



While You Wait

Lindisfarne Oysters

PTMY gin and shallot vinegar,
horseradish cream, served on the rocks

Three £11.00 Six £20.00 Twelve £36.00

Dressed Oysters 24

Bloody Mary oil, caviar

Emily's Homemade Bread 7

Olives, flavoured butters

Marrowbone and Smoked Onions 8

Game jus, Emily's sourdough

PTMY British Isle Brasserie Plate

Scottish air dried venison, Rampisham Tingle
salami, King Peter ham, Dorset pork loin,
truffle infused lardo, Capreolus cold smoked
mutton, Scottish beetroot gravlax, Lindisfarne
dressed oysters, Blacksticks Blue, Derby sage
cheddar, Luna goats cheese, game scotch egg,
pickled white anchovies, olives, Emily's
homemade breads, flavoured butters

Two people 28 Four people 34

Starters

Salt Baked Celeriac Soup (v) 9

Candied chestnuts, Emily's sourdough

Foraged Mushrooms (v) (ve available) 8

Emily's sourdough toast, winter truffle

Home Cured Ox Tongue 10

Emily's sourdough toast, winter berry jam,
game jus

Smoked Wood Pigeon 13

Pickled blackberries, winter young leaves

Game Scotch Egg 8

Winter berry chutney

Shetland Mussels 9.50

English herb white wine cream or XO sauce,
Emily's sourdough

♦ MAKE IT A MAIN - served double portion,
skin on fries & Emily's sourdough 18.50

Whipped Goats' Cheese (v) (ve available) 9

Candied heritage beetroots, winter leaf,
pickled walnuts & blackberries

♦ ADD 3 - Scottish beetroot gravlax

Wild Tiger King Prawns 14

XO sauce, Emily's sourdough

♦ MAKE IT A MAIN - served double portion,
skin on fries and Emily's sourdough 27

Sunday Lunch

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

Rare Breed Rump of Beef 16

Boned and Rolled Leg of Lamb 16

Pork Loin 16

Herb Fed Chicken and PTMY Stuffing 16

Chargrilled Cauliflower Steak (v) 13

Venison Loin 29

Add an extra Yorkshire pudding 1

THREE MEAT SUNDAY ROAST 22

(choose from beef, lamb,
pork, chicken)

Mains

Roasted Turbot 29

Braised clementine fennel, samphire,
pernod sauce

Tiger Prawn Risotto 27

Seaweed crisps, braised sea vegetables

Pan Fried Pheasant 26

Quail game scotch egg, parsnip puree,
pickled brambles, cavolo nero, ginger crumb,
game jus

Pan Seared Hake 24

Spiced curry velouté, mussels, braised sea
vegetables

North Sea Battered Cod 16

Thrice cooked chips, pea puree, tartare

PTMY Rump Steak Burger 16

Dill, gem, Northumberland nettle cheese,
house burger sauce, maple cured back bacon,
Emily's brioche, skin on fries

Sharing for Two

Whole Cornfed Chicken 39

Skin on fries, English watercress, garlic
foraged creamed mushrooms

Your choice of two sauces

Rare Breed Chateaubriand 20oz 72

English watercress, marrow bone butter,
porcini salt, thrice cooked chips

Your choice of two sauces

Porterhouse 28oz 74

English watercress, marrow bone butter,
porcini salt, thrice cooked chips

Your choice of two sauces

House Hung Butchers Tasting Block 29oz 79

Rump sirloin and fillet, English watercress,
marrow bone butter, porcini salt, thrice
cooked chips

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 8oz 24

Sirloin 10oz 33

Fillet 8oz 38

All steaks are served with English watercress,
porcini salt, thrice cooked chips and
marrowbone butter.

TOPPINGS

Garlic Tiger Prawns x 3 8
Fried duck egg 4
Ale smoked crispy shallots 3

SAUCES

Red wine jus
Peppercorn
Black garlic cream
Marrowbone
Croxtan Manor blue cheese
Bernaise

All 2.5 each

SIDES

Thrice cooked chips (v) 4

Truffle parmesan and rosemary fries (v) (ve available) 5

Black garlic foraged creamed mushrooms (v) 5

Winter leaf salad (v) 4

Truffle creamed mash (v) 4.5

Cauliflower cheese and winter truffle (v) 5

Tenderstem broccoli and smoked almonds (v) 4

Buttered winter greens (v) 4

Honey roasted heritage carrots (v) 4