

Patina

If you have any questions or need a recommendation don't be shy! Ask one of us - we love to talk food!
*v = vegetarian; vg = vegan; * = vegan on request*

Brunch

- Porridge, berry compote, local honey and caramelised banana v**
- Granola, roast plums, blackberries, Madagascan vanilla yoghurt v**
- Sourdough and Home-made preserves v**
- Duck fat hash brown, bacon, fried egg and hot sauce*
- Sauteed wild mushrooms, roasted tomatoes, balsamic and salsa verde on sourdough vg*
- French toast, vanilla crème fraiche and roasted seasonal fruit v*

Served on Croissants - also available on sourdough

Scrambled Eggs v

- Eggs Benedict, bacon, hollandaise*
- Eggs Florentine, spinach, hollandaise v*
- Eggs Royale, salmon, hollandaise*

Sweet

- Lemon Meringue Tart v*
- Tiramisu v*
- Banana Bread, toffee ice cream, caramelised walnuts vg*
- Ice Cream - ask for today's flavours v**

Plates

- Truffled Celeriac Soup, apple matchsticks and chive served with sourdough vg* 7.5
- Burrata, charred blood orange, radicchio v* 12.5
- Caponata Salad, sun dried tomato dressing, grilled sourdough vg* 11
- Tagliatelle Ragu* 13.5
- Spaghetti, hazelnut pesto, wild mushrooms, deep fried enoki vg* 13
- Fried Plaice, warm tartare sauce, fries* 17
- Charred Cauliflower Steak, wee comrie sauce, pickled walnut salsa & crispy shallots v* 14
- Merguez Sausages, spiced red lentils, salsa verde & sourdough* 12.5
- Rump Steak, cannellini bean puree, nduja butter, dukkah* 17.5
- 11
- 13
- 12.5
- 13
- Snacks & Sides**
- Fries & aioli v* 5.5
- Sourdough with EBC or pumpkin butter v** 3.5
- Olives vg* 4.5
- Smoked Almonds vg* 3.5
- Parma Ham & Pecorino* 8
- Creamed greens & leeks v* 5.5
- French Radish, olive oil, salt vg* 3
- 7
- 7.5
- 7.5
- 2

What's on in February?16th - Live Music 17:00.....23rd - Live Music 17:0025th - Six Nations 14:1526th - Six Nations 15:00