

NIBBLES

Edamame Beans with Maldon sea salt (VG) (GF) 5

Mixed Olives (VG) (GF) 5

Padron Peppers (VG) (GF) 5.5

Hummus & Pitta Bread (VG) 5

Pinchos - bite sized ciabattas

Nduja, parma ham, honey, rocket (2pcs) 4

Green pesto, mozzarella, red onion, tomato, fresh basil (V) (N) (2pcs) 4

Caramelised pear, blue cheese & rocket (V) (2pcs) 4

Sunday Roast

Available Sundays from 12pm to 7pm

SHARERS AND SALADS

Charcuteri

Milano salami, Spanish chorizo, Parma ham, sunblushed tomatoes, rocket leaf, sliced ciabattas, chilli honey dip, olive oil & balsamic glaze dip 10 per portion

Cheese Platter

Artisan extra mature cheddar, brie, stilton blue cheese, crackers, grapes, cornichons 10 per portion

Mozzarella, Basil & Spinach Salad

Mixed leaf, Vine cherry tomatoes, olive oil & balsamic reduction 7

Classic House Salad (VG) (GF)

Mixed leaf, red onion, cherry tomatoes, cucumbers with our signature Patina house dressing 7

Beetroot Walnut Salad (V) (GF)

Mixed leaf with crumbled blue cheese & dressing 7

NEAPOLITAN PIZZA

All pizzas are freshly baked on our handmade dough & can be made gluten free upon request

Margarita Pizza sauce, mozzarella (V) 12

Ham & Oyster Mushroom Tomato sauce, parma ham, oyster mushrooms & mozzarella 13.5

Pepperoni Bomba Nduja 🌶️ Tomato sauce, mozzarella, nduja paste, pepperoni & chilli honey 14.5

Goats Cheese, Pine Nuts, Caramelised Red Onions Tomato sauce, mozzarella, goats cheese, pine nuts, caramelised red onions & rocket leaf (N) 13.5

Vegetariano Mozzarella, peppers, mushrooms, olives, red onions, spring onions (V) 13.5

The Hot One 🌶️ Chorizo, tomato sauce, fresh chillies, jalapeno, chives & mozzarella 14.5

Garlic Bread Garlic oil, add cheese or vegan cheese (VG) 7.5
Add tomato or nduja 1.5

Garlic Dough Balls Garlic oil (VG) 7

FRIES

Halloumi Fries (V) 7.5	Salt & Pepper Fries (V) 7
Sweet Potato Fries (V) 5.5	Plain Fries (V) 4

SMALL PLATES

Gambas Pil Pil Cooked in chilli, garlic, ginger, olive oil, with ciabatta slices 9

Brie Bites Panko breaded served with cranberry sauce (V) 7

Creamy Wild Mushrooms Wild Mushrooms, garlic, onions, in a rich creamy sauce, ciabatta slices (V) 7.5

Chorizo & Halloumi Skewers Served with rocket & pomegranate 8

Chipolata Sausages Tossed in honey & mustard 7.5

Pork Spring Rolls Homemade Pork spring rolls, sweet chilli & plum sauce 9

Oven Roasted Patatas Skin on roasted oven potatoes, marinara & garlic aioli (VG) (GF) 7.5

Chicken Satay Skewers Marinated chicken skewers, pickled vegetables & peanut sauce (GF) (N) 9

Salmon Teriyaki Bites Pan fried salmon tossed in our Homemade Teriyaki Sauce & toasted sesame seeds (F) 9.5

Beef Chilli Tacos Sour cream, salsa & jalapeños 8.5

Mini Burger Duo Served with homemade coleslaw 9.5

Seasoned Calamari Paprika and herb seasoned crispy batter with sriracha mayo 8

Chicharrones Snoutwood Trotters slow cooked crispy belly pork & homemade guacamole 9.5

Boneless Chicken

Classic crispy fried buttermilk chicken served with blue cheese sauce 9

Salt & Pepper tossed in salt & pepper seasoning with chilli, onion & peppers 9

Teriyaki tossed in our signature teriyaki sauce with sesame seeds & spring onions 9

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(V) Vegetarian (VG) Vegan (GF) Gluten Free (N) Nuts

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