

Sunday Lunch Sample Menu

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Starter

Scottish Smoked Salmon

Pickled Cucumber - Cucumber Ketchup
- Crème Fraîche

White Onion Soup

Chive Sour Cream

2 Courses £35

3 Courses £40

Scotch Egg

Black Pudding - Mount Pickle

Whipped Goats Cheese

Heritage Tomato & Basil Salad

Main

Roast Grass Fed Sirloin of Hereford Beef

Yorkshire Pudding - Horseradish Cream

Roast Fillet of Grass Fed Beef

Yorkshire Pudding - Horseradish Cream
£12 Supplement

Roast Dunwood Farm Pork Belly

Yorkshire Pudding - Mustard Cream

Slow Cooked Lamb Shoulder

Yorkshire Pudding - Mint Gel

Roast Free Range Chicken Breast

Yorkshire Pudding - Onion Stuffing

Wye Valley Asparagus

Potato and Smoked Onion Terrine - Garlic

Pan Fried Cod

Buttered Green Beans and Samphire

Served with all the trimmings:

*Roasties - Greens - Glazed Carrots
- Cauliflower Cheese and Gravy*

Pudding

Lemon and Vanilla Panna Cotta

Mixed Berries - Lavender Honey

Strawberry Pavlova

Chantilly Cream - Macerated Strawberries

White Chocolate Truffle

Raspberry Sorbet

Passion Fruit and Ginger Tart

Passion Fruit Sorbet

Selection of British Cheese

Crackers - Quince Jelly

£5 Supplement

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.