

the MOUNT

by Glynn Purnell

Homemade Focaccia Olive Oil & Balsamic - Whipped Butter	£5.00	Chickpea Hummus Toasted Focaccia - Dukkah	£6.00
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Cured Meat Board Salami Milano / Coppa / Prosciutto Focaccia - Marinated Artichokes	£15.00	Marinated Olives Garlic - Chilli - Citrus Peel	£3.00
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Warm Sausage Roll Spiced Pickled Onions - Date Ketchup	£8.00	Chestnut Veloute Jerusalem Artichokes - Duck Confit	£9.00
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Wild Mushrooms On Toast (v) Tarragon - Berkswell Cheese - Sherry Vinegar	£8.00	Chicken & Ham Terrine Cranberry Chutney - Sourdough Crisp	£9.50
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Chalk Stream Trout Dill - Caviar - Cucumber - Crème Fraiche	£9.00	Hand Dived Scallops Cauliflower Puree - Apple - Bacon	£16.00
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Scotch Egg Black Pudding - Apple & Cabbage Remoulade	£9.00	The Mount Crayfish "Cocktail" Smoked Salmon - Avocado - Tomato - Focaccia	£9.00
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Buttermilk Fried Chicken Thighs "Hot" Honey - Buffalo Sauce	£9.50	Baked English Camembert Onion Chutney - Honey - Rosemary	£14.00
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Poached Cod Lemon - Mussel Chowder - Smoked Mash	£26.00	Battered Haddock & Chips Minted Peas - Tartare Sauce - Curry Sauce	£23.00
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Roasted Loin of Fallow Deer Parsnip - Pear - Sprouts - Chestnuts - Venison Pie	£32.00	The Mount 50/50 Burger & Chips Cheddar - Pickles - Smoked Streaky Bacon	£20.00
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Stuffed Norfolk Turkey Breast Truffled Celeriac Puree - Potato & Celeriac Terrine	£24.00	Caramelised Red Onion Tart Tatin English Brie - Redcurrant - Rocket	£18.00
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Roast Red Leg Partridge Spelt & Barley Risotto - Beetroot	£28.00	Mushroom Tagliatelle (v) Mushroom & Truffle Cream - Chive - Balsamic	£18.00
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All our steaks are sourced from Dunwood Farm. An all grass farm set in the heart of the Staffordshire Moorlands.. They are dry aged for minimum of 28 days in a Himalayan salt chamber.

10oz Dry Aged Sirloin	£33.00	21oz Dry Aged Bone in Sirloin	£70.00
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12oz Dry Aged Ribeye	£39.00	32oz Dry Aged Bone in Ribeye	£85.00
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8oz Dry Aged Fillet	£40.00	35oz Dry Aged Porterhouse	£90.00
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Please Allow 45mins For Cooking & Resting of Larger Steaks

All Served With Caramel and Red Wine Shallot - Glazed Mushroom & Chips

Add Peppercorn, Bearnaise Or Red Wine Sauce for £2.00 Each

Chips	£4.00	Garlic Roasted Hispi Cabbage	£5.00
Smoked Mash	£4.50	Cauliflower Cheese	£4.50
Truffle & Parmesan Chips	£5.50	Potato & Celeriac Terrine	£5.00
Buttered Sprout Tops	£4.00	Sprouts - Chestnuts - Bacon	£5.00

A discretionary service charge of 10% will be added to your final bill. This is shared fairly between all full-time members of staff, including our kitchen and bar teams. If you require further information on the allergen content of our dishes, please ask a manager who will be happy to help, many items on our menu may contain or come into contact with NUTS and SEEDS.