

## For The Table

Homemade Focaccia for Two (GFa) Olive Oil & Balsamic - Whipped Butter	£5.00
Salt Pig Cotswold Cured Meats (GFa) Focaccia - Marinated Artichokes	£15.00
Chickpea Hummus (GFa) Focaccia - Dukkah	£6.00
Gordal Olives (GF)	£4.00

## Starters

Mushrooms On Toast (GFa) Sherry Vinegar - Parmesan	£10.00
Steak Tartare (GFa) Egg Yolk - Sourdough	£15.00
Cornish Cod Fish Cake Spinach - Curry Sauce	£14.00
Homemade Hot Pork Pie Mustard Hollandaise	£10.00
Indian Spiced Chicken Thighs Mango Chutney	£10.00
French Onion Soup (GFa) Cheese Toastie	£10.00
Chicken Livers on Toast (GFa) Green Peppercorns - Parsley - Pickled Shallot	£12.00
Crispy Pork Croquette Homemade Tartare Sauce	£12.00
Italian Burrata (GF) Blood Orange - Fennel	£12.00
Smoked Potted Mackerel (GFa) Turnip & Granny Smith Apple - Sourdough	£12.00

## Sides

Chips (GF)	£4.00
Mash Potato (GF)	£4.50
Truffle & Parmesan Chips (GF)	£5.50
Orange Glazed Carrots (GF)	£4.50
Roasted Hispi Cabbage - Chili Dressing (GF)	£6.00
Buttered Greens (GF)	£5.00

## Mains

Free Range Pork Chop Schnitzel Mash - Cabbage & Onion - Charcuterie Sauce	£30.00
Confit Duck Leg and Lentil Cassoulet (GFa) Morteau Sausage - Root Vegetables - Sherry Vinegar	£30.00
Roasted Scottish Halibut (GF) Mash - Warm Tartare Sauce	£28.00
Coq Au Vin (GF) Chicken Breast - Braised Leg - Mash - Red Wine	£30.00
The Mount Beef Shortrib Hotpot (GF) Tenderstem Broccoli	£25.00
Beer Battered Day Boat Haddock & Chips (GFa) Minted Peas - Tartare and Curry Sauce	£25.00
The Mount Double Cheese Burger Cheddar - Pickles - Smoked Streaky Bacon - Chips	£22.00
Red Onion Tart Tatin English Brie - Fig Chutney - Rocket	£20.00
Dunwood Farm Steak Au Poivre (GF) 8oz Fillet - Rosti Potato - Spinach - Peppercorn Sauce	£45.00
Pan Roasted Skate (GFa) Tenderstem Broccoli - Brown Butter - Lemon - Capers - Parsley	£28.00

## Steaks

12oz Flat Iron Steak - Best Served Pink (GF)	£32.50
12oz Dry Aged Ribeye (GF)	£42.50
8oz Dry Aged Fillet (GF)	£45.00
<b>Sharing is Caring</b> Dunwood Farm 1kg Tomahawk (GF)	£85.00

All our meats 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.

Add Peppercorn, Béarnaise, Tewksbury Sauce or Red Wine Sauce for £2.00 each

A Please allow 45mins for cooking and resting of larger steaks

All Served with:

Caramel & Red Wine Shallot - Glazed Mushroom & Chips

(GF) Indicates Gluten Free

(GFa) Indicates can be made Gluten Free

A discretionary service charge of 10% will be added to your final bill. This is shared fairly between all 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.

the  
MOUNT

by Glynn Purnell