

For The Table

Homemade Foccacia	£5.00
Olive Oil & Balsamic - Whipped Butter	
Salt Pig Cotswold Cured Meats	£15.00
Foccacia - Marinated Artichokes	
Chickpea Hummus	£6.00
Focaccia - Dukkah	
Marinated Olives	£3.00
Garlic - Chilli - Citrus Peel	

Starters

Wild Mushrooms On Toast	£10.00
Sherry Vinegar - Berkswell Cheese	
Dunwood Farm Steak Tartare	£15.00
Egg Yolk - Parmesan - Sourdough	
Cornish Stone Bass Crudo	£16.00
Avocado - Charred Citrus - Chilli - Tropea Onion	
Scotch Egg	£10.00
Black Pudding - Apple & Cabbage Remoulade	
Glazed Boneless Chicken Thighs	£10.00
Spring Onion - Sesame - Soy Cucumber Salad	
Isle of White Tomatoes Panzanella Salad	£9.00
Pickled Shallots - Sourdough - Basil	
Italian Burrata Salad	£12.00
Peach - Fennel - Olive Oil	
St Austell Bay Mussels on Toast	£12.00
Cotswold N'duja - Parsley - Lemon	
Hand Dived Orkney Scallop	£8.50
Cauliflower - Apple - Black Pudding	

Sides

Chips	£4.00
Smoked Mash	£4.50
Truffle & Parmesan Chips	£5.50
Orange Glazed Carrots	£4.50
Roasted Hispi Cabbage - Caesar Dressing	£6.00
Buttered Greens	£5.00

the
MOUNT
by Glynn Purnell

Mains

Roast Free Range Chicken Supreme	£25.00
Caesar Dressed Hispi Cabbage - Potato Terrine - Bacon	
The Mount Fillet "Rossini"	£40.00
Beef Fillet - Duck Liver - Potato Rosti - Spinach - Maderia	
Roasted Cornish Monkfish Risotto	£28.00
Lemon - Pea - Fennel - Shellfish Bisque	
Roasted Staffordshire Lamb Rack	£36.00
Smoked Mash - Confit Tomatoes - Basil	
Beer Battered Day Boat Haddock & Chips	£25.00
Minted Peas - Tartare and Curry Sauce	
The Mount Double Cheese Burger	£22.00
Cheddar - Pickles - Smoked Streaky Bacon - Chips	
Roasted King Oyster Mushroom	£18.00
Smoked Mash - Asparagus - Garlic	
Pan Fried Cornish Cod	£26.00
St Austell Bay Mussels - Sea Vegetables - Haricot Beans	

Steaks

10oz Dry Aged Sirloin	£35.00
12oz Dry Aged Ribeye	£40.00
8oz Dry Aged Fillet	£40.00
Sharing is Caring	£85.00
Dunwood Farm 1kg Cote De Boeuf	

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

All Served with:
Caramel & Red Wine Shallot - Glazed Mushroom & Chips

Please allow 45mins for cooking and resting of larger steaks

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.

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.