

## VALENTINE'S DAY MENU

# PLEASED TO MEET YOU

THREE COURSES WITH A GLASS OF PROSECCO 30

### STARTERS

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**Roast Butternut Squash Soup**  
Heritage Carrot, Burnt Orange, Candied  
Walnuts & Artisan Bread (VE V)

**Hand Dived King Scallop**  
Heritage Tomato, Granny Smith  
Apple, Cured Bacon & Gin

**Smoked Beef Tartare**  
Hens Egg Yolk, English Mustard Cream

**Cured Duck Winter Salad**  
Pickled Red Cabbage, Pear,  
Young Turnip, Hazelnut Dressing

#### TO SHARE:

**Mackerel Pate**  
PTMY Gin Cured Salmon,  
Garlic Tiger Prawns, Mussels,  
Artisan Bread

### MAINS

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**Pan Fried Hake**  
Caramelised Cauliflower,  
Pickled Fennel, Heritage Potatoes,  
Greens & Walnut Crumb

**Hand Rolled Pumpkin Tortellini**  
Tarragon Butter, Chestnuts,  
Parmesan & Sage Crisps

**Ribeye Steak 8oz**  
Thrice Cooked Chips,  
Air Dried Tomato

**Butternut Steak**  
Cured Beetroot, Pickled  
Walnut Dressing,  
Watercress (V, VE)

#### TO SHARE:

**Herb Fed Chicken**  
Thrice Cooked Chips,  
Walnut Winter Salad,  
Northumberland Blue  
Cheese Sauce

### DESSERTS

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**Dark Chocolate  
Smashed Brownie**  
Hazelnut Puree,  
Clementine Puree (GF)

**Northumberland  
Cheese Board**  
Truffle Honey, Walnuts,  
Artisan Crackers

**Tonka Bean Panna Cotta**  
Figs, Red Berry Wine (V VE)

**PTMY Homemade  
Ice Creams & Sorbets (V)**

#### TO SHARE:

**Black Truffle White  
Chocolate Torte**  
Milk Chocolate And Pecan  
Nut Mousse, Chocolate Soil  
And Candied Segments

Please advise your server if you have allergy or dietary requirements

## ALL DAY MENU

# PLEASED TO MEET YOU

### 01 WHILE YOU WAIT

#### LINDISFARNE OYSTERS

with shallot vinegar

TWO 7    SIX 13    TWELVE 19

BUY A BOTTLE OF  
FIZZ AND GET  
SIX OYSTERS FREE  
BETWEEN 3PM-7PM

**Artisan Bread** 3  
Flavoured butters 2  
Add marrowbone and onions

**Marinated Olives** 3

### 03 MAINS

#### Market Fish

Caught daily and delivered from local suppliers, to give you the freshest local sea food.

Served with braised sea vegetables, new potatoes, pin head caper & tarragon butter. Check with your server for our catch of the day

**Herb Fed Chicken** 15  
Creamed leeks, heritage carrots, horseradish gnocchi

**Pan Fried Halibut** 24  
Heritage potatoes, braised peas, beans, mussel fritters, shrimp cream

**Confit Duck** 16  
Hand rolled pasta, 12 hour caramelised shallots, figs, toasted pistachios

**Hake with Herb Dumplings** 17  
Chorizo, braised beans, sweet tomato broth

**Smoked Haddock Risotto** 15  
Samphire, poached duck egg, mustard butter

**Salt Baked Celeriac Steak** 13  
Jerusalem artichokes, water cress, truffle cream (V)

**Smoked Duck Egg** 16  
Cured beetroot, pear, pickled walnut salad, winter berries (V)  
Add wood pigeon 2

### 05 SANDWICHES

All our sandwiches are made using artisan bread and are served with fries (Served from 12-4pm).

**Sirloin of Beef** 9  
Ale-soaked onions, marrowbone jus

**PTMY Gin Cured Salmon** 9  
Pickled fennel, cucumber, dill crème fraiche

**Truffle Whipped Goat's Cheese** 8  
Marinated beetroots, pickled walnuts (V)

**Craft Ale Battered Cod** 8  
Gem lettuce, artichoke tartare

**PTMY Club Sandwich** 9  
Marinated chicken breast, gem lettuce, air dried tomatoes, dry cured bacon, house mayo, Northumberland nettle cheese

#### LUNCHTIME DEAL

Your choice of sandwich served with our soup of the day Monday to Friday 12 - 4pm

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### 07 SHARING

Carved in front of you by our in house butcher. Please allow 30 minute cooking time.

