



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

Pomme Parcels 7

Ask for today's flavours

PTMY Charcuterie Board 19

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

ADD bread 22

Starters

Truffle Mushrooms 9 (ve available)

Wild mushrooms, truffle cream, porcini crumb, toast

Sun Blushed Tomato Arancini 9 (ve available)

Lemon pepper aioli, crispy sage

Seared Orkney Scallops 15

Cauliflower purée, smoked pancetta, champagne gel

Cajun Steak Chargrilled Skewer 13

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

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

Tiger Prawns 14

XO sauce, Emily's toasted bread, coriander oil

Tempura Monkfish 14

Curry aioli, pickled vegetables

Mains

Pork Belly 22

Cauliflower purée, charred cauliflower, heritage carrots, black pudding bon bon, apple gel, cider jus

Roast Chicken Supreme 20

Sage gnocchi, torched leeks, carrot purée, crispy sage, red wine jus

Herb Crusted Lamb Rack 30

Celeriac rösti, celeriac purée, asparagus, braised lamb shoulder, mint gel, red wine jus

Venison Loin 32

Seared oyster mushroom, heritage carrot, celeriac purée, potato fondant, digestive crumb, blackberry, veal jus

Seared Salmon 23

Carol's crushed new potatoes, braised sea vegetables, miso lemon butter sauce

Tiger Prawn & Scallop Risotto 27

Salsa verde, samphire, parmesan

Home Comforts

Beer Battered Cod 18

Thrice cooked chips, minted pea purée, 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 bacon 2

Market Fish of the Day MP

Garlic & herb new potatoes, braised sea vegetables, chimichurri

Creamy Butter Chicken Curry 20

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

Roast Pepper & Chicken Salad 18

Sweet red onion, mixed leaves, feta, pine nuts, pepper pesto, coriander, tomato

Asparagus & Pea Risotto 16 (v and ve available)

Parmesan, lemon, red pepper pesto

From the Grill

All grilled dishes are served with sun blushed tomato, watercress, thrice cooked chips, garlic & herb butter, porcini crumb..

8oz Rump 26

8oz Ribeye 28

10oz Sirloin 33

8oz Fillet 40

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

Croxton Manor Blue Cheese 3

Béarnaise 3

Chimichurri 3

Nduja Butter 3

Sharing for Two

Whole Roasted Chicken 40

Sautéed garlic mushrooms, skin on fries, watercress, choice of two sauces

Rare Breed Chateaubriand (20oz) 72

Served with thrice cooked chips, watercress, choice of two sauces

House-Hung Butcher's Tasting Block (29oz) 79

Selection of rump, sirloin and ribeye, served with thrice cooked chips, watercress, choice of two sauces

PTMY Tasting Block 80

Pork belly, venison loin and lamb rack, served with watercress, sautéed spring greens, creamed mash, choice of two sauces

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