



NIBBLES

Little nibbles to start you off!

House made rustic bread with warm
beef dripping and butter
£3.95

Slice of cake and any coffee
from the bar (v)
£4.95

Rock oysters with red wine and
shallot vinegar
1 / 6 / 12
£1.95 / £9.95 / £18.95

House marinated olives (v)
£2.95

Spiced peanuts (v)
£2.95



PICK YOUR OWN GRAZING SLATES

Perfectly picked GRAZING FOOD, perfect because it's PICKED BY YOU.

*We recommend 2/3 DISHES per person to form a STARTER or SNACK,
or 6 to make a MEAL.*



£3.95 each or 3 for £5.95 6 for £9.95 9 for £14.95 12 for £18.95

Hand raised pork pie

Tempura prawns with Asian dip

Crispy fried pumpkin, almond and spelt balls (v)

Vegetable crisps with soured cream & chive dip (v)

*Crab & sesame balls with roasted tomato
& chilli dip*

Crispy calamari with roasted garlic mayonnaise

Runny yolk scotched egg with gunpowder mustard

*Crunchy pork scratchings with roasted apple,
thyme & lemon sauce*

Marinated artichoke hearts (v)

Balsamic pickled onions (v)

Cubed cheese with plum chutney (v)

Mini beef sliders

*Crunchy fish fingers with lime, shallot &
dill mayonnaise*

House made charcuterie selection

PLEASED TO MEET YOU

SMALL PLATES

*Delicious LITTLE DISHES for a LIGHT
LUNCH or STARTER*

*Scottish mussels with cider, thyme & parsley cream sauce
and house baked bread £5.95 / £9.95*

*Baked haricot beans with Ribblesdale cheese and rustic house
baked bread for dipping (v) £4.50*

*Ham hock & pease pudding terrine with pickled radish
and tarragon vinaigrette £5.95*

*Crab salad on brown bread with apples, chives, pickled radish
and a grapefruit & watercress salad £7.95*

Spiced lamb croquettes with pomegranate chutney £4.95

*Beetroot, pickled pear and goats' cheese with lemon dressed
leaves and red wine glaze (v) £4.95*

SALADS

*Devilishly LIGHT SALADS, carefully considered
and SKILFULLY DRESSED*

*Chicken Caesar with gem lettuce, parmesan, anchovies,
croutons and Caesar dressing £8.95*

Root vegetable, spelt & blue cheese salad (v) £8.95

*Pulled pork, candied bacon, spinach, coriander
and ranch dressing £8.95*

SIDES

Mashed potatoes (v) £3.50

Thrice cooked chips (v) £3.50

Onion rings (v) £3.50

Seasonal vegetables (v) £3.50

Side salad (v) £3.50

BIG PLATES

PTMY'S SEASONAL SELECTION of MAINS and PTMY CLASSICS

FISH & CHIPS _ £10.95

*Jumbo haddock in wheat beer batter with thrice cooked
chips, chilled peas and proper tartar*

PTMY BURGER _ £9.95

*Ground brisket on brioche with thrice cooked chips,
smoked streaky bacon, Northumberland Original cheese,
dressings and rainbow slaw*

*Without smoked streaky bacon and
Northumberland Original cheese £8.95*

PULLED PORK _ £8.95

*Slow cooked pork shoulder in brioche with house bbq sauce,
dressings, rainbow slaw and thrice cooked chips*

CHICKEN PIE _ £9.95

*Shortcrust chicken & mushroom pie with mixed seasonal
greens, mash and asparagus sauce*

ROAST PLAICE _ £14.95

*Whole roasted plaice with clam and parsley butter, samphire,
deep fried capers and mustard dressed baby potatoes*

MUSHROOM TARTLET _ £8.95

*Wild mushroom puff pastry tartlet with butternut squash
purée, sautéed mushrooms and warm leek & squash salad (v)*

RIB-EYE STEAK _ £19.95

*Thick cut 12oz rib-eye steak with thrice cooked chips,
grill garnish and watercress*

Diane, peppercorn or blue cheese sauce £2.95

MAINS

PASTA AND RISOTTO

Crab, chilli & dill linguini £10.95

*Butternut squash, chilli & goats' cheese ravioli
with almond pesto (v) £9.95*

*12 hour ragu with penne pasta, cracked black pepper
and parmesan cheese £9.95*

*Wild mushroom, poached duck egg &
watercress risotto £8.95*

*Pan fried red mullet & saffron risotto with roast
Mediterranean vegetables and olives £11.95*

