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

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

Butternut Squash Wellington (v) 18
Nut roast

Three Meat Roast 24
Topside of beef, pork & 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

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

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