

NIBBLES

all £4.50

MARINATED OLIVES (VG) (GF)
preserved lemon, chilli, rosemary

EDAMAME (VG) (GF)
Maldon salt flakes

WASABI PEAS (VG)

PITA BREAD, HUMMUS, OLIVE OIL (VG)

½ PINT PORK CRACKLING (GF)

SMALL PLATES

all £8.50

BUFFALO CAULIFLOWER WINGS (V) (GF)
celery sticks, blue cheese dip

CUMIN SPICED SWEETCORN FRITTERS (VG)
lime vegan mayonnaise

BRUSCHETTA (VG)
tomato, red onion, balsamic vinegar, olive oil

PADRON PEPPERS (VG) (GF)
olive oil, Maldon salt flakes

FALAFELS (V)
tzatziki, hummus

SALT & PEPPER SQUID
citrus mayonnaise

WHITBY PRAWNS
spicy marinade, citrus mayonnaise

SMOKY ALBONDIGAS
tomato jam

N'DUJA CROQUETTES
tomato jam

SWEET & SPICY GOCHUJANG CHICKEN SKEWERS (GF)
sesame seeds, spring onions

CORNFLAKE CRUSTED CHICKEN TENDERS
mustard mayonnaise

CHICKEN QUESADILLAS
flame grilled chicken, salsa, melted cheese,
advocado, coriander

TRIO OF SLIDERS

£10.00

BEEF PATTY
cheese, smoky tomato relish, tomato, iceberg lettuce

CHARGRILLED CHICKEN BREAST
Parmesan cheese, tomato, iceberg lettuce, Caesar dressing

PLANT BASED (VG)
vegan cheese, guacamole, tomato, iceberg lettuce

BIG PLATES

LOADED NACHO (V) (GF) £12.00
guacamole, salsa, sour cream, Jalapeño peppers,
cheese sauce

ANTIPASTI (V) £18.00
sourdough bread, marinated peppers, olives, cherry
tomatoes, crudités, bocconcini, balsamic dip, pesto

CHARCUTERIE £25.00
sourdough bread, marinated olives, cornichons,
cherry tomato, salami, prosciutto, chorizo

PIZZETTE

all £13.00

PESTO (VG)
heritage tomatoes, olives, vegan mozzarella

MOZZARELLA (V)
Parmigiano Reggiano, tomato sauce, basil

N'DUJA
rocket leaves, mozzarella, tomato sauce

CHICKEN ARRABBIATA
marinated peppers, mozzarella, tomato sauce

SIDES & SAUCES

all £5.50

SWEET POTATO FRIES (V) (GF)
sour cream

CASSAVA FRIES (V) (GF)
Sriracha mayonnaise

OKRA FRIES (VG) (GF)
Tamarind chutney

BEER BATTERED ONION RINGS (V)
BBQ sauce

HALLOUMI FRIES (V) (GF)
chilli jam

SKIN ON FRIES (V) (VG option) (GF)
Korean honey butter or ketchup, mayonnaise

EVENTS HIRE & PARTY BOOKINGS

Corporate Functions, Private Events, Group
Bookings - To make an enquiry and to discuss
your special event, please contact our
events team on:

enquiries@patch-bar.co.uk

We follow good hygiene practices in our kitchen but due to the presence of allergenic ingredients in some products there is a small possibility that allergenic traces may be found in any item. Food prepared on the premises may contain eggs, wheat, peanuts and nuts and other allergenic ingredients.

(V) Vegetarian (VE) Vegan (GF) Gluten Free

*If you have an allergy or intolerance, please speak to a member of our team about any drinks or food in our menus.