

For The Table

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

Starters

Wild Mushrooms On Toast	£10.00
Sherry Vinegar - Parmesan	
Dunwood Farm Steak Tartare	£15.00
Egg Yolk - Parmesan - Sourdough	
Soy Cured Mackerel	£12.00
Avocado - Wasabi - Noodle Salad	
Scotch Egg	£10.00
Black Pudding - Apple & Cabbage Remoulade	
Glazed Boneless Chicken Thighs	£10.00
Sesame - Soy Cucumber Salad	
Feta & Melon Salad	£9.00
Pickled Cucumber - Dill & Mint Dressing	
Italian Burrata Salad	£12.00
Isle of White Tomatoes - Basil	
St Austell Bay Mussels on Toast	£12.00
Cotswold N'duja - Parsley - Lemon	
Cornish Crab Tart	£15.00
Kohlrabi - Radish - Lemon	

Sides

Chips	£4.00
Mash	£4.50
Truffle & Parmesan Chips	£5.50
Orange Glazed Carrots	£4.50
Roasted Hispi Cabbage - Caesar Dressing	£6.00
Buttered Greens	£5.00

the
MOUNT
by Glynn Purnell

Mains

Roast Free Range Chicken Supreme Fricassee	£25.00
Smoked Mash - Scottish Girolles - Mustard - Bacon	
The Mount Fillet "Rossini"	£40.00
Beef Fillet - Duck Liver - Potato Rosti - Spinach - Madeira	
Pan Fried Sea Bream	£28.00
Orzo - Chorizo - Shellfish Bisque	
Slow Cooked Pork Belly	£36.00
Puy Lentils - Trotter - Turnip - Cider	
Beer Battered Day Boat Haddock & Chips	£25.00
Minted Peas - Tartare and Curry Sauce	
The Mount Double Cheese Burger	£22.00
Cheddar - Pickles - Smoked Streaky Bacon - Chips	
Parmesan Gnocchi	£20.00
Sun-dried Tomato Sauce - Black Garlic - Basil	
Roasted Cornish Cod	£26.00
St Austell Bay Mussels - Sea Vegetables - Haricot Beans	

Steaks

14oz Lamb Barnsley Chop	£35.00
12oz Dry Aged Ribeye	£40.00
8oz Dry Aged Fillet	£40.00
Sharing is Caring	£85.00
Dunwood Farm 1kg Cote De Boeuf	

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

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

Please allow 45mins for cooking and resting of larger steaks

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.

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.