



While You Wait

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

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, Emilys bread, olives, whipped butters

Two people 29 | Four people 38

Starters

Soup of the Day 8

Warm bread, salted butter

Shetland Mussels 11

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

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

Ham Hock Terrine 10

Piccalilli, Emilys bread, sour apple, garlic cream

Tiger Prawns 14

XO sauce (contains meat), Emily's toasted sourdough

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

Foraged Mushrooms 8

Truffle cream, Emily's toasted bread, porcini salt

Spring Pea & Mint Arrancini (v/ve) 9

Sundried tomato pesto

Spring Apple & Fennel Salad (v/ve) 8

Roquito peppers, radish, lemon and dressing
ADD goats' cheese 3

Scotch Egg 9

Cider gel, brown ale onions

Sunday Lunch

Freshly prepared from locally sourced ingredients every Sunday morning, treat yourself to one of our award winning roasts.

Rare Breed Rump of Beef 19

Boned and Rolled Leg of Lamb 19

Pork Belly 18

Herb Fed Chicken and PTMY Stuffing 18

Chargrilled Cauliflower Steak (v) 16

Rolled Braised Beef 22

Lamb Shank 29

Add an extra Yorkshire pudding 1.50

Add extra gravy 1

THREE MEAT SUNDAY ROAST 25

(choose from beef, lamb, pork, chicken)

Mains

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 maple cured bacon 2

Market Fish of the Day (mp)

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

Pan Seared Salmon 23

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

Scallop Risotto 27

Artichoke crisps, lemon and caper dressing

PTMY Market Fish Pie 18

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

Lamb Madras 18

Lime and coriander rice, homemade garlic naan bread and bhaji

Sharing for Two

Whole Roasted Chicken 40

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

Steaks

Our 32 day aged cuts of beef are from native breeds, 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 and marrowbone butter.

TOPPINGS

Garlic Tiger Prawns x3 8

Fried egg 2

Crispy onions 2

Scallops x2 7

SAUCES

Red wine jus

Peppercorn

Black Garlic Cream

Croxton Manor Blue Cheese

Bearnaise

Chimichurri

All 2.5 each

SIDES

Thrice cooked chips (v) 4

Truffle parmesan and rosemary fries (v) (ve) 5

Truffle creamed mash (v) 5

Garlic buttered asparagus and poached egg 6

Cauliflower cheese and truffle (v) 6

Spring greens (v) 5

Honey roasted heritage carrots (v) 5

Duck fat roasties 4