

# PLEASED TO MEET YOU

## While you wait

### LINDISFARNE OYSTERS

Served natural with pickled shallots, lemon, tabasco

Two for 7 Six for 13 Twelve for 19

### Dressed Oysters SIX for 16

Served with Bloody Mary oil, pickled samphire, caviar

### Smoked Cod's Roe 6.5

Sourdough toast, samphire

### North Shields Winkles 6

Sourdough toast, black garlic aioli

### Caviar Blinis SIX for 12

Whipped smoked caviar, pickled samphire, caviar

### Artisan Bread 5

Olives, flavoured butters

### BRITISH BRASSERIE PLATE

Dorset copper beef, Saltmarsh air dried lamb, London Lane ham, Scotch egg, North Shields winkles, tuna carpaccio, pickled quail's eggs, British Isle cheeses, whipped smoked cod's roe, caviar blinis, artisan bread, flavoured butters, olives.

19 Two People / 26 Four People

## Starters

### Spring Pea and Mint Soup 6.5

Hand rolled goats curd ravioli

### Foraged Wild Mushrooms 7

Sourdough toast, summer truffle

### Tuna Carpaccio 12.5

Avocado, toasted sesame, citrus fruits, fennel, wasabi

### Smoked Rare Breed Steak Tartare 13

Hen's egg yolk, English mustard mayonnaise

**Make it a main** - served as a double portion plus skin on fries 21

### Scotch Egg 7

PTMY house black pudding, pork popcorn, apple sauce

### North Sea Shellfish Cocktail 16.5

Native lobster, prawns, crayfish, North Shields crab, house sauce, pickled samphire, caviar

### Tiger prawns 12.5

Sourdough toast, XO spiced butter sauce, English micro herbs

### Shetland Mussels 8.5

White wine cream, English herbs, sourdough or XO spiced tomato sauce, sourdough

**Make it a main** - served as a double portion portion plus skin on fries 16

### Cured Goats Cheese Salad 7 (VE available)

Young English lettuce, pomegranate, English asparagus, broad beans, summer truffle

## Mains

### Herb Fed Chicken 15

Braised baby gem, English broad beans, asparagus, candied hazelnuts, hand rolled sage gnocchi, jus

### Native Lobster 28 Half 50 Whole

Thermidor or garlic aioli, skin on fries, English watercress

### Iberico Pork Belly 18

PTMY house made black pudding croquette, pork popcorn, cauliflower puree, kale, cider jus

### Scottish Scallop & Crab Risotto 22

Shellfish bisque risotto, braised sea vegetable, seaweed oil

### Saltmarsh Rack of Lamb 25

Northumberland fermented mint heritage potatoes, pea puree, English broad beans, asparagus, jus

### Cornish Crevettes ½ kilo 24

XO spiced tomato sauce, English watercress, fries

### North Shields Whole Cracked Crab 28

Black garlic aioli, English watercress, skin on fries, sourdough toast

### Fillet of Halibut 26

English asparagus, Scottish scallops, braised sea vegetables, lobster sauce

### Hand Rolled Rabbit Ravioli 19

Rabbit ravioli, heritage carrot puree, kale, sage crisps, jus

## Home Comforts

### North Sea Beer Battered Cod 15

Thrice cooked chips, minted pea puree, tartare

### Rump Steak Burger 15

Dill, tomato, gem lettuce, Northumberland nettle cheese, house burger sauce, skin on fries, brioche

**Add** maple cured back bacon 1

### Cornish Sardines 14

XO spiced tomato sauce, Northumberland heritage potatoes, English watercress

### PTMY Cob Salad 13

Gem lettuce, heritage tomatoes, charred spring onions & corn, soft boiled hens' egg, Croxton Manor black & blue cheese dressing

**Add** herb fed chicken 2 / rare breed rump steak 5 / tiger prawns 6

### Vegan Plant Based Burger 14.5 (VE)

Dill, relish, gem lettuce, mayonnaise, brioche, skin on fries

### Hand Crafted Pie of the Day 15 (VE available)

Maris Piper mash, asparagus, kale, broad beans, jus Ask your server for today's flavour.

### North Sea Market Fish Pie 16

Fresh daily fish from the market, Northumberland nettle cheese sauce, braised sea vegetables

Ask your server for today's flavour.

## 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** - 19

**SIRLOIN 10oz** - 26

**FILLET 8oz** - 29

**T-BONE 16oz** - 34

All steaks are served with English Land Cress, black garlic butter, porcini salt and black garlic butter.

