

Homemade Focaccia Olive Oil & Balsamic	£5.00	Chickpea Hummus Focaccia - Dukkah	£6.00
Salt Pig Cotswold Cured Meats Focaccia - Marinated Artichokes	£15.00	Marinated Olives Garlic - Chilli - Citrus Peel	£3.00
Crispy Pork Nuggets Apple - Mustard - Radish	£9.50	Ham Hock Terrine Homemade Piccalilli - Sourdough	£8.00
Masala Spiced Orkney Scallop Mango Chutney - Indian Lentils - Coriander	£16.00	Wild Mushrooms On Toast (v) Tarragon - Sherry Vinegar	£8.00
		Gin Cured Chalk Stream Trout Beetroot - Fennel	£9.00
		Scotch Egg Black Pudding - Apple & Cabbage Remoulade	£9.00
		Fried Boneless Chicken Thighs "Hot" Honey - Buffalo Sauce	£9.50
Wild Garlic & Basil Strozzapreti Pasta Mushrooms - Rocket	£18.00	Battered Haddock & Chips Minted Peas - Tartare Sauce - Curry Sauce	£23.00
Roasted Loin of Fallow Deer Peas - Tamarind - Cos Lettuce - Venison Pie	£32.00	Cauliflower Gnocchi (ve) Tomato & Harissa Sauce - Persillade	£18.00
Caramelised Pork Cutlet Choucroute - Asparagus	£26.00	Roasted Halibut Basil - Aubergine - Roasted Red Pepper Risotto	£26.00
Marinated Lamb Rump Asparagus - Slow Cooked Neck - Garlic	£30.00		
10oz Dry Aged Sirloin	£33.00	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.	
12oz Dry Aged Ribeye	£39.00		
8oz Dry Aged Fillet	£40.00	All Served with:	
21oz Dry Aged Bone in Sirloin	£70.00	Caramel & Red Wine Shallot - Glazed Mushroom & Chips	
32oz Dry Aged Bone in Ribeye	£85.50	Add Peppercorn, Bearnaise or Red Wine Sauce for £2.00 each	
Please allow 45mins for cooking and resting of larger steaks			
Chips	£4.00	Garlic Roasted Hispi Cabbage	£5.00
Truffle Chips	£5.50	Tenderstem Broccoli	£5.50
		Buttered Greens	£5.00

the
MOUNT
by Glynn Purnell

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 a SEEDS.