

OYSTER SELECTION

British Native Oyster

PTMY gin and shallot vinegar, horseradish cream, served on the rocks

Three 11
Six 20
Twelve 36

Dressed Oysters 24

Bloody Mary oil, caviar

While You Wait

Emily's Bread 8

Olives, whipped flavoured butters

Whipped Smoked Salmon 10

Emily's sourdough, crispy capers

Spiced Hummus 7

Homemade flatbread, coriander oil, pomegranate

PTMY British Brasserie Plate

Selection of air dried meat and cheese, Scotch egg, Shetland mussels, arancini, whipped smoked salmon, native oysters, Emily's bread, olives, whipped butters

29 Two People

38 Four People



Starters

Soup of the Day (v/ve) 8

Warm bread, salted butter

Shetland Mussels 11

English herb and white wine cream or XO sauce (contains meat), samphire butter, Emily's warmed bread

MAKE IT A MAIN - double portion with skin on fries 18

Foraged Mushrooms 8

Truffle cream, Emily's toasted bread, porcini salt

Ham Hock Terrine 10

Piccaililli, Emily's bread, sour apple, garlic cream

Scotch Egg 9

Cider gel, brown ale onions

Spring Apple & Fennel Salad 8 (v/ve)

Roquito peppers, radish, lemon and basil dressing

ADD goats' cheese 3

Spring Pea & Mint Arancini (v/ve) 9

Sundried tomato pesto

Tiger Prawns 14

XO sauce (contains meat), Emily's toasted bread, coriander oil

MAKE IT A MAIN - double portion with skin on fries 28

Mains

Corn Fed Chicken 18

Arancini, honey glazed carrots, crispy sage, spring cabbage, carrot puree, asparagus, jus

Lamb Rump 26

Caramelised shallot, duck fat fondant, asparagus and pea succotash, carrot puree

Pan Seared Salmon 23

Carols crushed new potatoes, braised sea vegetables, miso lemon butter sauce

Scallop Risotto 27

Artichoke crisps, lemon and caper dressing

Pork Belly 22

Cider gel, cauliflower puree, sour apple, black pudding hash, jus

ADD Scallops 5

Herb Crusted Lamb Rack 30

Braised lamb shoulder, pomme puree, peas, broad beans, asparagus

Braised Rolled Beef 22

Potato gratin, honey glazed carrots, spring cabbage, jus

Home Comforts

Beer Battered Cod 17

Thrice cooked chips, minted pea puree, artichoke tartare sauce

PTMY Steak Burger 16

Gem lettuce, pickle, sweet red onion, burger sauce, crispy onions, nettle cheese, skin on fries, house chutney

ADD bacon 2

PTMY Market Fish Pie 18

Braised sea vegetables, seaweed oil
Ask your server for today's fish

Venison Cottage Pie 19

Carrot swede mash, savoy and pancetta

PTMY Pie of the Day 19

Creamed mash, spring greens, jus
Ask your server for today's flavour

Market Fish of the Day (mp)

Braised sea vegetables, heritage new potatoes, XO sauce, seaweed oil
Please ask your server for today's fish

Lamb Madras 18

Lime and coriander rice, homemade garlic naan bread, onion and fennel bhaji

Steaks

Our 32 day aged house hung cuts of beef are from native breed, traditionally reared on local estates in Northumberland and North Border farms.

Rump 8oz 24

Ribeye 8oz 27

Sirloin 10oz 32

Fillet 8oz 38

All steaks are served with English watercress, porcini salt, thrice cooked chips, marrowbone butter

TOPPINGS

Garlic Tiger Prawns x3 8
Scallops x2 7
Crispy Onions 2
Fried Egg 2

SAUCES

Red wine jus
Peppercorn
Béarnaise
Black Garlic Cream
Croxtan Manor Blue Cheese
Chimichurri

ALL 2.5 each

Sharers

Whole Roasted Chicken 42

Sauteed garlic mushrooms, skin on fries, lambs lettuce
Your choice of two sauces

Rare Breed Chateaubriand 20oz 79

English watercress, marrowbone butter, porcini salt, thrice cooked chips
Your choice of two sauces

House Hung Butchers Tasting Block 29oz 72

Rump, sirloin, fillet, English watercress, marrowbone butter, porcini salt, thrice cooked chips
Your choice of two sauces

Maple Glazed Pork Rack 46

Lambs lettuce, skin on fries
Your choice of two sauces

SIDES

Thrice Cooked Chips (v) 4

Truffle Parmesan Fries (v) 5

Spring Pea Salad (v) 4

Truffle Creamed Mash (v) 5

Cauliflower Cheese and Truffle (v) 6

Spring Greens (v) 5

Garlic Buttered
Asparagus and Poached Egg (v) 6