SANDWICHES

*All served with SIDE SALAD, THRICE COOKED
CHIPS and RAINBOW SLAW*

*Salt beef, dressed watercress & horseradish
crème fraîche stottie £8.95*

*Classic fish finger, shredded berg lettuce & proper
tartar sauce stottie £7.95*

*House smoked glazed gammon, homemade pease
pudding & watercress stottie £7.95*

*Roasted Mediterranean vegetables
& mozzarella stottie (v) £7.95*



DESSERTS

Delicious SWEET TREATS made IN-HOUSE by our TEAM

*House made Bakewell tart with milk ice cream, toasted almonds
and cherry coulis (v) £4.95*

Chocolate & chestnut cake with pear and chestnuts (v) £5.95

Fresh donuts filled with white chocolate custard and strawberry jam (v) £3.95

*Artisan cheese selection with oat cakes, plum chutney and frozen grapes (v)
£8.95 FOR 2 PEOPLE _ £5.95 FOR 1 PERSON*

If you have any allergy requirements, please inform your server who will be able to advise you accordingly.

PTMY
SPECIALS

*Refer over leaf :
MARTINI LUNCH
HIGH BRIDGE
GIN CLUB*



BEER

Pleased to Meet You stock an array of the WORLD'S BEST BEERS for you to ENJOY. Here you will find our permanent selection and attached is our guest bottles featuring rare, seasonal and hard to get hold of gems. Don't forget to check out our constantly evolving selection of 21 craft keg and cask beers from some of the World's best breweries.

LAGERS

Simple beers that deliver DRY, REFRESHING and bitter flavours. Great matched with DELICATE FOODS like our roasted plaice or crispy pumpkin almond and spelt balls.

CAMDEN

Pils 4.6% UK **£4.50**

Sharp, with a piney aroma and reassuring bitterness.

HEINEKEN

Sol 4.5% Mexico **£4.00**

Refreshing Mexican lager.

BUDWEISER BUDVAR

Budvar 5.0% Czech Republic **£4.00**

Golden, sweet and malty – the original Bud.

PALE ALES

Pale to amber in colour, modern pale ales tend to be hoppy, floral and dry. EXCELLENT PAIRED with most foods especially rich foods.

Try the Wild Beer fresh with our excellent PTMY burger for an INTENSE and refreshing palate cleanser.

ANCHOR

Steam 4.9% USA **£4.00**

Amber in colour with orange and floral aromas.

SIERRA NEVADA

Pale ale 5.6% USA **£4.50**

Spicy cascade hop flavours.

COOPERS

Pale ale 4.5% Australia **£4.25**

Light and fruity.

LITTLE CREATURES

Pale ale 5.2% Australia **£4.75**

Intense grapefruit flavours.

CAMDEN

Pale 4.5% London **£4.25**

Light and easy drinking.

WILD BEER

Fresh 5.5% Somerset **£4.75**

Constantly evolving hop driven pale.

SAISON

Originally intended for farm workers, these COMPLEX BEERS have a wheaty, creamy body with delicious, yeasty aromas and flavours. Try pairing with SEAFOODS like our Scottish mussels or alternatively try the Pepe Nero, with its spicy peppery notes, with one of our dry aged rib-eye steaks.

DU POINT

Saison 5.5% Belgium **£4.60**

Herbal and grassy notes and dried fruit after taste.

GOOSE ISLAND

Pepe Nero 6.0% USA **£5.95**

Farmhouse ale brewed with black peppercorns.

WILD BEER

Epic Saison 5% UK **£4.50**

Sorachi Ace delivers spicy and tropical fruits.

SOUR BEERS

These SOUR and TART beers are fermented with wild yeasts and provide an excellent pairing with seafood, white meat dishes or puddings. Share the Cantillion Rose de Gambrinus with a plate of rock oysters for a DELICIOUSLY different entrée.

LIEFMANS

Cuvee Brut Kriek 6% Belgium **£4.50**

Brown ale aged on cherries.

Tart, vinous and fruity.

LIEFMANS

Goudenband 8% Belgium **£6.95**

Sweet and sour with burnt sugar and acetic fruits.

CANTILLON

Gueze 5% Belgium **£8.95**

Acetic tartness, tangerines and hay.

CANTILLON

Kriek 5% Belgium **£9.95**

Aromas of cherries, a lovely rose colour and a sour finish.

CANTILLON

Rose de Gambrinus 5% Belgium **£9.95**

Oaky must and a tart raspberry finish - all Cantillion bottles are great for sharing.

IPA

Hoppy and bitter, balanced by big sweet malts; IPAs are an excellent match to SPICY FOODS given their BIG flavour and strong abv. Alternatively, adding a powerful compliment to sweet desserts, try the Flying Dog Raging Bitch with our DELICIOUS fresh filled donuts with white chocolate custard and strawberry jam.

