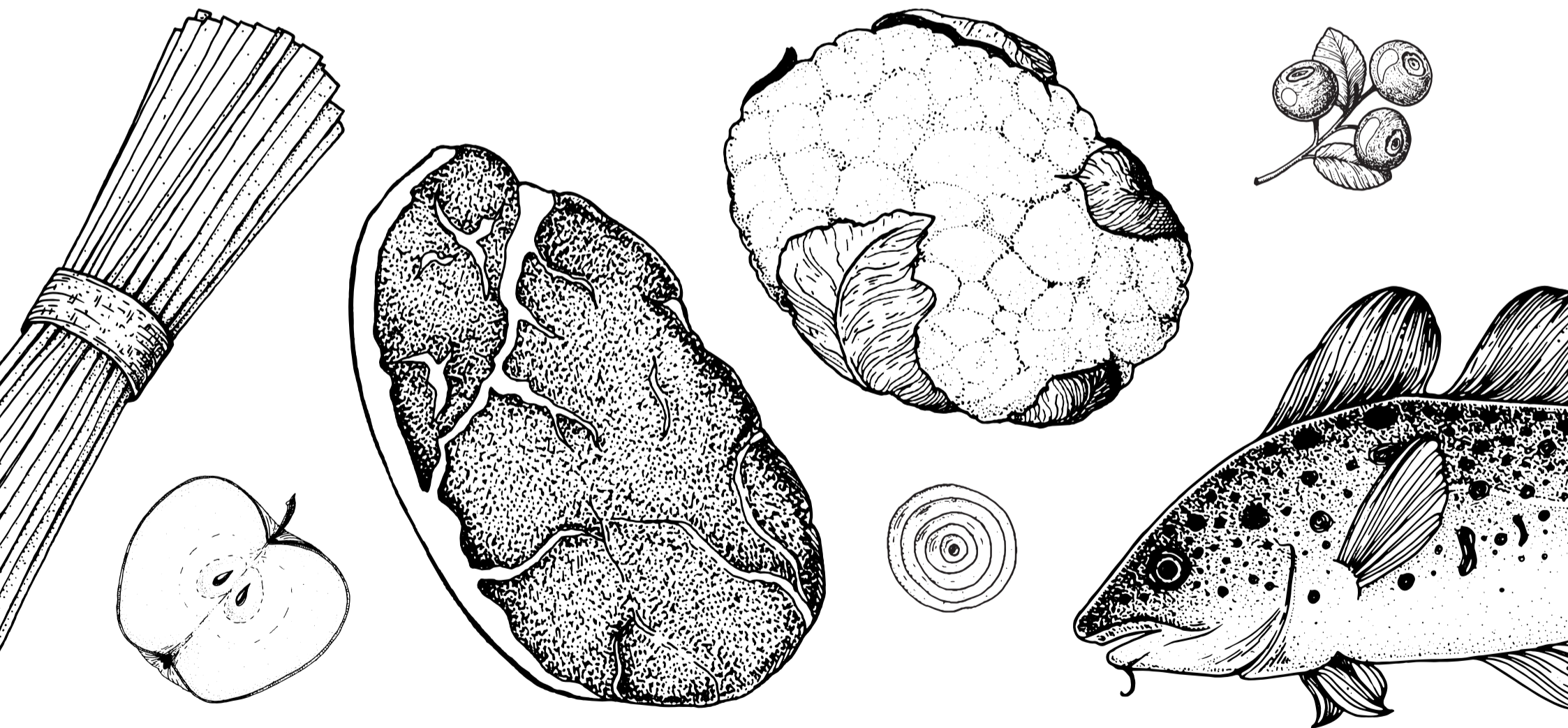


the MOUNT

by Glynn Purnell

À la Carte

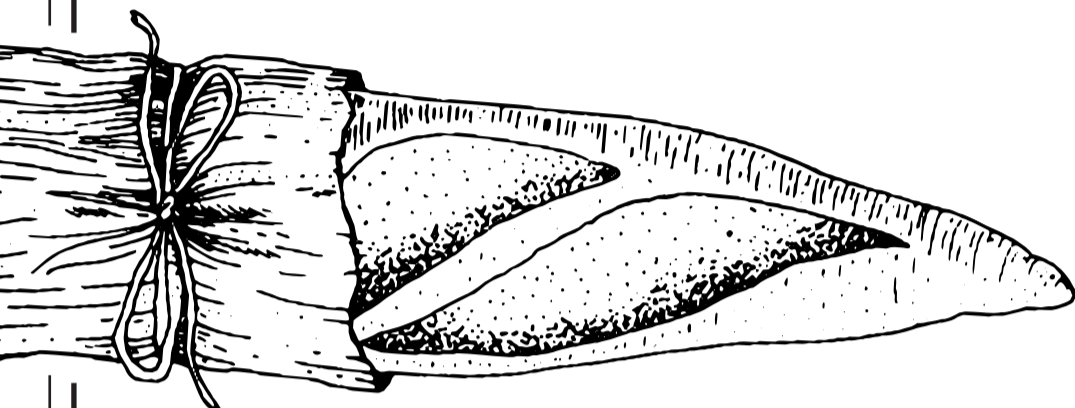


Connect to our socials here
and be the first to hear about
events and offers at The Mount.

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 and SEEDS. (v) Vegetarian. (ve) Vegan.

