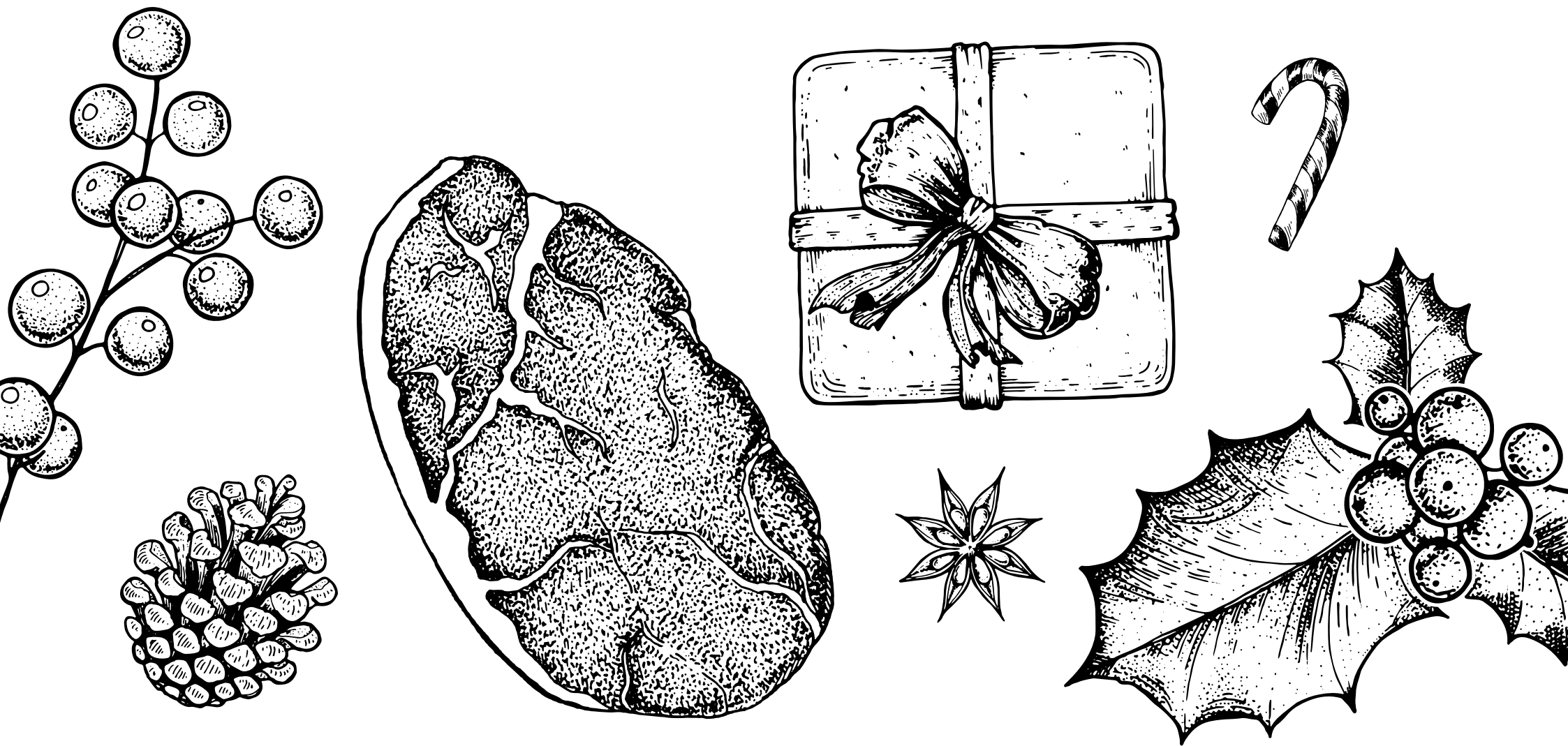


❄️ the ❄️
MOUNT
by Glynn Purnell

Christmas



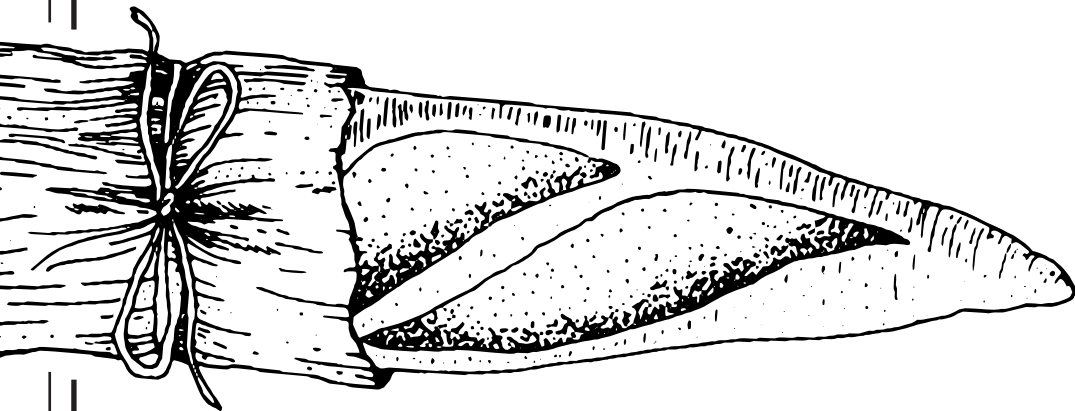
Connect to our socials here
and be the first to hear about
events and offers at The Mount.

