

# Patagonia Bar, Grill and Steaks

## Starters

**Wild Mushrooms** sauteed in garlic and shallots, in a white wine reduction and finished with cream. Served on toasted rustic bread, fresh parmesan shavings and drizzled with white truffle oil. £6.95

**Salchicha al a Parilla Smoked Sausage** using our own blend of smoking chips and spices to create a full-on BBQ flavour, served with peppery watercress and a black garlic and papaya ketchup £7.50

**Crab and Orzo Pasta Timbale** bound together with a lime and coriander dressing stacked on a garden of fresh herbed leaf salad and finished with a lime and mild chilli oil. £7.25

**Sweet and Sticky fall off the bone half rack of ribs**, smoked in house in bourbon-soaked oak smoking chips served with BBQ pit beans and our house pickle slaw. £8.50

**Cherry smoked succulent Chicken Wings** dry smoked with our own blend of South American spices served with a side of our house slaw. £6.50

**Hot and Sweet Chilli Tiger Prawns** sauteed in shallots, roquito chilli sweet peppers and spring onion finished with lime and coriander, served on rustic toasted bread. £8.25

## Chefs Selection

**Smoked corn-fed Breast of Chicken** on a bed of sweet pea and asparagus risotto finished with charred asparagus spears, parmesan shavings and truffle oil. £15.95

**Prime Rump of Welsh Lamb** pan seared, and oven roasted (served pink) rosemary infused buttery fondant potatoes, sauteed summer greens and a rich mint infused jus. £19.95

**Braised Beef Asado** in a rich red wine, baby onion and mushroom liquor, served with seasonal greens and new potatoes. £ 15.95

**Oven Roasted Monkfish Tail** wrapped in Parma ham and nestled on a bed of wilted spinach, crushed garlic new potatoes and finished with a rich and creamy clam and crayfish broth and sweet tendril pea shoots. £19.50

**Succulent Pork Tenderloin** filled with local Welsh black pudding wrapped in smoked streaky bacon and oven roasted buttery fondant potato, seasonal greens and a creamy pink peppercorn sauce. £16.95

**Patagonia House Salad** selected mixed herby leaf, balsamic onions, sundried tomatoes, red-onion and olives dressed in its own flavours, amazing on its own or accompanied with, Flank / Merlot steak or house smoked corn-fed chicken. Salad Only £8.95 or add £5.00 for additions.

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## From the Grill

All cuts are 30 day, PGI Gold Dry Aged Grass Fed Welsh Beef. Served Pink with chunky chips, roasted Mediterranean vegetables and chimichurri sauce. All our steaks are rested for half their cooking time.

**8oz Rump steak**, a tasty and lean steak cut from the lower back area of the beast cooked to your liking. Chef recommends med/med rare £18.95

**8oz Sirloin steak**, a soft and tender piece of beef cut from the back of the animal between the ribs and the fillet, cooked to your liking £25.50

**Seasoned Flank steak** loose grained steak full of beefy flavour, taken from the thick end of the flank, with Chefs BBQ seasoning, only served medium rare £16.95

**16oz Cowboy steak** rich juicy and flavourful with generous marbling, this is a ribeye served on the bone and cooked to your liking. Chef recommends med/med rare £29.95

**Southern fried Buttermilk chicken** fillet burger served on a beer and sourdough bun with fresh crisp salad leaves and tomatoes, melted cheddar cheese and a lemon and black pepper mayo served with hand cut chips and house slaw £13.95

**7oz Prime Chuck Steak Burger** served on a beer and sourdough bun with fresh crisp salad leaves and tomatoes, sweet burger relish and melted cheddar cheese accompanied with home cut chips and house slaw £14.95.

**Vegan BBQ Burger** marinated pulled soya protein in a beer and sourdough bun with fresh crisp salad leaves and tomatoes topped with a spicy vegan mayonnaise served with hand cut chips and side salad. £12

## Sides

BBQ Pit Beans £2.95

Sweet and Tender Baby Corn £3

Rustic Cheesy Topped Garlic Bread £3.95

House Pickle Slaw £1.95

Home Cut Chips £2.50

Sweet Potato Fries £3

Peppercorn Sauce £2.95

Chimichurri Sauce £2.95

Wild Mushroom and Bourbon Sauce £2.95

Garlic butter £1.50

## Desserts

Hot Chocolate Fudge Cake £5.95

Sticky Toffee Pudding £5.95

Lemon Tart £5.95

All above served with either ice cream or cream

3 scoops of the same or mixed ice cream

Chunky Chocolate, Eaton Mess, Vanilla or Salted Caramel. £4.50



All our Luxury Ice Cream is sourced from just up the road at Chilly Cow in Ruthin