



NON GLUTEN & NON DAIRY

Non Gluten Starters

Foraged Wild Mushrooms 9
Toast, white wine cream sauce

Pan Roasted Scallops 13
Belly pork bites, nduja sausage & apple

Shetland Mussels 8/16
White wine herb cream & English
herbs tomato, chilli & garlic
MAKE it a main with fries

Caesar Salad 9
Crisp gem hearts, parmesan
ADD chicken 4 ADD salmon 4

Mains

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

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

Pan Roasted Salmon Fillet 22
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

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

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

Steaks

300g Ribeye 36

300g Sirloin 35

200g Fillet 40

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

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

300g Ribeye 36

300g Sirloin 35

200g Fillet 40

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