



ALL DAY 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



**Crispy Beer Battered
Fish & Chips 24**
Minted mushy peas, chunky tartare
sauce & charred lemon

PTMY Beef Burger 19 (ve available)
Dry aged beef burger, smoked bacon,
mature Cheddar, burger sauce, baby gem,
tomato, dill pickles & Koffmann fries

Starters

Warm Sourdough 7.5
Whipped butter flight & sea salt

Crispy Brie 9.5 (v)
Hot honey, cranberry & thyme

Cumberland Scotch Egg 9.5
Brown ale onion chutney
& mustard ketchup

Tandoori Chicken Skewers 12
Smoked mint yoghurt,
pomegranate & charred lime

Tempura King Prawns 14
Sweet chilli, lime & coriander

Baked Queen Scallops 14
Pancetta & herb crumb,
lemon butter & toasted sourdough

Pressed Ham Hock Terrine 12
Truffle mustard mayonnaise,
pickles & toasted sourdough

**Salt Baked Beetroot
& Goat's Cheese 11 (v, gf)**
Toasted hazelnuts, watercress
& basil pesto

Shetland Mussels 14
Choose from white wine, cream
& English herbs or tomato & chilli
MAKE IT A MAIN with fries 23

PTMY Classics

Slow Cooked Beef & Ale Pie 22
Creamy mash, heritage carrots, seasonal
greens & roasting gravy

Twice Cooked Pork Belly 24
Black pudding, apple, mustard sauce
& triple cooked chips

Chicken Schnitzel 21
Fried free range egg, whole grain
mustard cream & Parmesan fries

Butter Chicken Curry 22
(ve available, gf available)
Basmati rice, onion bhaji, fennel
& warm flatbread

**Wild Mushroom &
Parmesan Risotto 20**
(ve available, gf available)
Wild garlic, roasted mushrooms
& porcini crumb

Seasonal Mains

Pan Roasted Seabass 28
Parmesan gnocchi, roasted squash, crispy
sage, brown butter & lemon

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

Pan Roasted Venison 33
Bubble & squeak, braised red cabbage,
pickled blackberry & port jus

Confit Duck Leg 32
Hasselback potatoes, celeriac puree,
braised red cabbage, heritage carrots

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

From the Grill

Served with triple cooked chips,
roasted vine tomato & grilled
flat mushroom

Dry Aged Sirloin 250g 35 (gf)

Dry Aged Ribeye 250g 37 (gf)

Dry Aged Fillet 220g 43 (gf)

Flat Iron Steak 250g 26
Café de Paris butter, watercress
salad & triple cooked chips

Half Roast Chicken 22
Garlic butter, rocket & Parmesan
salad & fries

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

— For the Table —

Chateaubriand for Two 80
Triple cooked chips, onion rings,
roasted tomato & mushroom,
watercress & two sauces

PTMY Butcher's Board 90
Flat iron steak, ribeye, roast chicken
& twice cooked pork belly, triple
cooked chips, onion rings, roasted
tomato & mushroom, watercress
& two sauces

Taste of the Sea 75
Beer battered cod goujons, tempura
prawns, Shetland mussels, baked
scallops, chunky tartare, curry sauce,
toasted sourdough & pickles

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)

**Rocket, Parmesan & Lemon
Salad 6 (v, gf)**

**Honey Roasted Heritage
Carrots 6.5 (v)**

Please advise your server if you have any dietary requirements. All of our dishes are created from scratch and made in house using controlled procedures for allergens, however we cannot guarantee that our dishes are 100% free of allergens due to the risk of cross contamination.