

by Glynn Purnell

Homemade Foccacia Olive Oil & Balsamic - Whipped Butter	£5.00	Chickpea Hummus Toasted Foccacia – Dukkah	£6.00
Cured Meat Board Salami Milano / Coppa / Prosciutto Foccacia – Marinated Artichokes	£15.00	Marinated Olives Garlic – Chilli – Citrus Peel	£3.00
Barbecue Celeriac Chorizo - Apple - Smoked Celeriac Puree	£8.00	Pumpkin Veloute (v) Sage Cream – Szechuan Pepper – Feta	£7.00
Wild Mushrooms On Toast (v) Tarragon – Berkswell Cheese – Sherry Vinegar	£8.00	Dunwood Farm Beef Tartare Smoked Mayonnaise - Mushroom - Sourdough	£9.50
Cornish Crab Tart Kohlrabi – Dashi – Radish - Lemon	£14.00	Hand Dived Scallops Cauliflower - Apple - Bacon	£16.00
Scotch Egg Black Pudding – Apple & Cabbage Remoulade	£9.00	Chalk Stream Trout Horseradish Cream – Beetroots	£9.00
Buttermilk Fried Chicken Thighs "Hot" Honey - Buffalo Sauce	£9.50	Glazed Pork Belly Soy - Pineapple - Sesame - Pickled Ginger	£9.00
Roast Stone Bass Pumpkin Puree – Roasted Pumpkin – Butter Sauce	£26.00	Battered Haddock & Chips Minted Peas - Tartare Sauce - Curry Sauce	£23.00
Dunwood Farm Beef Rib Smoked Mash - Bourguignon Sauce	£26.00	The Mount 50/50 Burger & Chips Cheddar - Pickles - Smoked Streaky Bacon	£20.00
Roasted Free Range Chicken Mushrooms - Dauphinoise Potato	£24.00	Shallot Tart Tatin (v) Ashlyn Goats Cheese – Tenderstem - Rocket	£18.00
Roasted Loin of Fallow Deer Confit Carrot - Carrot Ketchup - Venison Pie	£32.00	Mushroom Tagliatelle (v) Mushroom & Truffle Cream – Chives – Balsamic	£18.00

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 minimum of 28 days in a Himalayan salt chamber.

10oz Dry Aged Sirloin	£33.00	21oz Dry Aged Bone in Sirloin	£70.00
12oz Dry Aged Ribeye	£39.00	32oz Dry Aged Bone in Ribeye	£85.00
8oz Dry Aged Fillet	£40.00	35oz Dry Aged Porterhouse	£90.00

Please Allow 45mins For Cooking & Resting of The Larger Steaks

All Served With Caramel and Red Wine Shallot - Glazed Mushroom & Chips Add Peppercorn, Bearnaise Or Red Wine Sauce for £2.00 Each

Chips	£4.00	Garlic Roasted Hispi Cabbage	£5.00
Smoked Mash	£4.50	Cauliflower Cheese	£4.50
Truffle & Parmesan Chips	£5.50	Dauphinoise Potato	£5.00
Glazed Carrots	£4.00	N'duja & Lemon Potatoes	£5.00

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.