### Toppings

Whole native lobster tail 200g - 12

Tiger prawns - 6

Ale soaked crispy onions - 3

### Sauces

Croxton Manor blue cheese

Red wine

Peppercorn,

Black garlic cream

All 2.5 each

## Sharers

### Fruits of the Sea 89

Served over crushed ice whole native lobster, North Shields whole cracked crab, Shetland mussels, North Shields winkles, Cornish crevettes, North Atlantic prawns, Lindisfarne oysters, braised sea vegetables, PTMY house sauce, British spider crab legs, artisan bread, seaweed butter

### Summer Broth 89

Whole native lobster, North Shields whole cracked crab, Shetland mussels, Cornish crevettes, tiger prawns, British spider crab legs, North Sea octopus, braised sea vegetables, summer broth, artisan bread, seaweed butter

### Whole Herb Fed Chicken 35

English land cress, skin on fries, your choice of two sauces

### Rare breed Chateaubriand 59

Black garlic butter, thrice cooked chips, English land cress, porcini salt, your choice of two sauces

### 26oz Porterhouse Steak 63

Black garlic butter, Thrice cooked chips, English land cress, porcini salt, your choice of two sauces

**Add** whole 250g native lobster 12, tiger prawns 6, ale crispy onions 3

### Sauces

Croxton Manor blue cheese, Red wine, Peppercorn, Black garlic cream

## Sides

Thrice cooked chips 4

Truffle Parmesan skin on fries 4

Black garlic creamed foraged mushrooms 4

English young lettuce, herbs, balsamic dressing 4

Rocket & Parmesan, balsamic 4

Truffle mash, black garlic butter 4

Tender stem broccoli, candied hazelnuts 4

Truffle cauliflower cheese 5

Summer buttered greens 4

## Desserts

### Three scoops Homemade PTMY Ice cream and sorbets 5

Ask your server for today's flavours

### British Isle cheeseboard 9

Wild honey, house chutney, sourdough crackers, smoked almonds

Ask your server for today's cheeses

PTMY Gin and Raspberry Cheesecake Chocolate truffles 6.5

Smashed Brownie Spring berries, goats cheese ice cream 6.0

Candied Pecan Sticky Toffee Pudding Malted milk ice cream 7.0

Prosecco Jelly Raspberry Eton Mess Vanilla pod cream, passion fruit 7.5

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## Lunch Menu

Served 12pm until 4pm Monday to Friday || **Two courses** for 15.0 or **Three courses** for 17.0

### While You Wait

#### Artisan bread 5.0

Olives and flavoured butters

#### North Shields Winkles 6.0

Sourdough toast, black garlic aioli

#### Smoked Cod's Roe 6.5

Sourdough toast, samphire

### Starters

#### Chef's Soup of the Day 6.0

Artisan bread and butter

#### Cider Ham Hock Terrine 7.0

Piccalilli, sourdough

#### North Sea Octopus 9.0

Summer broth, braised sea vegetables

2.0 pp supplement

#### Summer Allotment Salad 7.0 (VE)

English young salad, fennel, heritage tomatoes, pickled peaches, radish, mustard dressing

Add cured goats' cheese 2.0

#### Chefs Dressed Lindisfarne Oyster Shooter 5.0

Over crushed ice

### Mains

#### Herb Fed Chicken 15.0

Northumberland Heritage potatoes, carrots, kale, chicken liver garlic cream

#### North Sea Fish Cake 13.0

Kale, English peas, broad beans, fried hens' egg, watercress sauce

#### 8oz Ribeye Steak 21.0

Black garlic butter, thrice cooked chips, English land cress, porcini salt

5.0 pp supplement

#### Sauces - All 2.5

Red wine, peppercorn, black garlic cream, Croxton Manor blue cheese

#### Top Your Steak

Add whole 250g native lobster 12, tiger prawns 6, ale crispy onions 3

#### Market Fish of the Day 16.0

Braised fennel, heritage potatoes, braised sea vegetables, tarragon and lemon caper dressing

#### Sweet Potato and Heritage Carrot Burger 14.0

Gem lettuce, house chutney, mayonnaise, brioche, skin on fries

### Desserts

#### Smashed Brownie 6

Raspberries, vanilla pod cream

#### PTMY Summer Berry Gin Trifle 7

Tonka bean shortbread

#### Dark Chocolate Torte 8

Raspberries, malted ice cream

#### Homemade PTMY Ice Cream and Sorbets 5

Three scoops

Ask your server for today's flavours.

#### British Isle Cheeseboard 9

Wild honey, house chutney, sourdough crackers, smoked almonds

Ask your server for today's flavours

3.0 pp supplement

# PLEASED TO MEET YOU

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## Sandwich & Afternoon Tea Menu

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All our sandwiches are served open on toasted artisan bread with skin on fries.

### London Lane Air Dried Ham 12

Grilled Northumberland nettle cheese, house chutney, English land cress, sourdough

### Summer Truffle Cured Goats' Cheese 11

Onion relish, heritage tomatoes, balsamic, English land cress, malted bloomer

### Rare Breed Rump Steak 14

English mustard cream, ale crispy onions, English land cress, sourdough

### Lobster and Tiger Prawn 15

Native lobster, tiger prawns, gem lettuce, house sauce, caviar, toasted brown

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## PTMY Afternoon Tea

Finger sandwiches  
PTMY sausage roll  
Scones, jam, clotted cream  
Sweet treats

**Tea or Coffee** 17.0

**Glass of Prosecco** 20.0

**Glass of Champagne** 22.0

## Gentleman's Afternoon Tea

Finger sandwiches, PTMY Scotch egg, sausage roll, pork pie, piccalilli, Northumberland nettle cheese scone, flavoured butters

**Tea or Coffee** 19.0

**Craft pint** 22.0

**Negroni** 23.0