

Homemade Focaccia (GFa) £5
Olive Oil & Balsamic - Marmite Butter

Salt Pig Cotswold Cured Meats (GFa)
£15
Focaccia - Marinated Artichokes

Mushrooms On Toast (GFa) £10
Sherry Vinegar - Parmesan

Cotswold Venison Tartare (GFa) £15
Malt - Artichoke - Shimeji - Sourdough

Smoked Haddock Fish Cake £12
Curry Mayonnaise - Spinach and Coriander Salad

Scotch Egg £10
Black Pudding - Apple & Cabbage Remoulade

Glazed Boneless Chicken Thighs £10
Sesame - Soy Cucumber Salad

Chickpea Hummus (GFa) £6
Focaccia - Dukkah

Nocellara Olives (GF) £3

Feta & Melon Salad (GF) £9
Pickled Cucumber - Dill & Mint Dressing

Italian Buratta (GF) £12
Salt Baked Heritage Beetroots - Hazlenuts

St Austell Bay Mussels on Toast (GFa) £12
Cotswold N'duja - Parsley - Lemon

Cornish Crab Tart £15
Kohlrabi - Radish - Lemon

Roast Free Range Chicken Supreme (GF)
£25
Bacon and Potato Terrine - Mushroom - Black
Garlic

The Mount Fillet "Rossini" (GF) £40
Beef Fillet - Duck Liver - Potato Rosti - Spinach -
Maderia

Pan Fried Sea Bream £28
Orzo - Chorizo - Shellfish Bisque

Dunwood Pork Belly (GF) £32
Puy Lentils - Turnip - Cider - Apple

Beef Short Rib and Blue Cheese Pie £25
Mash - Greens - Gravy

Beer Battered Day Boat Haddock & Chips
(GFa) £25
Minted Peas - Tartare and Curry Sauce

The Mount Double Cheese Burger £22
Cheddar - Pickles - Smoked Streaky Bacon - Chips

Mushroom Ravioli £20
Parsley and Tarragon Sauce - Parmesan

Roasted Cornish Cod (GF) £27
Pumpkin - Brown Butter Hollandaise - Cavolo Nero

Cotswold Venison Wellington £40
Mushroom - Spinach - Puff Pastry - Celeriac - Gravy

12oz Flat Iron Steak - Best Served Pink
£30

14oz Lamb Barnsley Chop (GF) £35

12oz Dry Aged Ribeye (GF) £40

8oz Dry Aged Fillet (GF) £40

Sharing is Caring

Dunwood Farm 1kg Tomahawk (GF) £85

*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, Bearnaise, Mount Steak Sauce or Red Wine
Sauce for £2.00 each

Please allow 45mins for cooking and resting of larger steaks

All Served with:

Caramel & Red Wine Shallot - Glazed Mushroom & Chips

Chips (GF) £4

Mash (GF) £4.5

Truffle & Parmesan Chips (GF) £5.5

Orange Glazed Carrots (GF) £4.5

Roasted Hispi Cabbage - House Hot Mayo
(GF) £5

Buttered Greens (GF) £5

(GF) Indicates Gluten Free
(GFa) Indicates can be made Gluten Free

the
MOUNT
by Glynn Purnell

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.