



SUNDAY LUNCH MENU

While You Wait

Marinated Gordal Olives 5.5
(ve, gf)
Citrus, rosemary & chilli

Salt & Pepper Pork Quavers 6.5
Apple & mustard chutney

**Warm Confit Garlic
& Sea Salt Focaccia 7**
Whipped flavoured butters

Starters

Homemade Soup of the Day 8
Warm artisan bread & butter

Black Pudding Scotch Egg 9.5
Brown ale onions & mustard ketchup

Pressed Ham Hock Terrine 12
Truffle mustard mayonnaise, pickles &
toasted sourdough

Tempura King Prawns 14
Sweet chilli, lime & coriander

Salt Baked Beetroot & Goat's Cheese 11
(v, gf)
Toasted hazelnuts, watercress
& basil pesto

Crispy Brie Wedges 9.5 (v)
Hot honey & pickled chilli

Steaks

**Dry Aged Sirloin
Steak 250g 35 (gf)**
Triple cooked chips, roasted vine
tomato & your choice of sauce

**Dry Aged Ribeye
Steak 250g 37 (gf)**
Triple cooked chips, roasted vine
tomato & your choice of sauce

**Dry Aged Fillet
Steak 220g 43 (gf)**
Triple cooked chips, grilled flat
mushroom & your choice of sauce

Sunday Roasts

All Great British Sunday roasts are served
with Yorkshire pudding, honey glazed
carrots, swede purée, seasonal greens,
rosemary and sea salt roast potatoes,
creamy mash and roasting gravy.

**Roast Topside of
Northumberland Beef 20**
Served pink or well done

Slow Roasted Belly Pork 19
Black pudding, crackling & apple chutney

Roast Chicken 19
PTMY sage & onion stuffing
& pigs in blankets

Slow Cooked Rump of Lamb 22
Mint & redcurrant sauce

Butternut Squash Wellington 18
Nut roast

Two Meat Roast 22
Choose from topside of beef, pork, lamb
or chicken, with all the trimmings

Three Meat Roast 24
Choose from topside of beef, pork, lamb
or chicken, with all the trimmings

Bar Snacks Board 12
Yorkshire pudding stuffed
with roast potatoes, pigs in
blankets, stuffing, black pudding
& crackling, jug of gravy

Extras

Yorkshire Pudding 1.5

Roast Potatoes 4

Gravy 1.5

Crackling 4

Stuffing 4

Black Pudding 4

Pigs in Blankets 4

Cauliflower Cheese 6

**Bowl of Vegetables
for the Table 5**

ALL SAUCES 2.50

Béarnaise
Green peppercorn
Chimichurri
Café de Paris
Garlic & herb butter

TOPPINGS

Fried egg 2
Crispy onions 2
Grilled asparagus 4
Garlic tiger prawns x3 9
Scallops x2 8
Chargrilled Chorizo 3
Garlic Mushrooms 3
Crispy Courgette 2

Home Comforts

Hand Battered Fish & Chips 24
Chunky tartare sauce & lemon

PTMY Beef Burger 19 (ve available)
Dry aged beef burger, smoked bacon,
mature Cheddar, burger sauce, baby gem,
tomato, dill pickles & Koffmann fries

Poached Salmon & Prawn Fishcakes 22
Shellfish bisque, buttered sapphire,
confit tomato & chive oil, skinny fries
(gf available)

Wild Mushroom Stroganoff 17 (v)
Pilaf rice, dill pickles & sour cream

SIDES

Triple Cooked Chips 6 (ve, gf)
Skinny Fries 5 (ve, gf)
Truffle & Parmesan Fries 7.5 (v)
Tenderstem Broccoli 6.5 (v, gf)

**Garlic butter & toasted
almonds**

Winter Roots 7.5 (v, gf)
Crispy Onion Rings 6 (v)

Sharing

**Three Meat Family
Sharing Board 79**
Choose from topside of beef,
pork, lamb or chicken, with all
the trimmings

**Whole Roast Lemon
& Thyme Chicken 55**
PTMY stuffing, pigs in blankets
& jugs of gravy

Please advise your server of any allergies or dietary requirements. Whilst every care is taken,
we cannot guarantee the complete absence of allergens due to the nature of our kitchens