Homemade Foccacia (GFa) £5		Chickpea Hummus (GFa)	
Olive Oil & Balsamic – Whipped Butter		£6 Focaccia – Dukkah	
Salt Pig Cotswold Cured Meats (GFa) £15		Nocellara Olives (GF) £3	
Foccacia – Marinated Artichokes		Garlic – Chilli – Citrus Peel	
Wild Mushrooms On Toast (GFa) £10 Sherry Vinegar - Parmesan		French Onion Soup £10 Cheese Toastie	
Cotswold Venison Tartare (GFa) £15 Artichoke - Malt - Sourdough		Chicken Liver Parfait (GFa) £12 Festive Chutney - Sourdough	
Cured Scottish Salmon (GF) £14 Dill – Cucumber – Caviar		Smoked Ham Terrine (GFa) £12 Red Cabbage - Sourdough	
Scotch Egg £10 Black Pudding - Apple & Cabbage Remoulade		Deep Fried English Brie £12 Fig Chutney	
Glazed Boneless Chicken Thighs £10 Cranberry Hot Sauce		The Mount Prawn Cocktail (GF) £10 Iceberg - Tomato - Marie Rose - Avocado	
Stuffed Norfolk Turkey Breast £30 Pigs in Blankets - Parsnip - Sprouts - Chestnuts  Loin of Fallow Deer (GF) £40 Beetroot - Blackberry - Potato Terrine  Roasted Cornish Cod £28 Shellfish Bisque - Crushed New Potatoes - Green Beans  Slow Cooked Ox Cheek £36 Smoked Mash - Bourguignon Sauce Chicken and Cranberry 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	
		Red Onion Tart Tatin £20	
		English Brie – Fig Chutney - Rocket	
		Dunwood Farm Beef Wellington £40	
		Celeriac - Puff Pastry - Mushroom - Spinach	
		Smoked Haddock Risotto (GF) £26 Chive - Leek - Lemon - Spring Onion	
£30	set in the heart of the Staffordshire Moorlands. They are dry age for minimum of 28 days in a Himalayan salt chamber. Add Peppercorn, Bearnaise, Mount Steak Sauce or Red Wine		
12oz Dry Aged Ribeye			£40
8oz Dry Aged Fillet			£40
Sharing is Caring		Sauce for £2.00 each	
Dunwood Farm 1kg Tomahawk	£85	Please allow 45mins for cooking and resting of larger steaks All Served with: Caramel & Red Wine Shallot – Glazed Mushroom & Chips	
Chips	£4	Roasted Hispi Cabbage – Garlic	£6
Buttery Mash	£4.5	Dressing Buttered Greens	£5
Truffle & Parmesan	£5.5	Rosemary Roasted Potatoes	£4.5
Chips Orange Glazed	£4.5	Pigs in Blankets	£6
Carrots			



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.