









Sharing platters are served with Mediterranean Rice, Mixed salad olive

onion chutney finished with a honey and mustard glaze

focaccia and olive oil and balsamic vinegar Meat Platter

sauce, lemon and herb chicken wings, tzatziki aubergine puree Seafood Platter

Chicken Skewers, pork ribs, meatballs in a tomato

Mussels, calamari, potted shrimp, king prawns, mini haddock and salmon fishcake, aioli dip and tartare sauce

Kids Meals include a fruit shoot and one scoop of ice cream

Kids/Menu

Spaghetti Meatballs Grilled Chicken Breast and Chips Battered Fish Goujons and Chips Mac & Cheese Beef Burger and Chips



Chicken breast stuffed with asparagus, parma ham and mozzarella cheese. Finished with a creamy tomato

Roasted Marinated Half Chicken £16.95 Served with Mediterranean couscous roast vegetables

Chicken breast coated in breadcrumbs served with spaghetti Napoli rocket salad and parmesan

Pan Fried Duck Breast Creamy mashed potato, spinach, cherry and red

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

Traditional Haddock and Chips £15.95 Chunky chips, homemade minted pea puree and

Haddock & Salmon Fishcake Wilted spinach butter sauce and a poached egg

£23.95 Oven Roasted Seabass Sautéed jersey potatoes, tender stem broccoli and caper butter sauce

£25.95

Fish Stew

In a rich tomato sauce with olive focaccia Slow Braised Lamb Shank £22.95 With lemon pressed yoghurt, pomegranate and creamy mashed potatoes

Pan Fried Lamb Chops Dauphinoise potatoes, sautéed green beans, roasted cherry tomato on the vine and red wine jus

Le Patio Burger Homemade Beef burger, lettuce tomato, smoked bacon smoked Applewood Cheese and tomato chutney served on a brioche bun and chunky chips

£25.95 8oz Fillet Steak Served with chips, grilled tomato pan fried mushrooms and a rocket parmesan salad

10oz Ribeye Steak Served with chips grilled tomato pan fried mushrooms and a rocket parmesan salad

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

Surf 'N' Turf 8oz Fillet steak and grilled king prawns served with chips and a rocket parmesan salad

£21.95 Beef Stroganoff Fillet Steak pieces in a creamy paprika sauce

Diane Sauce £3.95 Peppercorn Sauce Dolce Latte Sauce £3.95

If you have an allergy ot intolerance, please let your server know nefore placing your order. Every care is taken to avoid any cross contamination when processing specific allergen free orders We do work in akitchen 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.

£10.95 Penne Arrabiata (V) Spaghetti Carbonara Spaghetti tossed with the classic combination pancetta parmesan egg and a cream sauce

Spaghetti Bolognese Minced beef in a tomato ragu served with spaghetti Penne al Salmone Penne pasta infused with a smoked salmon and

creamy tomato sauce King Prown Linguine £15.95 Chilli, shallots, white wine, tomato and cream sauce

Linguine de Mare A blend of local seafood bound together with a rich tomato sauce topped with a rocket salad and gambas

Layered minced meat between fresh pasta sheets shavings

Sun-dried Tomato Asparagus

£12.95 & Goats Cheese Risotto (V) Risotto de Pollo Tender chicken breast and mushroom bound together

£14.95

with a creamy risotto £16.95 Le Patio Risotto King Prawn's, squid, mussels and scallops in a white wine sauce with saffron and fresh herbs

Chicken Caesar Salad Grilled chicken breast with croutons parmesan

shavings gem lettuce, Caesar dressing and bacon Tomato, Mozzarella & Avocado Salad(V) £13.95 With a poached egg

Tuna Nicoise Mixed leaves with tuna fine beans olives bound together with a homemade vinaigrette finished with

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Roast Vegetables of the day (Ve) £5.95 Rocket and Parmesan Salad (V) Tomato and Red Onion Salad (Ve) £4.95 £5.95 Mac & Cheese (V) £3.50 Bread Basket (Ve) £4.95 Garlic Bread (V) £3.50 Olives (Ve) Chunky Chips (Ve) £3.95

Ice Cream Selection Fruit Cheesecake Sticky Toffee Pudding With vanilla ice cream and butterscotch sauce Coconut Crème Brûlée With homemade shortbread biscuit Cinnamon Apple Crumble With custard £8.95 Cheese and Biscuits

A blend of Koko Kanu, Old J Silver spiced rum, pineapple juice and coconut milk £7.95 Margarita A zesty triple sec, tequila and fresh lemon juice. Pornstar Martini £7.95 Stolichnaya vanilla vodka, Paixao passionfruit liqueur and pineapple, served with a shot of Prosecco £7.95 Espresso Martini Stolichnaya vanilla vodka, coffee liqueur, and the all important fresh double espresso £7.95 The classic, Prosecco and white peach puree £8.95 Long Island Iced Tea Five white spirits - vodka, Old J Silver rum, gin, tequila, triple sec, lemon juice and Pepsi £7.95 A refreshing mix of Old J Silver spiced rum, mint, lime, sugar and soda £7.95 Aperol Spritz A refreshing Italian cocktail made with Aperol Prosecco and soda Strawberry Daiquiri £7.95 A classical cocktail made with rum, strawberry purée, lime juice and sugar syrup £7.95 Cosmopolitan

A blend of vodka, triple sec, cranberry juice

and lime juice

£5.95 £5.95 £6.50 £6.50 £6.95

Sauvignon Blanc Luna Azul £21.95 Merlot Veneto IGT Carnevale A well rounded, medium bodied soft wine, deep ruby red

125 ml £4.25 | 175 ml £5.50 | 250 ml £7.50 Cabernet Sauvignon Central Monte £22.95

that boasts lively aromas of soft red berries and plums.

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 £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 Full of dark, ripe fruits and a rich, smooth damson like palate - unoaked, mellow and silky. Well structured, fruity, balanced tannins and a

Australia A pronounced nose of jammy fruits and cedaspice lead into medium bodied palate of ripe red fruit with

very pleasant finish.

undertones of white pepper. Chianti Classico Trambusti £29.95

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

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.

Crianza D.O.Ca Rioja Viña Cerrada £31.95

Barolo DOCG Manfredi The Barolo wine, of ancient and noble origins,

is aged in Slovenian oak barrels and it turns intensely

ruby red with a rich bouquet.

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

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 £24.00 Australia Classic characteristics of zesty lemon and apple

aromas. The flavours of white peach and pear burst on the palate.

£24.95 Chenin Blanc Writer's Block South Africa 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

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.

£26.95 Recantos de Lisboa White Portugal

Bright appearance, citrus colour, intense aromas of tropical fruits with harmonious flavours on the palate and finishing with lemon zest acidity

Chablis Vignoble Angst The nose will reveal aromas of white flowers,

and invigorating with a mineral finish.

elderflower, acacia and citrus notes. The palate is tight

Pinot Grigio Rosé Bello Tramonto

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

£24.95

£24.95

£24.95

White Zinfandel Charlie Zin 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

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.

Prosecco, Famiglia Botter D.O.C Extra Dry

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

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

£65.00 Lanson Black Label 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.

00.08£ Moët & Chandon Imperial Brut

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

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.

Ca Bolani Prosecco (200ml)

£8.95