

Puddings

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Pineapple & Passion Trifle (VE) (N) £8.00

Coconut Cream - Meringue - Almond Sponge

Pairing – French Panther £10.00

Spiced Crème Brûlée Pear £8.00

Sorbet - Black Pepper Honeycomb Pairing–

Elysium Black Muscat £6.00

Warm Mince Pie £8.00

Brandy Cream

Pairing – Muscat de Rivesaltes £4.50

Baked Alaska £8.00

Christmas Pudding Ice Cream

Pairing – Porn Star Martini £9.00

Dark Chocolate & Cherry Delice £8.00

Warm Cherries - Cherry Sorbet

Pairing – Barrel Aged Old Fashioned £12.00

Orange & Buttermilk Panna Cotta £8.00

Mandarin & Lemon Thyme Sorbet

Pairing - Scorched Lemon & Vanilla Margarita £10.00

Selection Of British Cheese £12.00

Crackers - Quince Jelly

Pairing – Port £4.50

Apple Tart Tatin £15.00

Vanilla Ice Cream

Serves Two, Please Allow 20 Minutes

Nespresso Coffee

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Espresso £3.25

Double Espresso £3.25

Macchiato £3.75

Americano £3.75

Cappuccino £3.75

Latte £3.75

Flat White £3.75

Teapigs Tea

—
Everyday Breakfast

Mao Feng Green Tea

Peppermint

Superfruit

Strong Earl Grey

All £3.75

N: Contains Nuts VE: Vegan

the
MOUNT
by Glynn Purnell

If you require further information on the allergen content of our dishes, please ask a manager who will be happy to help you. Menu items may contain or come into contact with NUTS and SEEDS. A discretionary service charge of 10% will be added to your final bill. This is fairly distributed between all full-time employees, including our kitchen & bar teams.