

Set Menu

Available for lunch and dinner on
Wednesdays & Thursdays – and all day Friday

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2 Courses £32

3 Courses £35

Both include a 175ml glass of
house White, Rosé or Red Wine

Starter

Crispy Pork Croquette

Tartare Sauce

Mushroom Soup

Pickled Shimeji - Truffle Cream

Cornish Cod Fish Cake (£2 supplement)

Spinach - Curry Sauce

Main

Red Onion Tart Tatin

Rocket - Brie - Sherry Vinegar

Free Range Chicken Breast

Mash - Cabbage & Onion - Charcuterie Sauce

Pan Roasted Scottish Halibut (£2 supplement)

Mash - Warm Tartare Sauce

SIDES (supplement)

Buttered Greens £5.00

Roasted Hispi Cabbage with Chilli Dressing £6.00

Glazed Carrots £4.50

Pudding

Dark Chocolate Delice

Mandarin Sorbet

Mango and Passionfruit Eton Mess

Selection of 3 English Cheeses (£4 supplement)

Crackers - Quince Jelly

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.