ANCHOR

Liberty Ale 5.6% USA **£4.25**

Malty tangerine and a light dry finish.

FLYING DOG

Raging Bitch 8.3% USA **£5.95**

Sweet malt body contrasted with pine and grapefruit hop flavours.

GOOSE ISLAND

IPA 5.9% USA **£4.00**

A hop lover's dream; fruity, pine tones and a dry, malty body.

BROOKLYN

EIPA 6.9% USA **£4.25**

Malty, hoppy and bitter sweet.

REDCHURCH

Great Eastern IPA 7.4% UK **£4.95**

Big, tropical fruit salad flavours.

WILDBEER

Madness IPA 6.4% UK **£5.95**

Fruit mad with pineapple, tangerine and peaches.

HARDKNOTT

Azimuth 5.8% UK **£4.25**

Orange and apricot fruits and a lovely honey sweetness.

SIERRA NEVADA

Torpedo IPA 7.2% USA **£4.95**

Citrusy hops and a great over-the-top hop finish.

PORTERS AND STOUTS

Dark and malty with flavours of coffee, vanilla and chocolate, stouts and porters lend themselves superbly with chocolate or alternatively seafood. Two superb examples would be the Brooklyn Chocolate stout with our chocolate and chestnut cake or the Founders Porter with a plate of Oysters.

BROOKLYN

Black Chocolate Stout 10% USA **£6.50**

Chocolate, vanilla, molasses and raisins.

REDCHURCH

Hoxton Stout 6% UK **£4.75**

Bitter, sweet espresso and chocolate.

FOUNDERS

Porter 6.5% UK **£4.45**

Dark, rich and sexy chocolate notes.

BROWN ALES

Sweet and malty beers that pair FANTASTICALLY with classic British fare. Try the Brooklyn brown ale with our FISH and CHIPS or steak.

BROOKLYN

Brown Ale 5.6% USA **£4.25**

Caramel malts mixed with citrus hops.

WHEAT BEERS

Made with malted wheat instead of barley. Belgian versions are drier and tarter whilst German style ones tend to be sweeter with flavours of clove, cinnamon and banana. Try the Weihestephaner with light foods like a Caesar salad or the roasted plaice for a spicy herbal pair.

VEDETT

Extra White 4.7% Belgium **£4.25**

Refreshingly crisp with an orange and lemon twist.

GOOSE ISLAND

312 4.2% USA **£4.25**

Hazy and naturally cloudy cascade hopped wheat beer. Light and easy drinking.

WEIHENSTEPHANER

Hefe Weiss 5.4% Germany **£4.75**

Classic wheat beer - bananas, cloves and bread yeast.

CAMDEN

Wit 4.5% UK **£4.25**

Sharp lemon and herbal tones.

STYLE

The granddaddy of BEER brewing cultures, Belgian beers run the entire gambit of FLAVOURS, tending to use malty, sugary flavours over the powerful hoppings which are associated with AMERICAN beers. Try the Duvel with any of our meat based dishes.

DUVEL

8.5% Belgium **£4.95**

Sour citrus, fruit and spice.

ORVAL

6.5% Belgium **£4.95**

A tart, trappist beer with spices and orange zests.

BRASSERIE D'ACHOUFFE

La Chouffe 8% Belgium **£5.50**

A strong, golden ale with spices and an evolving taste.

BRASSERIE D'ACHOUFFE

Mc Chouffe 8% Belgium **£5.50**

A strong, Scotch style ale with spices and caramel.

SMOKED

Smoked malts create a toasty, almost burnt character to the beer. Match the Marzen with our burger topped with Northumberland original and smoked streaky bacon for a rich smoky pairing.

SCHLENKERLA

Rauchbier Märzen Germany **£4.95**

Smoke, ash and fruity malt.

SCHLENKERLA

Rauchbier Weizen Germany **£4.95**

Smoke, cloves and creamy wheat.

PTMY SPECIALS



Martini Lunch

12PM - 3PM

Enjoy a legendary 'Martini lunch' with the addition of some delicious food. Pick any two cocktails and any dishes from our 'pick your own' grazing slates and enjoy.

LITTLE

2 cocktails and a
6 item grazing board
£20.00

LARGE

2 cocktails and a
12 item grazing board
£25.00

High Bridge Gin Club

SUN - THURS 4PM - 7PM

Kick back and relax after your daily antics in the beautiful surroundings of PTMY at High Bridge Gin Club.

Two of our delicious
cocktails for only

£10.00



BELGIAN