



VEGETARIAN AND VEGAN MENU

Starters

Soup of the Day 7 (ve)

Emily's sourdough, whipped salted butter

Emily's Bread 8 (v, ve available)

Olives, whipped flavoured butters

Foraged Mushrooms 8 (v, ve available)

Winter truffle cream, Emily's toasted sourdough, porcini salt

Winter Root Pate 10 (v)

Pickled winter berries, apricot chutney, Emily's toasted brioche

Spiced Pear Winter Leaf Salad 9 (v, ve)

Candied heritage beetroot, pickled walnut and honey dressing
ADD whipped truffle goats' cheese 3

Mains

Candied Turnip and Honey Roasted Heritage Carrots 16 (v,ve)

Cider jus, sour apple, smoked almonds, jus

Beer Battered Cod 17 (v, ve)

Thrice cooked chips, pea puree artichoke tartare

PTMY Burger 16 (v ,ve)

IPA burger bun, gem lettuce, house sauce, cheese, skin on fries, house chutney, IPA crispy onions

Hand Rolled Butternut Tortellini 16 (v)

Turnip puree, rainbow chard, candied hazelnuts, jus

Candied Heritage Beetroot Risotto 17 (v)

Crispy kale

Desserts

Orange and Stem Ginger Pudding 7 (v)

Creme anglaise

Spiced Plums and Ginger Crumble 7 (v,ve)

Ice cream yoghurt

PTMY Sticky Toffee Pudding 7 (v)

Toasted hazelnuts, fudge ice cream

Homemade Ice Creams and Sorbets (v,ve) 5

Three scoops

British Isle Cheeseboard 12 (v)

Sourdough crackers, truffle honey, apple, smoked almonds

Smashed Brownie 6 (v,ve)

Poached spiced pear, winter berries, oat ice cream