For The Table

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



Starters

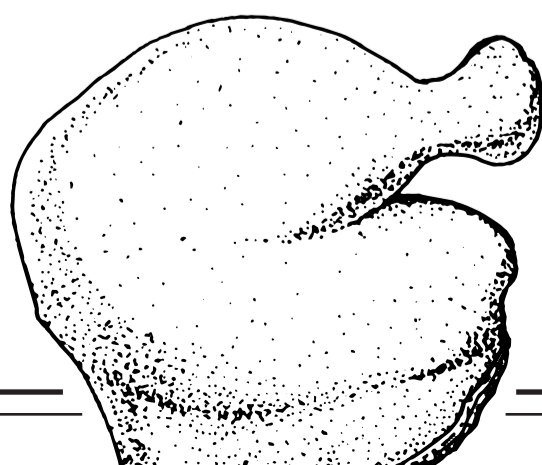
Wild Mushrooms On Toast (v) Sherry Vinegar - Berkswell Cheese	£9.00
Dunwood Farm Beef Tartare Smoked Mayonnaise - Pickled Onions - Sour Cream	£9.50
Soy Cured Salmon Tart Ponzu - Mango - Avocado - Wasabi	£9.00
Scotch Egg Black Pudding - Apple & Cabbage Remoulade	£9.00
Fried Boneless Chicken Thighs "Hot" Honey - Buffalo Sauce	£9.50
Smoked Ham Hock Terrine Mount Pickle - Cider Vinegar - Sourdough	£8.00
Crispy Pork Nugget Kohlrabi - Radish - Mustard	£9.00
Roasted Orkney Scallop Toasted Sweetcorn - Crab Bisque - Lemon	£16.00
Baked English Camembert (v) Onion Chutney - Garlic Honey	£14.00
Italian Burrata Salad (v) Citrus - Fennel - Olive Oil	£12.00

The Mount Pies

Chicken and Bacon Leeks - Parsley - Shortcrust Pastry	£20.00
Cheddar Pie (v) Mushrooms - Leeks - Parsley - Shortcrust Pastry	£20.00

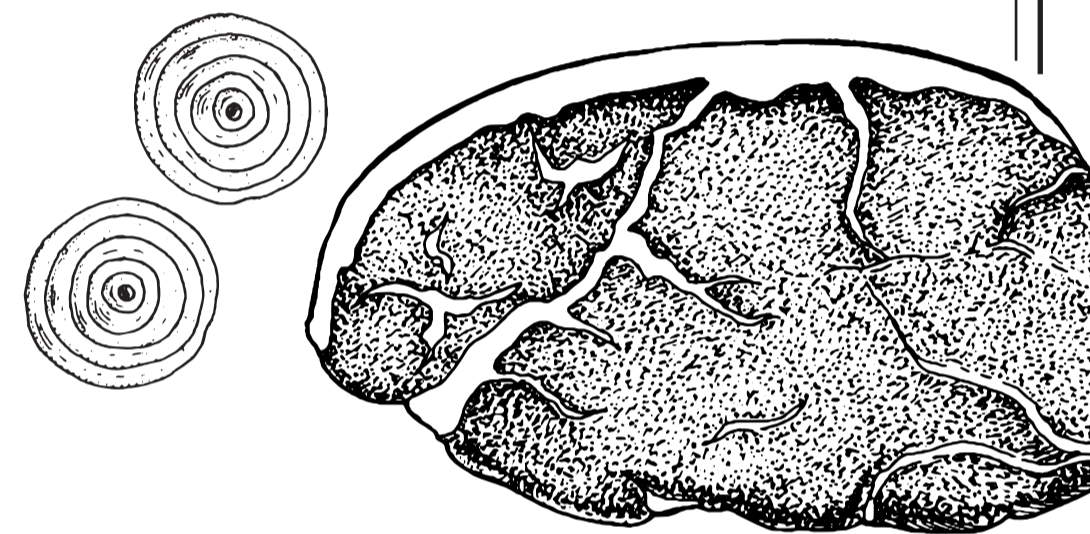
All Served with: Buttered Greens and Smoked Mash

Our Pies are made fresh in house. Please allow 25 minutes cooking time as all Pies are cooked fresh to order.



Mains

Mushroom Macaroni Pasta (v) Parmesan - Truffle - Parsley and Shallot Salad	£18.00
Roasted Loin of Fallow Deer Confit Carrots - Carrot Ketchup - Deer Pie	£32.00
Slow Cooked Ox Cheek Smoked Garlic Mash - Parsley - Guinness Braised Onion	£27.00
Roasted French Quail Salt Baked Celeriac - Celeriac Puree - Confit Legs - Grape	£27.00
Battered Haddock & Chips Minted Peas - Tartare Sauce - Curry Sauce	£23.00
The Mount 50/50 Burger & Chips Cheddar - Pickles - Smoked Streaky Bacon	£20.00
Butternut Squash Gnocchi (ve) Roasted Squash - Sage - Pumpkin Seed Pesto	£18.00
Pan Fried Cod Cornish Mussels - Sea Vegetables - Apple - Cucumber	£26.00



Steaks

10oz Dry Aged Sirloin	£33.00
12oz Dry Aged Ribeye	£39.00
8oz Dry Aged Fillet	£40.00
21oz Dry Aged Bone in Sirloin	£70.00
32oz Dry Aged Bone in Ribeye	£85.00

All Served with:
Caramel & Red Wine Shallot - Glazed Mushroom & Chips
Add Peppercorn, Béarnaise or Red Wine Sauce for £2.00 each
Please allow 45 minutes for cooking and resting of larger steaks

All our steaks are sourced from Dunwood Farm, an all-grass farm set in the heart of the Staffordshire Moorlands. They are dry aged for a minimum of 28 days in a Himalayan salt chamber.

Sides

Chips	£4.00
Smoked Garlic Mash	£4.50
Truffle & Parmesan Chips	£5.50
Orange Glazed Carrots	£4.50
Garlic Roasted Hispi Cabbage	£5.00
The Mount Ox Cheek Mac 'n' Cheese	£5.00
Tenderstem Broccoli - Salsa Verde	£5.50
Buttered Greens	£5.00

