<b>£4.95</b>
<b>Grilled Asparagus</b> With pan fried Duck egg and shaved parmesan	<b>£5.95</b>
<b>Chicken Satay Skewers</b> With pepper and ginger slaw satay sauce and coriander oil	<b>£6.95</b>
<b>Chicken Liver Pate</b> Tomato and sultana chutney with toasted brioche	<b>£5.95</b>
<b>Pan Fried Scallops</b> With butternut squash two ways	<b>£7.95</b>
<b>Pork Ribs</b> With BBQ sauce	<b>£6.95</b>
<b>Borek</b> Prawns and mixed vegetables stuffed and fried inside a crispy pastry served with a side salad	<b>£6.95</b>

## Sharing Platters

Sharing platters come with Mediterranean Rice, Mixed salad, bread and olive oil and balsamic vinegar

<b>Meat Platter</b> Chicken Skewers, pork ribs, meatballs in a tomato sauce, lemon and herb chicken wings, tzatziki aubergine puree	<b>£21.95</b>
<b>Seafood Platter</b> Mussels, calamari, potted shrimp, king prawns, mini haddock and salmon fishcake, aioli dip and tartare sauce	<b>£23.95</b>

## Menu

### Mains

<b>Slow Braised Lamb Shank</b> With toasted freekeh risotto, lemon pressed yoghurt, pomegranate and sumac herbs	<b>£17.95</b>
<b>Spatchcock Chicken</b> Marinated baby chicken lemon and almonds infuse couscous, lemon pressed yoghurt and sour ketchup	<b>£14.95</b>
<b>Mediterranean Pork Chop</b> Pork chops grilled and cooked with garlic, oregano, dill, cucumber and red onion, served with a couscous salad and Greek yoghurt and lime dip	<b>£13.95</b>
<b>Chicken Milanoise</b> Chicken breast coated in breadcrumbs served with spaghetti Napoli, rocket salad and parmesan	<b>£14.95</b>
<b>Pan Fried Corn Fed Chicken Breast</b> Potato gnocchi and tarragon veloute	<b>£15.95</b>
<b>Pan Fried Duck Breast</b> Creamy mashed potato, spinach, cherry and red wine sauce	<b>£14.95</b>
<b>Le Patio Burger</b> Homemade beef burger, lettuce tomato smoked bacon smoked Applewood and tomato chutney served on a charcoal vegan brioche bun	<b>£12.95</b>
<b>Traditional Haddock and Chips</b> Hand cut chips homemade minted pea puree and tartare sauce	<b>£12.95</b>
<b>Smoked Haddock &amp; Salmon Fishcake</b> Wilted spinach butter sauce and a poached egg	<b>£12.95</b>
<b>Oven Roasted Seabass</b> Sautéed jersey potatoes tender steamed broccoli and caper butter sauce	<b>£16.95</b>
<b>Fish Stew</b> In a rich tomato sauce with toasted chunky sourdough bread	<b>£18.95</b>
<b>Rump of Lamb</b> Dauphinoise potatoes sautéed green beans roasted cherry tomato on the vine and red wine jus	<b>£18.95</b>
<b>8oz Fillet Steak</b> Served with hand cut chips grilled tomato pan fried mushrooms and a rocket parmesan salad	<b>£23.95</b>
<b>10oz Ribeye Steak</b> Served with hand cut chips grilled tomato pan fried mushrooms and a rocket parmesan salad	<b>£21.95</b>
<b>Tournedos Rossini</b> 8oz Fillet steak served on a crouton and topped with a pan fried layer chicken liver pate finished with a Madeira demi-glace and port sauce served with your choice of potato	<b>£25.95</b>
<b>Surf 'N' Turf</b> 8oz Fillet steak and grilled king prawns served with chips and a rocket parmesan salad	<b>£27.95</b>

## Pasta & Salads

<b>Spaghetti Carbonara</b> Spaghetti tossed with the classic combination pancetta parmesan egg and a cream sauce	<b>£10.95</b>
<b>Penne Arrabiata (V)</b>	<b>£10.95</b>
<b>Lemon and Basil Risotto (V)</b> Wild rocket and baby mozzarella	<b>£10.95</b>
<b>La Patio Risotto</b> King Prawn's squid mussels and scallops in a white wine sauce with saffron fresh herbs and peas	<b>£14.95</b>
<b>Sun-dried Tomato Asparagus &amp; Walnut Risotto (V)</b>	<b>£10.95</b>
<b>Goats Cheese Beetroot &amp; Hazelnut Tart (V)</b> Served with rocket and parmesan salad	<b>£10.95</b>
<b>King Prawn Linguine</b> Chilli, shallots, white wine, tomato and cream sauce	<b>£13.95</b>
<b>Chicken Caesar Salad</b> Grilled chicken breast with croutons parmesan shavings gem lettuce, Caesar dressing and bacon	<b>£12.95</b>
<b>Tomato, Mozzarella &amp; Avocado Salad</b> Poached egg	<b>£11.95</b>

