

For The Table

Homemade Focaccia (GFa)	£5.00
Olive Oil & Balsamic - Marmite Butter	
Salt Pig Cotswold Cured Meats (GFa)	£15.00
Focaccia - Marinated Artichokes	
Chickpea Hummus (GFa)	£6.00
Focaccia - Dukkah	
Nocellara Olives (GFa)	£3.00

Starters

Mushrooms On Toast (GFa)	£10.00
Sherry Vinegar - Parmesan	
Cotswold Venison Tartare (GFa)	£15.00
Malt - Artichoke - Shimeji - Sourdough	
Smoked Haddock Fish Cake	£12.00
Curry Mayonnaise - Spinach & Coriander Salad	
Scotch Egg	£10.00
Black Pudding - Apple & Cabbage Remoulade	
Glazed Boneless Chicken Thighs	£10.00
Sesame - Soy Cucumber Salad	
Feta & Melon Salad (GF)	£9.00
Pickled Cucumber - Dill & Mint Dressing	
Italian Burrata (GF)	£12.00
Salt Baked Heritage Beetroots - Hazelnuts	
St Austell Bay Mussels on Toast (GFa)	£12.00
Cotswold N'duja - Parsley - Lemon	
Cornish Crab Tart	£15.00
Kohlrabi - Radish - Lemon	

Sides

Chips (GF)	£4.00
Mash (GF)	£4.50
Truffle & Parmesan Chips (GF)	£5.50
Orange Glazed Carrots (GF)	£4.50
Roasted Hispi Cabbage (GF)	£10.00
House Hot Mayo	
Buttered Greens (GF)	£5.00

the
MOUNT
by Glynn Purnell

Mains

Roast Free Range Chicken Supreme (GF)	£25.00
Bacon and Potato Terrine - Mushroom - Black Garlic	
The Mount Fillet "Rossini" (GF)	£40.00
Beef Fillet - Duck Liver - Potato Rosti - Spinach - Madeira	
Pan Fried Sea Bream	£28.00
Orzo - Chorizo - Shellfish Bisque	
Dunwood Pork Belly (GF)	£32.00
Puy Lentils - Turnip - Cider - Apple	
Beef Short Rib and Blue Cheese Pie	£25.00
Mash - Greens - Gravy	
Beer Battered Day Boat Haddock & Chips (GFa)	£25.00
Minted Peas - Tartare and Curry Sauce	
The Mount Double Cheese Burger	£22.00
Cheddar - Pickles - Smoked Streaky Bacon - Chips	
Mushroom Ravioli	£20.00
Parsley and Tarragon Sauce - Parmesan	
Roasted Cornish Cod (GF)	£27.00
Pumpkin - Brown Butter Hollandaise - Cavolo Nero	
Cotswold Venison Wellington	£40.00
Mushroom - Spinach - Puff Pastry - Celeriac - Gravy	

Steaks

12oz Flat Iron Steak - Best Served Pink	£30.00
14oz Lamb Barnsley Chop (GF)	£35.00
12oz Dry Aged Ribeye (GF)	£40.00
8oz Dry Aged Fillet (GF)	£40.00
Sharing is Caring	£85.00
Dunwood Farm 1kg Tomahawk (GF)	

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

A Please allow 45mins for cooking and resting of larger steaks

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

(GF) Indicates Gluten Free

(GFa) Indicates can be made Gluten Free

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.