

Puddings

The Mount Sticky Toffee Pudding Toffee Sauce - Vanilla Ice Cream	£8.00
Dark Chocolate Fondant Raspberries - Raspberry Sorbet	£10.00
Vanilla Creme Brûlée Black Pepper Honeycomb - Blackberry Sorbet	£8.00
Yoghurt Sorbet Mixed Berries - Lavender Honey	£8.00

Selection of	2 Cheeses	£8
English Cheese	3 Cheeses	£12
Quince Cheese - Artisan Crackers	5 Cheeses	£18

Beauvale Blue - Beauvale is a rich indulgent blue cheese. Its soft, creamy and mellow with a natural thin coat made from full fat milk.

Sparkenhoe Red Leicester - Complex and balanced, nutty and mellow, this farmhouse revival of a classic British cheese is full flavoured without any aggressive acidity. It has a texture that is at once chewy and moist.

Cornish Yarg - A nettle wrapped semi hard cheese made from grass rich Cornish milk. Tangy under its natural rind and slightly crumbly in the core, it consistently wins top international awards.

Ashlynn Goats Cheese - A striking monochrome appearance thanks to a pure white interior set against a dark ash-coated rind and thin line of charcoal running through its centre. Fabulously buttery, but a spear of lemony sharpness pierces the richness and opens intriguing savoury depths and a tingle of spice.

Cotswold Brie - A soft and buttery cheese made with organic milk from the farm's own herd of 250 Friesian cows.

Nespresso Coffee

Espresso	£3.25
Double Espresso	£3.25
Macchiato	£3.75
Americano	£3.75
Cappuccino	£3.75
Latte	£3.75
Flat White	£3.75

Teapigs Tea

Everyday Brew	£3.75
Mao Feng Green Tea	£3.75
Peppermint	£3.75
Superfruit	£3.75
Strong Earl Grey	£3.75

the
MOUNT
by Glynn Purnell

All menu items are subject to change as our dishes are prepared with fresh, seasonal produce.

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.