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.



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

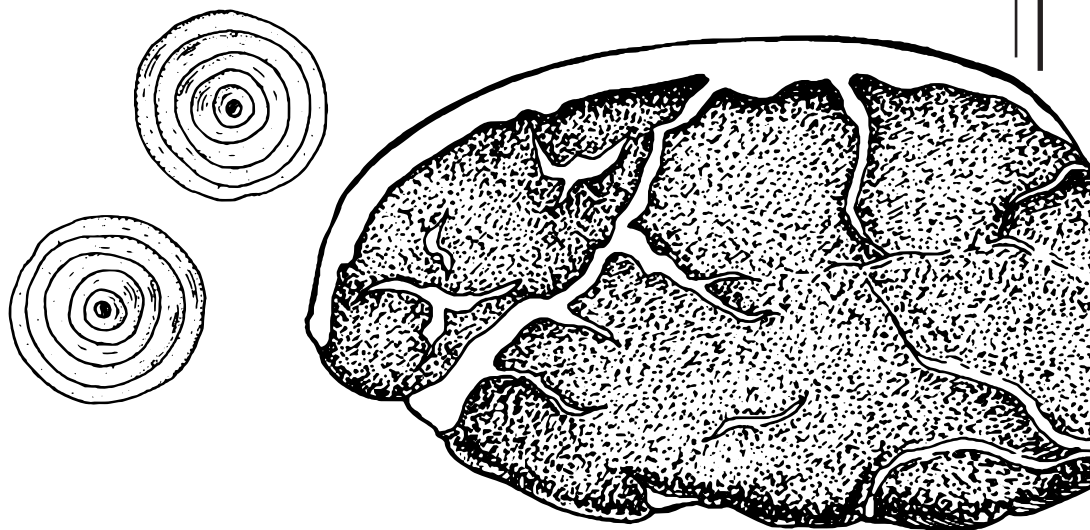


Mains

Confit Duck Leg Chorizo - Spinach - White Bean Cassoulet	£18.00
Roasted Loin of Fallow Deer Red Cabbage - Beetroot - Kale - Deer Pie	£32.00
Slow Cooked Ox Cheek Smoked Garlic Mash - Parsley - Bourguignon Sauce	£27.00
Stuffed Norfolk Turkey Breast Pigs in Blankets - Parsnips - Sprouts - Chestnuts	£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
Caramelised Red Onion Tart Brie - Redcurrant - Rocket	£18.00
Pan Fried Cod Roasted Oyster Mushroom Mushroom Ketchup Potato Crisps Red Wine Fish Sauce	£26.00

Starters

Wild Mushrooms On Toast (v) Sherry Vinegar - Berkswell Cheese	£9.00
Dunwood Farm Beef Tartare Smoked Mayonnaise - Pickled Onions - Sour Cream	£9.50
Smokin' Bros Smoked Salmon Caviar - Cucumber - Dill - Crème Fraîche	£9.00
Scotch Egg Black Pudding - Apple & Cabbage Remoulade	£9.00
Fried Boneless Chicken Thighs "Hot" Honey - Buffalo Sauce	£9.50
Chicken Liver Parfait Cumberland Sauce - Granola - Sourdough	£8.00
Mount Prawn Cocktail Avocado - Tomato - House Dressing - Sourdough	£9.00
Roasted Orkney Scallop Celeriac - Apple - Sea Herbs	£16.00
Deep Fried Brie (v) Cranberry Jam - Focaccia	£14.00
Carrot and Coriander Soup (v) Curry Spiced Cream	£9.00



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 45mins for cooking and resting of larger steaks

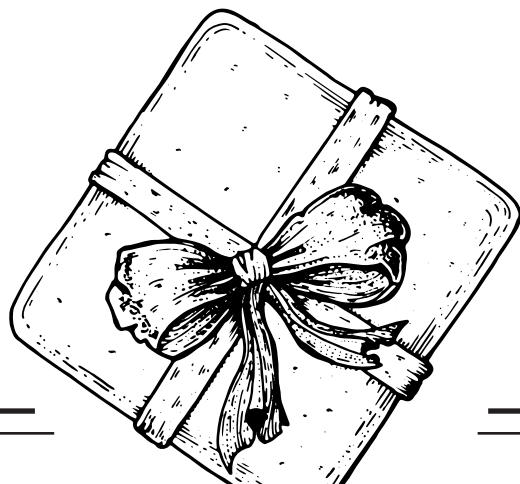
All our steaks are sourced from Dunwood Farm, an all-grass farm set in the heart of the Staffordshire Moorlands. They are dry aged for a minimum of 28 days in a Himalayan salt chamber.

The Mount Pies

Turkey and Smoked Ham Chestnuts - Tarragon - Mustard - Shortcrust Pastry	£20.00
Mushroom and Chestnut Pie Tarragon - Mustard - 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.



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
Pigs in Blankets	£5.00
Sprouts - Chestnuts - Bacon	£5.50
Buttered Greens	£5.00

