

Starter

—

Leek and Potato Velouté

Potato Salad, Spring Onion

Smoked Salmon

Crème Fraîche, Caviar, Cucumber

Ham Hock Terrine

GP Pickle, Cider Vinegar

Main

—

Slow Roast Round of Beef "Old School"

Yorkshire Pudding, Horseradish Cream

Salt Baked Wiltshire Pork Belly

Yorkshire Pudding, Wholegrain Mustard

Roast Breast of Free-Range Chicken

Yorkshire Pudding, Stuffing

Roast Day Boat Cod

Capers, Tomato, Brown Butter

Served with all the trimmings

Roasties, Greens, Buttered Roots and Gravy!

Dessert

—

Sticky Toffee Pudding

Salted Caramel Sauce, Vanilla Ice cream

Rhubarb and Ginger Crumble

Clotted Cream

Eton Mess

Red Fruits and Vanilla

Selection of British Cheese

Crackers - Quince Jelly

2 Courses

£28.50

3 Courses

£32.50

the
MOUNT
by Glynn Purnell

A discretionary service charge of 10% will be added to your final bill. This is shared fairly between all full-time 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.