## Side Orders

<b>Roast Vegetables of the day</b>	<b>£3.50</b>
<b>Rocket and Parmesan Salad</b>	<b>£4.95</b>
<b>Tomato and Red Onion Salad</b>	<b>£3.50</b>
<b>Mac &amp; Cheese</b>	<b>£4.95</b>
<b>Bread Basket</b>	<b>£3.50</b>
<b>Garlic Bread</b>	<b>£4.50</b>
<b>Olives</b>	<b>£2.95</b>
<b>Hand Cut chips</b>	<b>£3.50</b>
<b>Diane Sauce</b>	<b>£3.50</b>
<b>Pepper Sauce</b>	<b>£3.50</b>
<b>Dolce Latte Sauce</b>	<b>£3.50</b>

## Kids Menu

Kids Meals include a fruit shoot and one scoop Of ice cream **£7.95**

<b>Spaghetti Meatballs</b>
<b>Grilled Chicken Breast and Chips</b>
<b>Battered Fish Goujons and Chips</b>
<b>Mac &amp; Cheese</b>
<b>Beef burger and Chips</b>





# Tapas Menu

TUESDAY-SATURDAY 12PM-3PM  
3 FOR £9.95 OR 5 FOR £14.95

Cumberland Ring in a Neapolitan  
sauce  
4.95

Salt & pepper calamari with garlic  
mayonnaise  
4.95

Baked Sardines in a chilli & garlic sauce  
4.95

Bruschetta Mista  
4.95

Chicken livers sautéed with onion,  
peppers & sultanas in a masala  
sauce  
4.95

Garlic bread with cheese or  
tomato  
4.95

Lemon & herb chicken wings  
4.95

Mozzarella Frita with sweet  
chilli sauce  
4.95

Mushrooms topped with  
garlic & blue cheese  
4.95

Grilled asparagus with rocket,  
topped  
with a balsamic glazing &  
Parmesan shavings  
4.95

Mussels Provençal  
5.95

Sticky pork Ribs in a bbq sauce  
4.95

Chicken satay skewers  
5.95

Chicken Borek with creme  
fraiche  
5.95

Beef meatballs in a rich  
tomato sauce  
5.95

LE PATIO RESTAURANT & BAR  
29 WOOD STREET, ST ANNES, FY8 1QG  
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*Drinks &  
Cocktails*

## *Gin*

Bombay Sapphire	25ml £4.00	50ml £5.50
Beefeater	25ml £3.70	50ml £5.20
Beefeater Strawberry	25ml £3.70	50ml £5.20
Agnes Arber Gin	25ml £4.00	50ml £5.50
Agnes Pineapple Gin	25ml £4.00	50ml £5.50
Agnes Rhubarb Gin	25ml £4.00	50ml £5.50

## *Vodka*

Stoli	25ml £3.70	50ml £5.20
Stoli Vanilla	25ml £4.00	50ml £5.50

## *Rum*

Old J Gold	25ml £3.70	50ml £5.20
Old J Silver	25ml £3.70	50ml £5.20
Old J Spiced	25ml £3.70	50ml £5.20
Old J Dark	25ml £3.70	50ml £5.20
Old J Cherry	25ml £3.70	50ml £5.20
Old J Pineapple	25ml £3.70	50ml £5.20
Old J Tikki Fire	25ml £4.00	50ml £5.50

## *Whiskey & Brandy*

Jack Daniels	25ml £4.00	50ml £5.50
Jamesons	25ml £4.00	50ml £5.50
Famous Grouse	25ml £3.70	50ml £5.20
Courvosier	25ml £4.00	50ml £5.50

## *Liqueurs*

Baileys		50ml £5.00
Mr Black Coffee liqueur	25ml £4.00	50ml £5.50
Disaronno	25ml £3.70	50ml £5.20
Koko Kanu coconut	25ml £3.70	50ml £5.20
Dry Martini	25ml £3.70	50ml £5.20
Tequila		25ml £3.00
Ouzo		25ml £3.00
Limoncello		25ml £3.00

