



While You Wait

Warm Confit Garlic & Sea Salt Focaccia 6
Whipped flavoured butters

Spiced Red Pepper Houmous 6
Flatbread, sun blushed tomatoes, toasted chickpeas

Marinated Mixed Olives 4

Starters

Soup of the Day 8
Warm artisan bread, unsalted butter

Creamy Foraged Wild Mushrooms 9
Toasted sourdough, confit garlic, truffle crumb

Pan Roasted Scallops & Crispy Belly Pork Bites 13
Nduja and apple

Slow Cooked Beef Short Croquette 9
Smoky bbq sauce, watercress

Shetland Steamed Mussels 8 / 16
White wine, garlic, lemon cream sauce or roasted vine tomato, chilli and garlic. Served with toasted sourdough bread.
♦ MAKE IT A MAIN with fries

PTMY Caesar Salad 9
Baby gem hearts, warm toasted focaccia croutons, anchovies and parmesan
ADD chargrilled chicken 4 / add grilled salmon 4

Garlic Butter King Prawns 13
On warm focaccia with rich tomato fondue, rosemary and sea salt, garlic saffron aioli

Mains

Slow Cooked Maple Glazed Pork Belly 23
Spring cabbage, black pudding, pancetta, sweet potato and Bramley apple

Salmon Wellington 22
Salmon wrapped in filo pastry with lemon and wilted spinach, sautéed heritage potatoes, sea asparagus, white wine cream and herb oil

Truffle Roasted Chicken Breast 21
Bbq thigh, sweet tomato hollandaise, harissa hasselback potatoes

Market Seafood Linguine 23
Selection of fish and shellfish from the quay, sea asparagus, white wine, tomato and fine herbs

English Lamb Cutlets 26
Shallot purée, pea and asparagus ravioli, red wine sauce and glazed carrots

Tikka Masala Seabass 19
Bombay potatoes, pak choi, fennel and onion bhaji, mint yoghurt and charred lime

Home Comforts

PTMY Fish & Chips 19
Chunky chips, artichoke tartare sauce, charred lemon and peas

North Shields Fishcakes 19
Buttered coastal greens, English herb, white wine and garlic cream sauce, skinny fries

Robata Grilled Chicken Skewers 18
Warm coriander flatbread, bang bang sauce, carrot slaw, charred lime, fries

PTMY Steak Burger 18
Toasted brioche bun, maple cured bacon, melted cheese, baby gem, tomato and dill pickles, burger sauce, skinny fries

Hand Crafted Slow Braised Beef & Ale Pie 18
Tender slow cooked chunks of beef, shortcrust pastry, creamy mash, heritage carrots, tenderstem broccoli, buttered cabbage and roasting gravy

Sharing for Two

Butcher's Block 89
Sirloin, rump, ribeye and belly pork, watercress salad, slow roast garlic and thyme tomatoes, mushrooms and crispy onion rings. Choice of two sauces and two sides.

Chateaubriand 450g 78
Triple cooked chips, sun blushed tomatoes, watercress salad, peppercorn sauce and crispy onion rings.

Vegetarian

Spiced Garden Hyssop Falafel 10
Creamed leeks, black garlic and toasted hazelnuts

Tomato & Herb Linguine 18
Garden herb pesto, garlic focaccia

Grilled Halloumi 11
Coconut and sweet chilli dressing, carrot slaw
Large with side of fries

Masala Cauliflower Steak 16
Bombay potatoes, pak choi and mint yoghurt

Plant Based

Garlic Wild Mushrooms 8
Toasted sourdough, white wine herb cream sauce

Sautéed Tenderstem Broccoli & Baby Leeks 9
Chilli, garlic and rapeseed oil

Vegan Koftas 11
Warm flatbread, roasted red pepper houmous, vegan feta and olives

PTMY Plant Based Burger 19
Vegan brioche bun, applewood smoked cheese, baby gem, tomato and dill pickle, skinny fries

Plant Based Pie Of The Day 18
Hasselback potatoes, greens and plant based gravy

Steaks

All steaks are 28 day locally sourced beef

300g Ribeye 36

300g Sirloin 35

200g Fillet 40

Served with sun blushed tomatoes, watercress salad and triple cooked chips.

SAUCES
Madagascan green peppercorn
Yorkshire blue cheese
Black garlic and truffle cream
Béarnaise
All 1.5 each

SIDES	
Parmesan and Truffle Fries 6	Wok Fried Greens with Chilli and Garlic 6
Rosemary and Sea Salt Triple Cooked Koffmann Chips, Garlic Aioli 5	Truffle Cauliflower Cheese 6
Beef Dripping Chips 5	PTMY House Salad with Focaccia Croutons 5