

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

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| 2 Courses | £29.50 |
| 3 Courses | £34.00 |

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.