



NON GLUTEN

Starters

Soup of the Day 8
Warm non gluten bread & butter

Tempura King Prawns 14
Sweet chilli, coriander & lime

Tandoori Chicken Skewers 12
Mint raita & kachumber salad

Baked Queen Scallops 14
White wine cream sauce
& non gluten bread

Ham Hock Terrine 12
Truffle mustard mayonnaise,
pickles & non gluten toast

**Salt Baked Beetroot & Goat's
Cheese Salad 11**
Toasted hazelnuts, watercress
& basil pesto

Shetland Mussels 14
Choice of white wine or tomato
& chilli sauce
Make It a Main with Fries 23

Mains

Twice Cooked Pork Belly 24
Apple, carrots & cavolo nero,
mustard sausage & triple cooked chips

Slow Cooked Lamb Rump 28
Mini shepherd's pie, roasted roots,
pesto & rosemary jus

Pan Roasted Venison 33
Bubble & squeak, braised red cabbage
& pickled blackberries

Seafood Pie 27
Salmon, smoked haddock, monkfish
& king prawns in a white wine cream sauce,
Coastal Cheddar mash & wilted greens

From the Grill

Triple cooked chips, roasted vine tomato & grilled flat mushroom

250g Dry Aged Sirloin 35

250g Dry Aged Ribeye 37

220g Dry Aged Fillet 43

Desserts

Sticky Toffee Pudding 8
Ice cream & caramel sauce

**Orchard Apple &
Blackberry Crumble 8**
Plant based custard

Triple Chocolate Brownie 8
Raspberry sorbet
& winter berries

Ice Creams & Sorbets 7

SIDES

Triple Cooked Chips 6

Skinny Fries 5

Tenderstem Broccoli 6.5
Garlic butter & toasted almonds

Winter Roots 7.5

**Rocket, Parmesan
& Lemon Salad 6**



PLANT BASED

Starters

Plant Based Koftas 9
Feta, olives, peppers & tomatoes

Red Pepper Hummus 8
Pitta crisps

Wild Garlic Mushrooms 9
White wine cream sauce
on toasted sourdough

Mains

PTMY Tagine Pie 20
Roasted roots, seasonal greens
& plant based gravy

Vegan Burger 18
Melted Applewood cheese, baby gem,
tomato, red onions, fries & onion rings

Sweet Potato & Chickpea Curry 18
Steamed rice, onion bhaji & mango chutney

Desserts

Sticky Toffee Pudding 8
Ice cream & caramel sauce

**Orchard Apple & Blackberry
Crumble 8**
Plant based custard

Triple Chocolate Brownie 8
Raspberry sorbet
& winter berries

Ice Creams & Sorbets 7

SIDES

Triple Cooked Chips 6
Skinny Fries 5

NON DAIRY

Starters

Sautéed Wild Mushrooms 9
Toast, plant based garlic butter

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

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

Garlic King Prawns 13
Warm focaccia, rich tomato fondue,
rosemary and sea salt, garlic saffron aioli

Mains

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

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

PTMY Fish and Chips 19
Chunky chips, charred lemon and peas

Steaks

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

300g Ribeye 36

300g Sirloin 35

200g Fillet 40

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