



FOOD MENU

Food served 4pm to 9pm

Starters

Red Pepper Houmous £8.00 (ve)

Sun blushed tomatoes, jalapeños & toasted pitta crisps

Crispy Brie Wedges £9.00

Truffled hot honey, pear & walnut ketchup

Slow Cooked Ox Cheek

Croquettes £12.00

Rich red onion marmalade & horseradish cream

Steamed Mussels £9.00 / £18.00

Choose from English herbs, white wine & garlic cream, cider & smoky bacon or tomato & chilli sauce with warm sour cream
Large served with fries

Gochujang Chicken

Skewer £12.00

Sticky Korean glaze, kimchi slaw, sesame, spring onion & spiced mayo

Wild Mushroom & Truffle Pearl Barley Risotto £10.00

Roasted wild mushrooms, Parmesan, truffle, crispy sage & toasted hazelnuts

From the Grill

8oz Ribeye £29.00

8oz Sirloin £28.00

8oz Fillet £34.00

All steaks are served with garlic butter, chips & a sun blushed tomato salad with watercress & lamb's leaf salad.

ALL SAUCES £3.50

Green Peppercorn Sauce,
Béarnaise Sauce,
Red Wine Jus,
Garlic Butter

Favourites

PTMY Steak Burger £19.00

Toasted brioche bun, streaky bacon, Northumbrian Nettle cheese, tomato relish & Koffmann fries

Slow Cooked Steak & Ale Shortcrust Pastry Pie £19.00

Glazed carrots, greens, sauté potatoes & jug of roasting gravy

Roast Chicken Breast £19.00

Gratin dauphinoise, woodland mushroom fricassée, spinach & chicken jus

Hand Battered Cod & Chips £22.00

Tartare sauce, mushy peas & curry sauce

Crab & King Prawn Fishcakes £20.00

Shellfish bisque, fennel, samphire & buttered potatoes

Steak Frites £24.00

8oz flat iron steak served medium rare with Café de Paris butter, sun blushed tomato, lamb's leaf salad & French fries

Home Comforts

Barbary Duck Breast £32.00

Pan haggerty, red cabbage & damson and plum sauce

Treacle Glazed Salmon £24.00

Creamed leek & potato gnocchi

Slow Cooked Lamb Rump £24.00

Mini shepherd's pie, broccoli pesto & rosemary jus

Pan Roasted Venison Loin £34.00

Bubble & squeak, pickled blackberries & port wine jus

Roast Hake £25.00

Chorizo & butter bean cassoulet, charred tenderstem & salsa verde

Confit Belly Pork £20.00

Bramley apple chutney, smoky bacon, black pudding & cabbage, cider sauce

Sides

Koffmann Fries £5.00

Truffle & Parmesan Fries £6.00

Crispy Onion Rings £4.00

Chunky Chips £5.00

Rosemary & sea salt

Tenderstem Broccoli £5.00

Chilli & garlic

Truffled Dauphinoise £6.00

Sweet Potato Fries £6.00

GRAZING MENU

Available 4pm until late

Pick Your Own Grazing Slates

One £4.95 | Three £10.95 | Five £18.95

Bread & Marinated Olives

Chorizo Sausage Roll

Belly Pork Bites

Chilli jam

Runny Scotch Egg

Mini Beef Sliders

Two mini sliders, cheese

Crunchy Wholetail

Breaded Prawns

Lime, shallot & dill mayonnaise

Popcorn Chicken

Chipotle mayo, chilli & spring onion

10 Inch Pizza

Nduja & Hot Honey Stone Baked Pizza £14.00

10 inch stonebaked pizza, mozzarella, nduja & hot honey
(v available)

Loaded

Loaded Nachos or Fries £9.00

Guacamole, sour cream & tomato salsa

Add Popcorn Chicken £2.00

Add Pulled Pork £2.00

Please advise your server if you have any dietary requirements. All of our dishes are created from scratch and made in house using controlled procedures for allergens, however we cannot guarantee that our dishes are 100% free of allergens due to the risk of cross contamination.