



While You Wait

British Native Oyster

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 Bread 8

Olives, whipped flavoured butters

Whipped Cods' Roe 9

Pickled samphire, seaweed oil, Emily's toasted rye bread

Marrowbone and Onions 10

Emily's sourdough

PTMY British Brasserie Board

Selection of three British Isle air dried meats and cheeses, Scotch egg, Shetland mussels, duck parfait, native oysters, whipped cods' roe, Emily's bread, olives, whipped flavoured butters.

Two people 28 | four people 36

Starters

Oxtail Soup 11

Emily's sourdough, whipped salted butter

Shetland Mussels 11

English herb and white wine cream, Emily's rye bread, whipped samphire butter or XO sauce, Emily's sourdough, whipped samphire butter

♦ MAKE IT A MAIN double portion served with skin on fries, Emily's bread, whipped samphire butter 18

Calves' Liver 10

Emily's toasted sourdough, marrowbone jus

Tiger Prawns 14

XO sauce, Emily's toasted sourdough, seaweed oil

♦ MAKE IT A MAIN double portion, braised sea vegetables, skin on fries, Emily's sourdough, whipped samphire butter 28

Foraged Mushrooms 8

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

Duck Liver Parfait 12

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

Spiced Pear Winter Leaf Salad 9

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

Northumberland Nettle

Scotch Egg 8

Spiced fruit marmalade

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 19

Boned and Rolled Leg of Lamb 19

Pork Belly 18

Herb Fed Chicken and PTMY Stuffing 18

Chargrilled Cauliflower Steak (v) 16

Slow Roast Ox Cheek 22

Venison Loin 29

Add an extra Yorkshire pudding 1.50

Add extra gravy 1

THREE MEAT SUNDAY ROAST 25

(choose from beef, lamb, pork, chicken)

Mains

Beer Battered Cod 17

Thrice cooked chips, pea puree, artichoke tartare

PTMY Steak Burger 16

Gem lettuce, house sauce, Northumberland nettle cheese, IPA crispy onions, house chutney, IPA burger bun, skin on fries
ADD maple cured bacon 2

Market Fish of the Day (mp)

Braised sea vegetables heritage new potatoes, XO sauce, seaweed oil
Please ask your server for today's fish

Pan Seared Hake 27

Winter bean and chorizo broth, braised sea vegetables

Pheasant Breast 28

Celeriac puree, crispy cavolo nero, heritage carrots, game bon bon, redcurrant jus

Sharing for Two

Native Seafood Sharing 85

Shetland mussels, hake, scallops, oysters, market fish the day, tiger prawns, winter broth, braised sea vegetables, Emily's breads, whipped butters

Rare Breed Chateaubriand 20oz 72

English watercress, marrowbone butter, porcini salt, thrice cooked chips.

Your choice of two sauces

House Hung Butchers Tasting Block 29oz 79

Rump, sirloin, fillet, English watercress, marrowbone butter, porcini salt, thrice cooked chips.

Your choice of two sauces

Game Tasting Block 29oz 74

Duck breast, venison, pheasant, English watercress, marrowbone 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

Ribeye 8oz 26

Sirloin 10oz 33

Fillet 8oz 39

Upgrade to a 10oz for 4

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

TOPPINGS

Garlic tiger prawns x3 8

Fried duck egg 4

Ipa crispy onions 2

Scallops x2 7

SAUCES

Red wine jus

Peppercorn

Black garlic cream

Marrowbone

Croxton 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) 5

Cauliflower cheese and winter truffle (v) 6

Tenderstem broccoli and smoked almonds (v) 5

Buttered winter greens (v) 5

Honey roasted heritage carrots (v) 5

Duck fat roasties 4