



## While You Wait

### Local Native Oysters

Mignonette vinaigrette

Three 11

Six 20

Twelve 36

### Dressed Oysters

Bloody Mary oil, champagne gel, caviar, dill

Six 25

Twelve 48

### Emily's Bread & Olives 8

Flavoured butters, house marinated olives

### Spiced Hummus 8

Homemade flatbread, coriander, pomegranate

### PTMY Charcuterie Board 19

Selection of air dried meats and cheeses, artisan crackers, red onion chutney, olives

ADD bread 22

## Starters

### Soup of the Day 8

Emily's bread, salted butter  
(v or ve available)

### Sun Blushed Tomato Arancini 9

Lemon pepper aioli, crispy sage  
(ve available)

### Truffle Mushrooms 9

Truffle cream, wild mushrooms, porcini crumb, toast  
(v or ve available)

### Tempura Monkfish 14

Curry aioli, pickled vegetables

### Cajun Steak Chargrilled Skewer 13

Chimichurri, tomato, olive & feta salad  
MAKE IT A MAIN 22 with fries and flatbread

### Tiger Prawns 14

XO sauce, Emily's toasted bread, coriander oil

### Shetland Mussels 12

Choice of English herb & white wine garlic cream or Thai red curry sauce, samphire butter, Emily's warmed bread  
MAKE IT A MAIN 20 with fries

## Sunday Lunch

Freshly prepared from locally sourced ingredients every Sunday morning, treat yourself to one of our award winning roasts.

### Beef Short Ribs 27

### Rare Breed Rump of Beef 19

### Boned and Rolled Leg of Lamb 19

### Pork Belly 18

### Herb Fed Chicken and PTMY Stuffing 18

### Chargrilled Cauliflower Steak (v) 16

### Rollled Braised Beef 22

### Lamb Rack 29

Add an extra Yorkshire pudding 1.50

Add extra gravy 1

### THREE MEAT SUNDAY ROAST 25

(choose from beef, lamb, pork, chicken)

## Mains

### Beer Battered Cod 18

Thrice cooked chips, minted pea puree, artichoke tartare sauce

### PTMY Steak Burger 17

Gem lettuce, pickle, sweet red onion, burger sauce, crispy onions, nettle cheese, skin on fries, house chutney  
ADD maple cured bacon 2

### Market Fish of the Day (mp)

Braised sea vegetables heritage new potatoes, XO sauce, seaweed oil  
Please ask your server for today's fish

### Pan Seared Salmon 23

Carols crushed new potatoes, braised sea vegetables, miso lemon butter sauce

### PTMY Market Fish Pie 18

Braised sea vegetables, seaweed oil  
Please ask your server for today's fish

### Creamy Butter Chicken Curry 20

Homemade chargrilled garlic flatbread, onion and fennel bhaji, basmati rice, coriander

### Asparagus & Pea Risotto 16

Parmesan, lemon, red pepper pesto  
(v or ve available)

### Whole Roasted Chicken 40

Sauteed garlic mushrooms, skin on fries, lambs lettuce  
Your choice of two sauces

### Rare Breed Chateaubriand 20oz 79

English watercress, marrowbone butter, porcini salt, thrice cooked chips.

Your choice of two sauces

### House Hung Butchers Tasting Block 29oz 72

Rump, sirloin, fillet, English watercress, marrowbone butter, porcini salt, thrice cooked chips.

Your choice of two sauces

### PTMY Tasting Block 80

Duck breast, venison loin, lamb chops, lambs' lettuce, skin on fries

Your choice of two sauces

## Steaks

Our 32 day aged cuts of beef are from native breeds, traditionally reared on local estates in Northumberland and North border farms.

### Rump 8 oz 26

### Ribeye 8 oz 28

### Sirloin 10 oz 33

### Fillet 8 oz 40

All steaks are served with English watercress, porcini salt, thrice cooked chips and black garlic 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

### SAUCES

Red Wine Jus 3  
Cider Jus 3  
Peppercorn 3  
Black Garlic Cream 3  
Croxtan Manor Blue Cheese 3  
Béarnaise 3  
Chimichurri 3  
Nduja Butter 3

### SIDES

### Sautéed Spring Greens 5

### Truffle Parmesan Fries 5

### Creamed Mash 5

### Summer Tomato & Burrata Salad 9

### Thrice Cooked Chips 5

### Truffle Cauliflower Cheese 6

### Black Garlic Creamed Mushrooms 5

### Chilli & Garlic Roasted Tenderstem with Almonds 6

### Grilled Asparagus Spears 6

### Roast Potatoes 5

### Honey Thyme Carrots 5

### PTMY Stuffing 5