

For The Table

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

Starters

Mushrooms On Toast (GFa) Sherry Vinegar - Parmesan	£10.00
Cotswold Venison Tartare (GFa) Artichoke - Malt - Sourdough	£15.00
Cured Scottish Salmon (GF) Dill - Cucumber - Caviar	£14.00
Scotch Egg Black Pudding - Apple & Cabbage Remoulade	£10.00
Glazed Boneless Chicken Thighs Cranberry Hot Sauce	£10.00
French Onion Soup Cheese Toastie	£10.00
Chicken Liver Parfait (GFa) Festive Chutney - Sourdough	£12.00
Smoked Ham Terrine (GFa) Red Cabbage - Sourdough	£12.00
Deep Fried English Brie Fig Chutney	£12.00
The Mount Prawn Cocktail (GF) Iceberg - Tomato - Marie Rose - Avocado	£10.00

Sides

Chips	£4.00
Buttery Mash	£4.50
Truffle & Parmesan Chips	£5.50
Orange Glazed Carrots	£4.50
Roasted Hispi Cabbage & Garlic Dressing	£6.00
Buttered Greens	£5.00
Rosemary Roasted Potatoes	£4.50
Pigs in Blankets	£6.00

the
MOUNT
by Glynn Purnell

Mains

Stuffed Norfolk Turkey Breast Pigs in Blankets - Parsnip - Sprouts - Chestnuts	£30.00
Loin of Fallow Deer (GF) Beetroot - Blackberry - Potato Terrine	£40.00
Roasted Cornish Cod Shellfish Bisque - Crushed New Potatoes - Green Beans	£28.00
Slow Cooked Ox Cheek Smoked Mash - Bourguignon Sauce	£36.00
Chicken and Cranberry Pie Mash - Greens - Gravy	£25.00
Beer Battered Day Boat Haddock & Chips (GFa) Minted Peas - Tartare and Curry Sauce	£25.00
The Mount Double Cheese Burger Cheddar - Pickles - Smoked Streaky Bacon - Chips	£22.00
Red Onion Tart Tatin English Brie - Fig Chutney - Rocket	£20.00
Dunwood Farm Beef Wellington Celeriac - Puff Pastry - Mushroom - Spinach	£40.00
Smoked Haddock Risotto (GF) Chive - Leek - Lemon - Spring Onion	£26.00

Steaks

12oz Flat Iron Steak - Best Served Pink	£30.00
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.