

Set Menu

Available for lunch and dinner on Wednesdays
& Thursdays – and for lunch on Fridays

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2 Courses £29

3 Courses £32

Both include a glass of either
white – rosé or red wine

Starter

Glazed Boneless Chicken Thighs

Sesame – Soy Cucumber Salad

Isle of Wight Tomato Panzanella Salad

Italian Burrata Salad (£2 supplement)

Peach – Fennel – Olive Oil

Main

Red Onion Tart Tatin

Rocket – Sherry Vinegar

Free Range Chicken Supreme

Smoked Mash – Confit Tomatoes – Basil

Pan Roasted Cornish Cod (£2 supplement)

Mussels – Haricot Beans – Sea Vegetables

SIDES (supplement)

Buttered Greens £5.00

Chips £4.00

Orange Glazed Carrots £4.50

Pudding

Strawberry & Elderflower Eton Mess

Lemon & Vanilla Panna Cotta

Mixed Berries – Lavender Honey

Three 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.