## *Mixers*

Pepsi, Pepsi Max, Lemonade	£1.00
Fruit Juice	£1.00
Orange, Pineapple, Apple, Cranberry, Passionfruit	
Marlish Selection	£2.50
English Tonic water, Elderflower, Raspberry, Rhubarb and ginger ale	

## *Beers & Cider*

### DRAUGHT

Peroni	Half pint £2.50	Pint £4.75
Timothy Taylor Hopical Storm	Half pint £2.50	Pint £4.75

## *Bottles*

Birra Moretti	£4.00
Corona	£4.00
Peroni gluten free	£4.00
Peroni 0%	£4.00
Magners	£4.95
Rekorderlig Wild Berry	£4.95
Rekorderlig Mango and Raspberry	£4.95

## *Soft Drinks*

Appletiser	£2.75
Juices	£2.75
orange, pineapple, apple, cranberry, passionfruit	
Pepsi	£2.75
Pepsi Max	£2.50
Lemonade	£2.75
Water	£2.50
still, sparkling	
Fruit Shoot	£1.95
apple and blackcurrant, orange	



## *Pina Colada £7.95*

The piña colada hails from San Juan, Puerto Rico where it was created by bartender Ramón "Monchito" Marrero at the Caribe Hilton in 1954. For the next 35 years, he would personally serve his cocktail while he bartended at the hotel. Come 1978, the piña colada was declared the official drink of Puerto Rico. A blend of Koko Kanu, Old J Silver spiced rum, pineapple juice & coconut milk.



## *Margarita £6.95*

The Original Margarita was created when Dallas socialite Margarita Sames mixed her 2 favourite spirits whilst on vacation in 1948 in Acapulco. The margarita has stood the test of time. The perfect all year round cocktail. A zesty mix of triple sec, tequila and fresh lemon Juice.



## *Pornstar Martini £7.95*

The Cocktail was created in 2002 at the Townhouse bar in Knightsbridge by Douglas Ankrah. He first christened the drink the Maverick Martini - although strictly not a Martini - it has gone on to be the best selling cocktail in the world! Stolichnaya vanilla vodka, Paixao passionfruit liqueur & pineapple, served with a shot of Prosecco.





### *Le Patia £6.95*

A blend of Mediterranean fruits with subtle tones of Italian liqueurs, treat your taste buds to a burst of Mediterranean flavour found only at yours truly. The perfect drink with any meal. A fruity mix of peach schnapps, amaretto & orange, sweetened with grenadine.



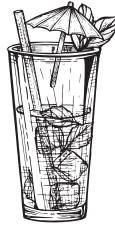
### *Espresso Martini £6.95*

In cocktail terms, the Espresso Martini has a relatively short history with the drink believed to have been first created in the late 1980s by bartender Dick Bradsel. Legend has it that supermodel Kate Moss entered the Soho Brasserie where he was working, and asked him to create a drink that would "wake me up". Stolichnaya vanilla vodka, coffee liqueur, and the all-important fresh double espresso.



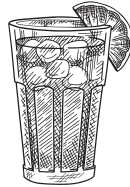
### *Bellini £6.95*

The Bellini was invented by Italian Bartender Giuseppe Cipriani.... The unique colour of the drink reminded him of a toga in a Giovanna Bellini painting. Factoids aside though, if you like a bit of fizz, this is for you! The classic, Prosecco and white peach puree.



## *Long Island Iced Tea £7.95*

So the L.I.I.T cocktail is it from the 1920s Prohibition resembling an innocent drink in a time when alcohol was forbidden in the USA, or was this frat house favourite created in the 1970s at The Old Beach Inn - a popular bar actually in Long Island that a couple of bar tenders claim to have invented. Will we ever find out the true origin....We don't know! Five white spirits - vodka, Old J Silver rum, gin, tequila, triple sec, lemon juice and Pepsi.



## *Mojito £6.95*

Havana, Cuba, the birthplace of the mojito. Although it's exact origin is the subject to debate, it was known that the local South American Indians had remedies for various tropical illnesses. Based on this knowledge, a small boarding party landed ashore in Cuba and came back with ingredients for an effective medicine. A refreshing mix of Old J Silver spiced rum, mint, lime, sugar & soda.



## *Flaming Zombie £8.95*

The Zombie is a Tiki Cocktail made of various rums and fruit juices, making it's first appeared in 1934. Invented by Donn Beach at his Hollywood Don the Beachcomber restaurant, it was popularized on the East coast at the 1939 New York Worlds Fair. A Blend of 4 Old J Rums, passionfruit and pineapple, with a fiery garnish!

