

Festive Dinner Menu

Monday 20th November - Friday 29th December

Available 4pm until late

Two courses 28.0 // Three courses 33.0

To Start

Oxtail Soup

Emily's sourdough, whipped salted butter
(ve available)

Turkey Hash Cake

Mustard hollandaise
(ve available)

Calves' Liver

Emily's sourdough toast, jus

Candied Heritage Beetroot Winter Salad

Pear and pickled walnut dressing
Add whipped truffle goats' cheese 2.0 supplement

Mains

PTMY Festive Turkey

Stuffing, spiced braised red cabbage, parsnip, duck fat roast potatoes, creamed Brussel sprouts
(ve available)

Roast Strip Sirloin

Duck fat fondant, spiced braised red cabbage, creamed Brussel sprouts

Monkfish Tail

Smoked aubergine puree, braised sea vegetables, shellfish bisque

Northumberland Nettle Tart

Clementine winter leaf salad
(ve available)

8oz Rump Steak

Thrice cooked chips, porcini salt, marrowbone butter, English watercress salad
5.0 supplement

To Finish

British Isle Cheeseboard

Sourdough crackers, house chutney
2.0 supplement

PTMY Festive Ice Creams and Sorbets

(ve available)

PTMY Christmas Pudding

Brandy sauce
(ve available)

Whiskey Soaked Clementine Trifle

Emily's shortbread

Tonka Bean Panna Cotta

Fig, winter berries

Tea or Coffee and Homemade Mince Pies for 5.0 Per Person to Finish



Sides

Duck fat roasties 5.0
Honey roasted parsnips 5.0

Creamed brussels
sprouts 5.0

Braised red cabbage 5.0
Creamed mash 5.0

Truffle cauliflower
cheese 5.0

Honey roasted pigs in
blankets 6.0

Make your meal extra
festive and share all
the sides with the
whole table 27.0

Recommended serve
six to eight people

10% discretionary service charge applied to your bill. Please advise your server if you have allergy or 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.