**Rack of Venison** 68  
Dauphinoise potatoes, buttered winter beans, red wine jus

**Marinated Rack of Pork** 49  
Root mash, braised Granny Smith apple, red cabbage, cider jus

**Whole Cornfed Chicken** 34  
Thrice cooked chips, truffled wild mushrooms, peppercorn sauce

### 08 SIDES

Thrice Cooked Chips (VE) | Truffle Parmesan Fries | Buttered Winter Veg (V)  
Honey Roasted Heritage Carrots (V) | Balsamic Roasted Beetroot (VE)  
Root Mash (V) | Truffle Cauliflower Cheese (V) | Garden Salad (VE)

ALL 4

### 02 STARTERS

**Black Truffle Celeriac Soup** 6  
Hazelnuts, sourdough (V)

**Shetland Mussels** 8  
White wine, herb & dill cream

**MAKE IT A MAIN**  
Served as a double portion with fries, toasted artisan bread 14

**Local Foraged Wild Mushrooms** 7  
On toast, smoked shallots (V)  
Add calves liver 3.50

**Saveloy Scotch Duck Egg** 7  
Pease pudding, pickled shallot, English mustard cream

**Heritage Marinated Beetroot** 7  
Pickled walnuts, black truffle honey (VE)  
Add wood pigeon 2

**PTMY Gin Cured Salmon** 9  
Pickled lemons, fennel, dill

**Local Crab** 11  
Chicory, radish, sourdough toast

**Carpaccio of Beef** 12  
Pickled chestnut mushrooms, parmesan, truffle cream

### 04 HOME COMFORTS

**PTMY Hand Crafted Pie** 14  
Root mash, buttered winter greens, jus

ASK FOR TODAYS FLAVOURS

**Market Fish Pie** 15  
Braised sea vegetables  
Caught daily and delivered from local suppliers, to give you the freshest local sea food

**Ground Brisket Beef & Marrowbone Burger** 13  
Thrice cooked chips

**Calves Liver** 13  
Sage, pancetta, mustard mash, ale soaked onions

**Craft Ale Battered Cod** 14  
Thrice cooked chips, minted pea puree, artichoke tartare

**Venison Cottage Pie** 14  
Root mash, braised red cabbage

**Seeded Sweet Potato And Heritage Carrot Burger** 13  
Fries (VE)

**Harissa Spiced Winter Root Curry** 14  
Brown wild rice, shallot, cumin fennel bhaji & yoghurt (VE)  
Add monkfish 3

### 06 STEAKS

Our 32 day dry aged house cuts of beef are from native breeds traditionally reared on local estates in Northumberland & North border farms.

**RUMP** - 8oz 17

**RIBEYE** - 10oz 19

**FILLET** - 8oz 26

All steaks are served with thrice cooked chips and air dried tomatoes

**TOPPINGS**  
Fried duck egg, tiger prawns, ale smoked onions  
**ALL 2.5 EACH**

**SAUCES**  
Marrowbone, red wine, peppercorn, truffle butter (V)  
**ALL 2 EACH**

#### 26oz PORTERHOUSE

To share

Thrice cooked chips, buttered winter greens and your choice of sauce. Carved in front of you by our in house butcher

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### 09 DESSERTS

**Salted Pecan Sticky Toffee Pudding** 7  
Homemade ice cream (V)

**Chocolate Fondant** 7  
Hazelnut brittle, ice cream (V)

**PTMY Cheesecake** 7  
Gin, orange marmalade, truffle

**Brioche Spiced Pear Bread Pudding** 7  
Butterscotch sauce (V)

**Northumberland Artisan Cheese Board** 9  
Airdried grapes, black truffle honey, crackers (V)

**Dark Chocolate Brownie,** 6  
Poached winter fruits, vanilla pod ice cream (V)

**Homemade Ice Creams and Sorbets** 5  
(V)

ASK FOR TODAYS FLAVOURS