**Steaks**

<table>
<thead>
<tr>
<th>Cut</th>
<th>Price</th>
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<tbody>
<tr>
<td>Fillet 8oz</td>
<td>23</td>
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<tr>
<td>Sirloin 10oz</td>
<td>29</td>
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<tr>
<td>Rump 8oz</td>
<td>26</td>
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**Starters**

- **Marrowbone Butter**
- **Watercress**
- **Porcini Salt**
- **Thrice Cooked Chips**

All steaks are served with English watercress, marrowbone butter, and samphire butter.

**Mains**

- **North Shields Crab Bisque 9**
- **Parmesan and summer truffle ravioli**
- **Foraged Mushrooms (v) 8**
- **Emily’s sourdough toast, summer truffle**
- **Wild Tiger Prawns XO sauce 14**
- **Emily’s sourdough**

Make it a main - served as a double portion plus skin on fries, Emily’s sourdough 27

**Home Comforts**

- **North Sea Battered Cod 16**
  - Thrice cooked chips, spring mint pea puree, tartare
- **Hand Crafted Pie of the Day 16**
  - Spring onion and Northumberland nettle cheese mash, English asparagus and broad beans, jus
- **Northern Scorched Mackerel 15**
  - Northumberland heritage potatoes, braised sea vegetables, XO sauce, squid ink oil
- **Monkfish and Tiger Prawn 25**
  - Masala

**Sharers**

- **Whole Corn Fed Chicken 39**
  - Skin on fries, English watercress, Black garlic foraged mushrooms
  - Your choice of two sauces
- **Rare Breed Chateaubriand 20oz 69**
  - English watercress, marrowbone butter, perciin salt, thrice cooked chips
  - Your choice of two sauces
- **Porterhouse 26oz 72**
  - English watercress, marrowbone butter, perciin salt, thrice cooked chips
  - Your choice of two sauces

**Fruits of Sea 89**

Served over crushed ice, whole native crab, half prawn shell, prawns, six Lindisfarne dressed oysters, half kilo Shetland mussels, brown shrimp, West Sussex gravadlax salmon, Scottish scallops, braised sea vegetables, Emily’s bread and samphire butter

Add whole lobster tail 19

**Sides**

- **Add whole lobster tail 19**
- **Thrice Cooked Chips (v) 4**
- **Truffle Parmesan and Rosemary Fries (v) 5**
- **Black Garlic Creamed Foraged Mushrooms (v) 5**
- **Dressed English Garden Salad (v) 4**
- **Spring Onion and Northumberland Cheese Creamed Mash (v) 4.5**
- **Tenderstem Broccoli and Toasted Hazelnuts (v) 4**
- **Summer Truffle Cauliflower Cheese (v) 5**
- **Buttered Summer Greens (v) 4**
- **Buttered English Asparagus (v) 6**
- **Honey Roasted Heritage Carrots (v) 4**

**While You Wait**

- **Artisan Bread (v) 6**
  - Olives, flavoured butters
- **Cod’s Roe 7**
  - Artisan toast, samphire butter
- **Potted Brown Shrimp 15**
  - Emily’s sourdough

**PTMY British Brasserie Plate**

- **PTMY spring Lamb Scotch egg, Air dried Dorset pork loin, Cobble Lane salami, West Country cold smoked lamb, West Sussex gravadlax salmon, olives, Emily’s bread flavoured butters, cod’s roe, selection of British Isles cheese, Shetland mussels XO sauce**
  - 26 Two People
  - 31 Four People

Please advise your server if you have allergy or dietary requirements. All of our dishes are created from scratch and made in house using controlled procedures for allergies, however we cannot guarantee that our dishes are 100% free of all allergens due to the risk of cross contamination.
PTMY LUNCH MENU
Available Monday - Friday

OYSTER SELECTION
Lindisfarne, Northumberland, England
PTMY gin and shallot vinegar with horseradish cream served on rocks
• Three for 10 • Six for 19 • Twelve for 36
Dressed Oysters
Bloody Mary oil caviar
• Six for 23

While You Wait
Artisan Bread 6
Olives, flavoured butters
Cod's Roe 7
Artisan toast, samphire butter
Potted Brown Shrimp 15
Emily's sourdough

PTMY British Brasserie Plate
PTMY spring lamb Scotch egg, Air dried Dorset pork loin, Cobble Lane salami, West Country cold smoked lamb, West Sussex gravadlax salmon, olives, Emily's bread flavoured butters, cod's roe, selection of British Isles cheese, Shetland mussels XO sauce
• 26 Two People • 31 Four People

Two Courses for 18 Three Courses for 23

Starters
Soup of the Day
Artisan bread, flavoured butter
Chicken Liver
Brioche toast, whole grain mustard cream, ale crispy onions
Charred North Shields Mackerel
Tomato and coriander ceviche, fresh chilli, squid ink
Dressed Lindisfarne Oyster
Over crushed ice
Add extra oyster 3
London Lane Ham and Peach Salad
Wild rocket, blue cheese, pickled red onions

Mains
British Pork Chop
Burnt cauliflower mash, charred baby leeks, sage jus
Herb Roasted Cauliflower Steak (v)
Black lentils, harissa hummus, basil and lime
Herb Marinated Bavette Steak
Straw fries, lamb leaf, foraged spring mushroom, confit tomato 3 supplement
Wild Trout
Pea and Lovage, heritage potato terrine, spring asparagus
Herb Fed Chicken Wellington
Pomme puree, spinach, duxel crumb, English carrots, jus

Desserts
Smashed Brownie (v)
Vanilla pod cream, honeycomb ice cream, summer berries
PTMY Cheeseboard (v)
Selection of three British Isle cheeses, truffle honey, sourdough crackers 3 supplement
PTMY Homemade Ice Creams and Sorbets (v)
Three scoops
Ask your server for today's flavours
Banoffee Cheesecake (v)
White Chocolate and Raspberry Mille Fois (v)

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Desserts

PTMY Hazelnut Sticky Toffee Pudding (v) 7.5
Salted caramel ice cream

Smashed Chocolate Brownie (v) 7
Summer fruits, fermented yoghurt ice cream, vanilla pod cream

Blood Orange PTMY Cheesecake (v) 8
Chocolate truffles, honeycomb

Summer Brioche Pudding (v) 9
Berries, prosecco jelly, honeycomb

British Isle Cheeseboard (v) 12
Selection of three cheeses, truffle honey, house chutney, sourdough crackers
Ask your server for today’s flavours

PTMY Homemade Ice Creams and Sorbets (v) 6
Three scoops
Ask your server for today’s flavours

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AFTERNOON TEA MENU
Pre booking is essential

PTMY AFTERNOON TEA
Finger Sandwiches, PTMY Sausage Roll, Scones, Jam,
Clotted Cream, Sweet treats

Tea or Coffee 19.99 pp
Glass of Prosecco 21.99 pp
Glass of Champagne 23.99 pp

GENTLEMAN’S
AFTERNOON TEA
Finger Sandwiches, PTMY Scotch Egg,
Sausage Roll, Hand Raised Pork Pie,
Northumberland Nettle Cheese Scone,
Flavoured Butters

Tea or Coffee 21.99 pp
Craft pint 23.99 pp
Negroni 26.99 pp

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