

Allergen List

Homemade Focaccia **Gluten - Dairy**

Cured Meat Board **Gluten - Dairy**

Chickpea Hummus **Sesame**

Marinated Olives

Barbecue Celeriac

Dairy - Mustard

Wild Mushrooms On Toast

Gluten - Dairy

Cornish Crab Tart

Shellfish - Egg - Gluten Dairy - Mustard

Scotch Egg

Egg - Gluten - Mustard

Buttermilk Fried Chicken Thighs

Gluten - Dairy

Pumpkin Veloute (v)

Dunwood Farm Beef Tartare

Mustard - Dairy

Hand Dived Scallops

Shellfish - Dairy

Chalk Stream Trout

Dairy - Fish

Glazed Pork Belly

Sesame - Soy

Roast Stone Bass

Dairy - Fish - Sulphites

Dunwood Farm Beef Rib

Celery - Dairy - Sulphites

Roasted Free Range Chicken

Dairy - Sulphites

Roasted Loin of Fallow Deer

Sulphites - Mustard - Celery - Dairy

Battered Haddock & Chips

Fish - Gluten - Dairy

The Mount 50/50 Burger & Chips

Dairy - Gluten - Egg

Shallot Tart Tatin (v)

Gluten - Dairy

Mushroom Tagliatelle (v)

Gluten - Egg

10oz Dry Aged Sirloin

12oz Dry Aged Ribeye

8oz Dry Aged Fillet

21oz Dry Aged Bone in Sirloin

32oz Dry Aged Bone in Ribeye

35oz Dry Aged Porterhouse

Gluten - Sulphites

Peppercorn Sauce.

Dairy - Celery - Sulphites

Bearnaise Sauce

Dairy

Red Wine Sauce

Celery - Sulphites

Chips **Gluten**

Smoked Mash **Dairy**

Truffle & Parmesan Chips **Dairy**

Gluten

Glazed Carrots **Dairy**

Garlic Roasted Hispi Cabbage **Dairy**

Cauliflower Cheese **Dairy**

Dauphinoise **Dairy**

N'duja & Lemon Potatoes **Dairy**

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.