



## SUNDAY LUNCH MENU

### Starters

**Soup of the Day 7.00**

Homemade baked bread and unsalted butter

**Garlic and Chilli King Prawns 12.00**

Rosemary sea salt focaccia, tomato fondue and garlic aioli

**Ham Hock and Parsley Terrine 9.00**

Heritage piccalilli and sourdough toast

**Truffle Wild Mushrooms 9.00**

Foraged wild mushrooms in a white wine and garlic cream, Emily's sourdough and watercress salad

**Spiced Houmous 9.00**

Flatbread, red peppers, coriander and pomegranates

### Mains

**Pan Roasted Salmon Fillet 19.00**

Buttery new potatoes, spinach, cherry tomatoes and pesto cream

**Ptmy Steak Burger 18.00**

Melted cheese, smoky bacon, tomato and chilli relish, Koffmann fries

**PTMY Sharing Board  
(3-4 persons) 65.00**

Northumbrian topside of beef, slow cooked pork loin, lemon and thyme chicken breast with all the trimmings, served in family style sharing bowls

### Roasts

All our Great British roasts are served with crispy rosemary roast potatoes, freshly made Yorkshire puddings, creamy mash potato, honey roasted carrot and swede and seasonal greens

**Roast Striploin of Beef 24.00**

Served pink or past

**Northumbrian Topside  
of Beef 20.00****Slow Roasted Pork Loin 18.00**

Local black pudding, apple sauce and crackling

**Rosemary and Thyme Marinated  
Lamb Rump 19.00**

Mint sauce

**Lemon and Thyme Roasted  
Chicken Breast 18.00**

Sage and onion stuffing, pigs in blankets

**Three Meat Roast 24.00**

Topside of beef, pork loin and half chicken served with all the trimmings

**Plant Based Wellington 18.00**

Butternut squash, redcurrants and chickpeas

### Sides for the Table

**Bar Snacks Board 12.00**

Yorkie, roasties, pigs in blankets, stuffing, black pudding and a jug of gravy

**Yorkshire and Roasties 6.00**

Roast potatoes with a jug of roasting gravy

**Triple Cooked Koffmann  
Chips 4.00**

Rosemary sea salt

**Truffled Cauliflower Cheese 5.00****Honey Roasted Roots and  
Seasonal Greens 5.00****Pigs in Blankets 5.00****Sausage Meat and Apricot  
Stuffing 4.00**

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.

